



MENU

Our menu showcases the very best local and seasonal ingredients bringing you food that feels familiar, yet is unlike anything you've had before.

FIRST COURSE

Merritts Creek Sourdough, Garden Lemon Myrtle Butter, Green Oil (v) \$12

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

Heirloom Tomatoes, Stracciatella, Soft Herbs, Basil Vinaigrette, Garlic, Merritts Creek Sourdough (vo) \$21

Loaded Hummus, Feta, Olives, Herbs, Roasted Capsicum, Tomato, Cucumber, Rosalie House Dukkah, Matzo Crackers (gfo, vo) \$18

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

Beef Tallow Potato Pavé, Bay of Fires Cheddar Custard, Pickled Baby Onions, Crispy Sage \$22

SECOND COURSE

Garden Pumpkin, Ginger-Roasted Tomatoes, Herb Yogurt, Candy Pecans, Fried Shallots (vo) \$32

*Coral Coast Barramundi, Soubise, Oyster Mushrooms, Succulents, Lemon (gf) \$42
- Pair with Rosalie House 2022 Grenache*

Warilba Lamb Rump, Caponata, Salmoriglio Dressing (gf,df) \$42

Sticky Pork Belly, Cumquat Jam, Chilli Vinegar, Sour Herb Salad (gf, df) \$40

Black Onyx Flat Iron Steak, Black Garlic Glaze, Jerusalem Artichokes, Native Pepperberry Jus (gf) \$46

SIDES

Kipfler Potatoes, Toum, Za'atar (v, df, gf) \$12

Charred Carrots, Garlic Highfields Honey, Labneh, Wild Rice Popcorn (v, vf, df, gf) \$12

Chef's Leaf Salad, Pickles, Smoked Mustard Vinaigrette (v, gf) \$12

Green Beans, Ginger, Toasted Sesame Seeds, Black Bean (v, gf, df) \$12

CHEF'S GRAZING EXPERIENCE

\$89 per person

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

This three-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 \$35 per person to have our wine paired with your food.

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