



GRAZING MENU

\$89 PER PERSON
AND \$35 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

STARTERS

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 (GFO, VO)

FIRST COURSE

Baked Brie with Baby Beetroot and Candied Walnuts (GF)

Hand-Rolled Felafel with Watercress Salad and Tahini Dressing (V, VF, GF)

SECOND COURSE

House-Made Linguini with Queensland Prawns, Lemon, Chilli, Tomato and Rosalie House Verdelho (DF)

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

Free-Range Chicken with Broadleaf Rocket, Prosciutto, Parmesan Crema and Sauce Vierge (GF)

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.