



ME SPRING/SUMMER NU

Our Story

The vineyard was hand-planted in 2005 by Doyle and Vicki Thompson, with their three daughters, Renee, Teshla and Emily (and the assistance of grandchildren and Jetty the Wine Dog). It's been a labour of love for Doyle and now Renee caring for the vines, having the grapes harvested and seeing them turned into delicious local wine.

Our menu showcases the best local ingredients and our wines have been created with care, attention and love. We deliver guests meals that are familiar, yet unlike anything they've had before, paired with wines that taste of the rich soil of the Darling Downs.

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.

CHEF'S GRAZING EXPERIENCE

\$89 per person

This four-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.

FIRST COURSE

Flash Fried Squid with Green Papaya Salad (GF, DF) \$28

Broad Bean and Chickpea Felafel with Watercress and Lemon Salad (VF, GF) \$18

Bruschetta with Mixed Tomato, Ricotta, Basil and Vinaigrette (GFO, VO) \$21

Loaded Hummus with Feta, Olives, Herbs, Roasted Capsicum and Tomato, Cucumber, Rosalie House Dukkah and Matzo Crackers (GFO, VO) \$18

Slow Cooked Beef Brisket Croquettes with Celeriac Remoulade \$28

Pork and Pistachio Terrine with Rhubarb Chutney, Cornichon and Merritts Creek Baguette (GFO) \$24

Atlantic Salmon Cured in Lemon and Vermouth and Grilled with a Classic Waldorf Salad of Walnuts, Celery and Apple (GF, V, VF) \$28

SECOND COURSE

Roast Pork Belly with Spiced Carrot Puree, Chili Caramel and Herb salad (GF, DF) \$42

Crisp Skinned Barramundi with Black Lip Mussels and Seafood Bisque Sauce (GF, DF) \$39

Braised Lamb Shoulder with Sweet Potato Fondant, Eggplant Kasundi and Labneh (GF, DFO) \$42

Saffron Risotto with Roast Baby Beetroot and Rainbow Chard (GF, VF) \$35

Grilled Chicken Breast with Parmesan Creme, Broadleaf Rocket and Sauce Vierge (GF) \$45

Duck Maryland on Lentil Du Pays with Cognac and Orange Sauce (GF, DF) \$45

300g MSA-180 Grain Fed Sirloin with Roast Portobello Mushrooms and Chimmi Churri (GF, DF) \$49

Kerala Prawn Curry with Pumpkin, Fried Curry Leaves and Steamed Rice (GF, DF) \$39

SIDES

\$12 each (feeds 2 people)

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

Warm Roasted Vegetable Salad (V, VF, DF, GF)

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

Broccolini with Black Garlic Butter (V, GF)

Crisp Iceberg Lettuce with Japanese Carrot and Ginger Dressing (V, VF, DF, GF)



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THE SWEET STUFF

Coconut Sticky Rice with Palm Sugar Glazed Pineapple and Coconut Sorbet
(GF, VF) \$16

Eton Mess with Crisp Meringue, Fruit Compote and Whipped Cream (GF) \$16

Raspberry and Rosewater Parfait with Chopped Pistacchio (GF) \$16

Orange and Almond Slice with Orange Marmalade and Mascapone (GF, DFO) \$16

Dessert Cheese Plate with Double Cream Brie, Manchego, Cheddar
Quince Paste and Crackers (GF) \$24

LIQUID DESSERTS & AFTER-DINNER DRINKS

Indulgent Espresso Martini \$20
Coffee, Vodka, Kahlúa, Vanilla Galliano, Frangelico

Affogato \$15
Coffee, Vanilla Ice Cream and a shot of the liqueur of your choice

Solera Muscat \$9 (30ml)
With sweet, sticky sultanas, the Classic Solera Muscat is a meal well ended.

Rosalie Barrel-Aged Tawny \$8 (60ml)
A smooth and rich fortified wine with a subtle combination of ripe plum and oak aromas.

TEA & COFFEE

BELAROMA COFFEE BLEND \$4.50/\$5

Flat White, Latte, Cappuccino, Mocha, Long Black, Espresso, Piccolo,
Hot Chocolate, Chai Latte

Choose from Full-Cream, Skinny, Lactose-Free, Almond, Soy or Oat Milk

POT OF T2 TEA \$4.50

Gunpowder Green, Melbourne Breakfast, English Breakfast, Earl Grey,
Lemongrass and Ginger, Chamomile, Chai, Peppermint