



# 100 YEARS OF ROSALIE HOUSE

## Starter

*Merritts Creek Sourdough with The Folly Truffles Truffle Butter (V)*

## Entree

*Pork and Pistachio Terrine with Rhubarb Chutney, Cornichon and Merritts Creek Baguette*

*Atlantic Salmon Cured in Lemon and Vermouth and Grilled with a Classic Waldorf Salad of Walnuts, Celery and Apple (GF, V, VF)*

*Burrata with Heirloom Tomato and Balsamic Onions (V)*

## Main

*Roasted Porchetta of Lazy Cow Farm Pork Stuffed with Herbs (GF)*

*Bannock Brae Farm Beef Braised in Rosalie House Shiraz (GF)*

*Kerala Prawn Curry with Pumpkin, Fried Curry Leaves and Steamed Rice (GF, DF)*

*Kipfler Potatoes with Confit Garlic and Lemon (GF, VF, DF)*

*Caramelised Red Onion, Blood Orange and Fennel Salad with Marinated Feta (GF, V)*

*Broccolini with Black Garlic Butter (V, GF)*

## Dessert

*Eton Mess with Crisp Meringue, Fruit Compote and Whipped Cream (GF)*

*Orange and Almond Slice with Orange Marmalade and Mascarpone (GF, DFO)*