



— DRINKS MENU —

ABOUT OUR WINE

Planted by hand in the rich Darling Downs soil of the Lilyvale Valley in 2005 by the Thompson family, the Rosalie House vineyard produces Chardonnay, Viognier, Grenache and Shiraz grapes.

Our wines are produced from our own harvests and produce from surrounding Queensland estates - all lovingly managed and hand selected by our Vineyard caretaker Renee. Each of our wines is unique to this region, being made with a combination of love, science, hard work, luck and just a touch of magic.

All wines produced by Rosalie House are guaranteed for their quality fermentation and ageing. With a balance of elegance and aroma, they can be enjoyed on their own or with carefully curated dishes from our restaurant menu.

Enjoy our wines at home! Purchase your favourites from the Cellar Door, starting from \$35 a bottle.

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

ROSALIE HOUSE WINES

- ROSALIE HOUSE WINE FLIGHT -

Experience a curated tasting of our estate-grown wines, including:
Chardonnay 2023, Chardonnay 2024, Grenache 2023, and Shiraz 2023.

Each flight includes a 30ml pour of each wine.

\$12 per person

Please note: The wine flight fee is waived with the purchase of any take-away bottle from the tasting.

- SPARKLING

SPARKLING BRUT NV
(Queensland) \$15/\$70

A big crowd pleaser! Generous
citrus fruits with a dry, crisp and
clean finish.

SPARKLING SHIRAZ
(Queensland) \$15/\$70

Earthy ripe plums, chocolate and a
spicy spritz.

SPARKLING PINK MOSCATO
(Queensland) \$15/\$70

Fruity and bright with sweet
strawberries and cream.

- WHITE -

2023 CHARDONNAY
(Lilyvale, Darling Downs) \$15/\$70
Scents of ripe apricots, rockmelon,
white flowers and subtle spices on
the nose. This is an elegant, fruit-
driven style, with white stone fruit
and citrus notes.

2024 BLACK CHARDONNAY
(Lilyvale, Darling Downs) \$15/\$70
Aromas of toffee apple and stone
fruit with an apricot and
butterscotch palate. A long, clean
and buttery finish.

- RED -

2023 GRENACHE
(Lilyvale, Darling Downs) \$15/\$70
Packed with aromas of orange rind,
raspberry, oregano and tobacco, our
Grenache is the red you will keep
going back to.

2023 SHIRAZ
(Lilyvale, Darling Downs) \$15/\$70
Barrelled in a combination of newer
French and old American oak, it offers
up scents of black cherry, freshly cut
herbs and spices. With a palate of red
berry conserve, coconut, vanilla and
black pepper.

- FORTIFIED -

ROSALIE BARREL-AGED TAWNY \$12
Our smooth and rich fortified wine
offers you a subtle combination of
ripe plum and oak aromas. Perfect for
sipping by the fire.

- HOUSE WINE -

HOUSE CABERNET (Queensland) \$12/\$45 750ml Carafe

A bright and subtle red that is perfect for long evenings by the fire. Pairs beautifully with slow-cooked red
meats and rich curries.

OTHER WINES

- SPARKLING -

BOTTEGA VINO DEI POETI PROSECCO DOC

(Treviso, Italy) \$16/\$75

A dry, sparkling wine made with classic, traditional techniques in the Italian province of Treviso.

- WHITE -

MUSIC BAY SAUVIGNON BLANC

(Marlborough, NZ) \$16/\$75

Fresh, zesty and delicious. Notes of passionfruit, citrus and white peach.

SHORE'S REACH ROSÉ

(Mornington Peninsula, VIC) \$16/\$75

Sourced from original pockets around Victoria, a balanced rosé with notes of delicate spring florals, off-set by creamy melon.

SHORE'S REACH PINOT GRIS

(Mornington Peninsula, VIC) \$16/\$75

Aromatic and vibrant mineral notes with hints of lemon and white peach.

- RED -

2022 SHORE'S REACH PINOT NOIR

(Mornington Peninsula, VIC) \$16/\$75

Juicy black cherries and dark plum.

2020 AUDACIOUS MERLOT

(Barossa Valley, SA) \$16/75

Juicy black cherries and plum with delicate lifted floral tones. Light, yet rich and soft silk tannins.

LIGHT OF DAY CABERNET SAUVIGNON

(Coonawarra, SA) \$16/\$75

Spiced oak and hints of dried herbs combine with concentrated notes of blackberry. Brilliant and intense dark fruits are rounded out by silky tannins with a fine texture that creates a harmonious and lengthy finish.

BEER

- CRAFT & INDEPENDENT BREWERS -

- 27 SOUTH-

Parks American Pale Ale (5%) \$12

Daisy Chain Hazy Ale (4.5%) \$12

-HEADS OF NOOSA-

Japanese Lager (4.5%) \$12

Amber Lager (4.8%) \$12

Black Japanese Lager (5%) \$13

Ginger Beer (4%) \$13

- OTHER BEERS -

Great Northern Original \$9

Great Northern Super Crisp \$8

Cascade Premium Light \$8

Peroni \$10

Peroni 3.5 \$9

Corona \$10

COCKTAILS

SUNDOWNER \$21

Vodka, Chambord, Malibu and Pineapple

CENTENNIAL SPRITZ \$21

Pechey Distilling Co. Shiraz Gin, Rosalie House Pinot Gris, Grapefruit Soda and Rosemary

ROSALIE ELDERFLOWER SPRITZ \$21

St Germain, Rosalie House Sparkling Brut, Lime & Soda

APEROL SPRITZ \$21

Aperol, Prosecco, Fresh Citrus and Soda

ROSALIE HOUSE MOJITO \$20/\$55 (serves 5)

White Rum, Local Ginger Soda, Lime and Mint

CLASSIC MARGARITA \$21

Tequila, Cointreau, and Lime

PIMMS \$17/\$45

Pimms No.1, Dry Ginger Ale, Lemonade, Seasonal Fruits

SANGRIA \$17/\$45

,Sweet Red Wine, Ginger Ale, Lemonade, Muddled Summer Fruits

ESPRESSO MARTINI \$22

Fresh Espresso, Vodka and Kahlua

ROSALIE HOUSE FROSÉ \$16

Rose, Lemonade and Grenadine

LOCAL GINS

Rosalie House Shiraz Gin \$14

Pechey Distillers Homestead \$14

Pechey Distillers Harvest \$14

Hopscotch Genuine Old Tom \$14

Hopscotch Ginius London Dry \$14

NON-ALCOHOLIC DRINKS

ROSALIE MOCKTAIL \$11/\$35 (serves 5)
Lemonade, Bitters, Apple, Pineapple and Grenadine Add spirits of your choice \$19.50/\$45

GREAT NORTHERN ZERO BEER \$7

SOFT DRINKS, JUICES & SODAS

SPARKLING WATER (750ML) \$8.50

ORANGE JUICE \$5

LEMON-LIME AND BITTERS \$5

PINEAPPLE JUICE \$5

COKE \$5

APPLE JUICE \$5

COKE NO SUGAR \$5

LEMONADE \$5

- CROWS NEST SOFT DRINKS -

\$5

Blue Lemonade, Raspberry, Sarsaparilla, Creaming
Soda, Ginger Beer

TEA & COFFEE

- BELAROMA COFFEE BLEND -

\$5/\$5.50

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

Lactose-free, Almond, Soy or Oat
Milk \$1

- POT OF T2 TEA -

\$5

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