

ROSANA

ARTISAN BREAD SELECTION "MUM'S TABLE"

Selection of mini ciabatta, brioche rolls & seeded loaves.
Served with whipped honey butter.

Blooming Garlic Sourdough: Oven-baked sourdough with extra virgin olive oil & herbs. Served with house-made pesto & seasonal dips.

ANTIPASTO & SEASONAL SALADS

Classic Caesar salad with cos lettuce, parmesan & traditional dressing.

Roasted beetroot with citrus, goat cheese & candied walnuts.

Garden salad with cucumber, vine-ripened tomatoes, onion & lemon vinaigrette.

Chef's selection antipasto platter.

PASTA & VEGETARIAN

Handcrafted ravioli with basil pesto cream & toasted pine nuts.

AUSSIE CARVERY STATION

Slow-roasted pork with gravy.
Crisp crackling & coleslaw.

SIGNATURE MAINS

Herb-roasted chicken with parmesan polenta, pancetta, walnut & jus.

Delicately grilled fish with tomato, fennel & caper sauce.

Roast beef with caramelised onion, Yorkshire pudding, horseradish & gravy.

SEASONAL SIDES

Steamed seasonal vegetables with fresh herbs & extra virgin olive oil.
Oven-roasted vegetables with sea salt & rosemary.

DESSERT INDULGENCE TABLE

Classic Tiramisu with espresso cream.
Vanilla panna cotta with berry compote.
Fresh fruit salad.
Chef's selection of petite tarts & cakes.

Mother's Day