

SPRING/SUMMER

ME GRAZING NU

\$65 PER PERSON AND \$30
PER CHILD (16 YEARS &
UNDER)

MINIMUM 10 GUESTS

PLEASE NOTE NO CHOICES
NEED TO BE MADE. ALL
ITEMS WILL BE PROVIDED
AND ARE DESIGNED TO
SHARE.



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

FIRST COURSE

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

Bruschetta with Heirloom Tomatoes, Ricotta, Basil and
Vinaigrette (GFO, VO)

SECOND COURSE

Roast Pork Belly with Spiced Carrot Puree, Chili
Caramel and Herb salad (GF, DF)

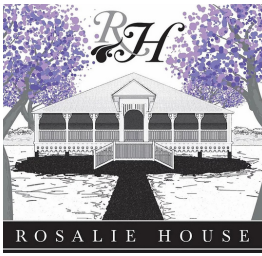
Kerala Prawn Curry with Pumpkin, Fried Curry Leaves
and Steamed Rice (GF, DF)

Grilled Chicken Breast with Parmesan Creme,
Broadleaf Rocket and Sauce Vierge (GF)

Served with a selection of our seasonal sides.

Need something sweet? Enjoy our Chef's Dessert
for an additional \$10/person to finish your meal.

PLEASE NOTE OUR MENU IS SEASONAL AND MAY
CHANGE BASED ON THE AVAILABILITY OF
INGREDIENTS.



SPRING/SUMMER

ME GRAZING NU

\$89 PER PERSON AND \$35
PER CHILD (16 YEARS &
UNDER)

MINIMUM 10 GUESTS

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Option

STARTERS

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

Bruschetta with Heirloom Tomatoes, Ricotta, Basil and
Vinaigrette (GFO, VO)

FIRST COURSE

Flash Fried Squid with Green Papaya Salad (GF, DF)

Slow Cooked Beef Brisket Croquettes with Celeriac Remoulade

SECOND COURSE

Roast Pork Belly with Spiced Carrot Puree, Chili Caramel and
Herb salad (GF, DF)

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

Grilled Chicken Breast with Parmesan Creme, Broadleaf
Rocket and Sauce Vierge (GF)

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

Served with a selection of our seasonal sides.

DESSERT

Chef's Dessert

PLEASE NOTE OUR MENU IS SEASONAL AND MAY CHANGE BASED
ON THE AVAILABILITY OF INGREDIENTS.