



# SUNSET SESSION

Our Sunset Sessions Menu has been designed to share with friends and family. Choose 1 or 2 dishes, a board or more, pour a glass of wine and sit back to enjoy the sunset.

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*Thick-Cut Fries, Saltbush Salt, Lime Mayonnaise \$12 (df, gf)*

*Sichuan Salt and Pepper Moreton Bay Squid, Nahm Jim, Mint, Chilli, Lime (gf, df) \$28*

*Local Mushroom Fricassée, Bay of Fires Cheddar Custard, Garden Herbs, Garlic Sourdough (v) \$16*

*Jack's Creek Wagyu Beef Carpaccio, Pickled Shallots, Smoked Mustard, Tarragon, Pecorino (gf, df) \$23*

*Prawn bun, Cos Lettuce, Yuzu Mayonnaise, Furikake (1) \$10*

*Warm Spiced Australian Olives, Extra Virgin Olive Oil, Merritts Creek Toasted Sourdough (df, vg) \$16*

*Charcuterie Board \$60*

*Chef's Selection Of Artisanal Cured Meats, EVOO, Dukkah, Piccalilli, Nan's Tomato Relish, Lavosh, Olives, Garlic Sourdough (gfo)*

*Add your choice of Cheddar or Brie for \$4*

*Rosalie House Cheese Board \$50*

*Adelaide Hills Triple Cream Brie, Bay of Fires Cheddar, 12-month Aged Manchego, Berry Creek Oak Blue Cheese, Quince Paste, Fig Jam, House Pickles, Falwasser Crackers (gf)*

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## SOMETHING SWEET

*Black Tea Chocolate Cremeux, Whiskey Caramel,  
Garden Rosemary Streusel \$16*

*Our Charcuterie and Cheese boards are designed to share between 2 to 3 people. We pride ourselves in using local produce and Australian cured meats and cheeses.*

Our menu is seasonal and subject to change. One bill per table.