ROSALIE HOUSE

GRAZING MENU

$65 per person and $30 per child (16 years & under)
Minimum 10 guests

FIRST COURSE

Loaded Hummus with Feta, Olives, Herbs, Roasted Capsicum, Tomatoes, Cucumber, Rosalie Dukkah and Matzo Crackers (GFO, VO)

and

Bruschetta with Heirloom Tomatoes, Ricotta, Basil and Vinaigrette

SECOND COURSE

Smoked Potato Gnocchi with Sage, Pine Nuts, Pumpkin Puree, Beurre Noisette and Pecorino (V, VO)

Plus one (1) of the following dishes

Whole Trout Steamed in Banana Leaf with Ginger, Lime and Asian Greens (V, GF)

or

Grain-Fed Sirloin (600g) with Buttermilk Onions, Charred Greens and House-Made Red Wine Jus

Served with a selection of our seasonal sides.

(Enjoy all three (3) Second Courses for an additional $10/person)

Please share your experience and photos with us on Instagram and Facebook, and don't forget to tag us: #rosaliehouse and @rosaliehouse.

DF - Dairy Free, DFO - Dairy-Free Option, V - Vegetarian, VF - Vegan Friendly, VO - Vegan Option, GF - Gluten Friendly, GFO - Gluten-Free Option

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

ROSALIE HOUSE

GRAZING MENU

$89 per person and $35 per child (16 years & under)
Minimum 10 guests

TO START

Loaded Hummus with Feta, Olives, Herbs, Roasted Capsicum, Tomatoes, Cucumber, Rosalie Dukkah and Matzo Crackers (GFO, VO)

Bruschetta with Heirloom Tomatoes, Ricotta, Basil and Vinaigrette

IN THE MIDDLE

Queensland Prawns with Green Papaya Salad (GF)

Lemon Sage and Chicken Croquettes with Pickled Onion, Pecorino, Mimosa and Black Garlic Aioli (GF)

THE MAIN EVENT

Twice-Cooked Pork Belly with Spiced Carrots, Chilli Caramel and Herb Salad (GF, DF)

Whole Trout Steamed in Banana Leaf with Ginger, Lime and Asian Greens (V, GF)

Smoked Potato Gnocchi with Sage, Pine Nuts, Pumpkin Puree, Beurre Noisette and Pecorino (V, VO)

SIDES

Charred Broccolini and Asparagus with Pickled Carrots (V, VO, GF)

Steamed Kipflers with Minted Butter and Baby Herbs (V, VF, GF)

TO FINISH

Chef's Dessert

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