Rosana Full English Breakfast 35 Eggs cooked to your liking: • poached, fried, boiled or scrambled Rustic sourdough bread, baked beans, bacon, chicken, sausages, hash brown, roasted tomatoes, mushrooms (GFO) 25 Rosana continental Breakfast Choice of cereal: • All-Bran, Weet Bix, Muesli or Coco Pops Whole seasonal fruit, pastries, yoghurt and tea or coffee Plus, two slices of your choice of bread: • White, wholemeal, multigrain or gluten - free Served with your choice of condiments: • Honey, Nutella, peanut butter, orange marmalade, strawberry jam • or Vegemite 26 Smashed Avocado on Sourdough Sourdough bread, smashed avocado, poached eggs, sautéed baby spinach, grilled tomatoes, pumpkin seeds, goji berries Omelette Your Way 23 Three egg omelette with your choice of fillings: cheese, mushroom, tomato, capsicum, ham, spinach, onion served with toasted sourdough 21 Baked Potato & Chorizo Fried egg, salsa Mixed Grill with Scrambled Eggs 26 Bacon, sausage, beef patty, scrambled eggs, garden salad

Breakfast

7am-10:30am

Vegan Delight	23
Baby spinach, mushrooms, smashed avocado, blistered cherry tomatoes, baked beans, hash browns	
Belgian Waffles Chocolate glaze, whipped bourbon vanilla cream, local berry compote, strawberries	20
Eggs Benedict	
Poached eggs, spinach, yuzu hollandaise With salmon	24
With ham	21
Sides	8 6.50 6.50
Fresh fruit salad	6.50
Hash browns (3 hash browns per serve)	
Croissants (2 croissant per serve) Muffins (3 mini muffins)	
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All Day Menu 1030am - 21:30pm	
TO SHARE Bread To Share For Two Marinated olives, tzatziki, baba ghanoush, Evo (V)	22
ENTRÉE Pumpkin & Goat Cheese Arancini Tomato sugo, aioli, crisp parmesan (V)	19
Salt & Pepper Calamari Tomato-caper salsa, lemon aioli (GFO)	24/42
Chicken & Mushroom Vol-Au-Vent Bechamel, mixed vegetables, mushroom, garden salad, tomato relish	15/25
Pea & Mint Croquettes Beetroot puree, crumbled feta cheese (V)	20
SALADS	
Caesar Salad Baby cos lettuce, crispy bacon, anchovies, poached egg, crouton, shaved parmesan, anchovy dressing Add chicken \$6	19
Ancient Grain Quinoa Salad Tri-colour quinoa, walnut, goat cheese, black beans, pepitas, local farm tomato, spinach (V, VGO) Add chicken \$6	20

MAINS	
250gm Black Angus Premium Striploin Chips, red wine jus, garden salad (GFO)	46
Fish Of The Day Beer battered fish, chips, garden salad, tartare sauce	29
Chicken Parmigiana Chips, garden salad, gravy	32
Spinach & Ricotta Ravioli Beetroot, calabaza, walnut, spinach, beurre noisette (V)	36
Chicken Tikka Masala Rice, naan, papadam	34
Chicken Supreme Chips, salad, za'atar, green goddess sauce (GF)	37
Honey Soy Chicken Bowl Rice, vegetables, edamame, prawn crackers (GFO)	30
Angus Beef Burger Lettuce, tomato, beetroot, fried egg, fries Veg burger option available \$26.00	30
Steak Sandwich Lettuce, tomato, fried egg, aioli, onion jam, thick sourdough, fries, salad	32
SIDES	1 /
Wedges, sour cream, sweet chilli sauce Chips	14 12

Steamed broccoli, olive oil

Green salad, balsamic dressing

Let's eat

12 11

DESSERTS

Chocolate Fondant	18
Cacao nib crumble, raspberry, macadamia ice cream	
Sticky Date	18
Butterscotch sauce, vanilla bean ice cream, toffee brittle	
Sorbet & Ice Cream	15
Selection of mango sorbet, vanilla ice cream and chocolate ice cream with fruit coulis	13
Add nuts +\$2 berry compote +\$2	
Fresh Fruit Salad with Berry Coulis	14
Add vanilla ice cream +\$2	-4

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

Overnight Menu 21:30pm - 06:30am

Chicken Tikka Masala Rice, papadam	32
Fish Of The Day Beer battered fish, chips, garden salad, tartare sauce	32
Chips Aioli	12
Wedges Seasonal potato wedges, sour cream, sweet chilli	14