



# MENU

## FIRST COURSE

- Merritts Creek Sourdough + Smoked Whipped Butter + Green Oil (v) \$12
- Cured Hiramasa Kingfish + Kohlrabi + Cucamelon + Ruby Grapefruit + Sorrel Emulsion (gf) (df) \$26
- Icon XB Wagyu Carpaccio + Pickled Shallots + Smoked Mustard + Tarragon + Pecorino (gf) \$26
- Heirloom Tomato + Black Barley Tabouli + Lemon Myrtle Feta + Macadamia + Parsley (v) \$22
- Baba Ganoush + Garden Herbs + Pomegranate + Dukkah + Buckwheat + Matzo Crackers (v) \$20
- Byron Bay Burrata + Rhubarb Compote + Fermented Confit Lemon (gf) (v) \$22

## SECOND COURSE

- Garden Pumpkin + Ginger-Roasted Tomatoes + Herb Yogurt + Candy Pecans + Fried Shallots (v) \$32
- Coral Coast Barramundi + Local Oyster Mushroom + Celeriac + Sunflower Sprout + Fermented Tomato (gf) (df) \$43
- Apple Tree Farms Roasted Pork Belly + Pineapple Jam + Chilli Vinegar + Sour Herb Salad (df) \$40
- Warilba Lamb Rump + Caponata + Salmoriglio Dressing (gf) (df) \$44
- Icon XB Wagyu Tri Tip + Black Garlic Glaze + Burnt Cauliflower + Jerusalem Artichoke + Chicken Jus Gras (gf) \$50

## SIDES

- Cocktail Potatoes + Tourné, + Za'atar (v) (df) \$12
- Charred Carrots + Garlic Highfields Honey + Labneh + Wild Rice Popcorn (v) (gf) \$12
- Chef's Leaf Salad + Pickles + Smoked Mustard Vinaigrette (vgn) (gf) \$12
- Green Beans + Ginger + Ginger Toasted Sesame Seeds + Black Bean (vgn) (gf) (df) \$12

## CHEF'S TASTING MENU

\$89 per person

Don't feel like choosing from the above menu? Let Chef decide for you...

Our 3 course Grazing Experience is designed for the whole table to share. It's the perfect way to taste the very best Rosalie House has to offer! Ask your server for more information.

++ Add a Rosalie Estate Wine Pairing to your meal \$35 per person