ROSANA

Dinner Menu

ENTRÉE

Bread To Share For Two — 22
Marinated olives, tzatziki, baba ghanoush, evo (V)

Burrata Cheese — 23
Crumbed burrata cheese, confit tomato, olive tapenade,
green goddess sauce (V)

Pork Belly — 23/39
Slow cooked pork belly, chilli sauce, Vietnamese slaw,
pickled daikon (GFO)

Salt & Pepper Calamari — 24/42
Tomato-capers salsa, lemon aioli (GFO)

Pan Seared Prawns — 23
Kaiserfleisch, corn puree, bell pepper relish (GFO)

SALADS

Caesar Salad — 19
Baby cos lettuce, shaved parmesan, crispy bacon, crouton, anchovy dressing,
free range poached egg, crouton (GFO)
Add chicken $6

Ancient Grain Quinoa Salad — 20
Tri-colour quinoa, walnut, goat cheese, black beans, pepitas, local farm grown
tomato, spinach (V, VGO)
Add chicken $6

Let's eat

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MAINS

Forest Mushroom Risotto — 34
Shaved parmesan, mascarpone, truffle oil (V), (VGO), (GF)
Add chicken $6

Rib Eye — 57
250g grilled rib eye, forest mushrooms, broccolini, pommes purée, baby carrots, peppercorn jus (GF)

Chicken Breast — 39
Záatar spice, eggplant, cherry tomatoes, herbed potatoes, lemon herb sauce

Fish Of The Day — 40
Pan-fried fish of the day, lemon, niçoise salad, sauce vierge (GFO)

Slow Braised Duck Leg — 39
Cherry and port wine reduction, roasted new potatoes, greens

Ricotta Ravioli — 36
Beetroot, calabaza, walnut, spinach, beurree noisette (V)

Black Angus Striploin — 46
250-gram with choice of two sides and a sauce(GFO)

SIDES

Mashed potatoes	12
Chips	12
Steamed broccoli, olive oil	12
Green salad, balsamic dressing	11

SAUCES

Red wine jus	4
Mushroom sauce	4
Peppercorn jus	4
Béarnaise sauce	4

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DESSERTS

Salted Pecan Caramel Tart — 20
Local berries, vanilla ice cream (V)

Chocolate Fondant — 18
Cacao nib crumble, raspberry, macadamia ice cream (V)

Cheese Platter (selection of two) — 32
Victorian cheeses – all cheese served with dry and fresh fruit, quince paste and lavosh

Tarago river double brie 50gm — 17

Stokes point cheddar 50gm — 17

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