

ROSANA

Dinner Menu

TO SHARE FOR TWO

Charcuterie Board 45

Prosciutto, cured smoked ham, calabrese salami, chorizo, brie, dry fruit, marinated olives, lavosh, panino mix (GFO)

ENTRÉE

Pumpkin Bruschetta 16

Grilled pumpkin, feta, spinach, marinated mushroom on toasted sourdough (V, VGO, GFO)

Salt & Pepper Calamari 24/40

Wakame salsa and togarashi mayonnaise

Pan Seared Prawns 22

Grilled chorizo, ratatouille, olive soil, saffron aioli (GF)

Devil Chicken 20

Crumbed chicken tossed in aged cayenne red pepper sauce, sauteed capsicum, red onion, corn ribs, sriracha mayo

SALADS

Caesar Salad 18

Baby cos lettuce, crispy bacon, anchovy, poached egg, crouton, shaved parmesan and anchovy dressing (GFO)

Add chicken \$5

Mediterranean Quinoa Salad 20

Tri-colour quinoa, olives, bell pepper, feta, chickpeas, cucumber, cherry tomato, red onion, parsley and oregano lemon dressing (V, VGO)

Add chicken \$5

Let's eat

ROSANA

MAINS

Pork Striploin	39
Twice cooked, colcannon potatoes, cavolo nero, mustard sauce (GF)	
Lamb Rump	41
200-gram, sweet potato, broccolini, honey glazed Dutch carrots, red wine jus (GF)	
Lemon Pepper Chicken	39
Risoni zucchini cherry tomato salad, salsa verde	
Pan-Fried Salmon	39
Asparagus, charred greens, lemon, romesco sauce (GF)	
Slow Cooked Beef Cheek	40
Broccolini, blistered cherry tomatoes, mashed potatoes (GF)	
Ravioli	34
Sweet potato, semi dried tomatoes, spinach, feta, butternut squash sauce (V)	
Add chicken \$5	
Grass Fed Striploin	44
250-gram with choice of two sides and a sauce	
Black Angus Beef Ribeye	55
250-gram with choice of two sides and a sauce	

SIDES

Creamy mustard mashed potatoes	13
Chips served with aioli	12
Steamed broccoli, olive oil and slivered almonds	12
Leafy greens, cucumber, tomato, onion, carrot, radish, balsamic dressing	11

SAUCES

Red wine	
Mushroom sauce	
Peppercorn jus	4
Béarnaise sauce	
Garlic & parsley butter	

Let's eat

ROSANA

LIGHTER

Angus Beef Burger 30

Lettuce, tomato, caramelised onion, cheese, mushroom, aioli, tomato relish on brioche bun and chips
Fried Egg +\$2

Beer Battered Fish 28

Chips, garden salad, tartare sauce

DESSERTS

Coconut & Madagascar Vanilla Bean Panna Cotta 19

Passionfruit coulis, tropical salad, lime coconut crumb (GFO)

Valrhona Chocolate Ganache Tart 20

Served with burnt meringue, local berries, Oreo crumbs and macadamia ice cream

Cheese Platter 31

Victorian cheeses – all cheese served with dry and fresh fruit, quince paste and lavosh (GFO)
Tarago river double brie 50gm
Stokes point cheddar 50gm

NOTES

Please let us know if you have any allergies or dietary requirements. Due to the potential of trace allergens in the working environment and supplied ingredients, we cannot guarantee complete allergy free meals

For food safety reasons, we are unable to allow takeaway for leftovers

Please note a 15% surcharge applies to all public holidays

Let's eat