

# SPRING/SUMMER MENU

## OPTIONAL CHEF'S GRAZING EXPERIENCE

\$89 per person

This four-course grazing experience is designed for the whole table to share. This is a fun and exciting way to take in everything that Rosalie House has to offer.

Also available is a \$35 per person wine pairing selected by our Chef.

### FIRST COURSE

Queensland Prawns with Green Papaya Salad (GF, DF)	\$28
Bruschetta with Heirloom Tomatoes, Ricotta, Basil and Vinaigrette (GFO, VO)	\$21
Loaded Hummus with Feta, Olives, Herbs, Roasted Capsicum, Tomatoes, Cucumber, Rosalie Dukkah and Matzo Crackers (GFO, VO)	\$18
Burrata, Prosciutto and Fig Vincotto (V, GFO)	\$18
Lemon Sage and Chicken Croquettes with Black Garlic Aioli, Pickled Onion, Pecorino and Mimosa (GF, DFO)	\$20
Rott Nest Island Scallops and Chorizo with Cauliflower Puree (GF, DF)	\$24

### SIDES (Designed to share between 2) \$12 Each

Rosalie House Caesar with Lettuce, Anchovies, Crispy Pancetta, Croutons and Caesar Dressing (GF, V, VO)
Charred Broccolini and Asparagus with Pickled Carrots (V, VF, GF)
Pan-Seared Oyster Mushrooms, Jerusalem Artichokes, Truffle Balsamic and Chives (GF, VF)
Steamed Kipflers with Minted Butter and Baby Herbs (V, VO, GF)
Fresh Watermelon, Feta and Pickled Melon Salad (DFO, V, GF)
Charred Sweet Corn with Queso (DFO, V)
Pear, Walnut and Blue Cheese Salad with Praline (V, GF, VO)

### SECOND COURSE

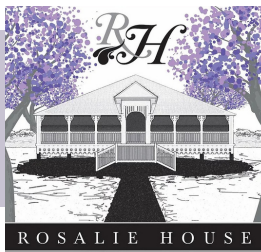
#### Vintage Pairing \$38

Enjoy a glass of our new vintage Rosé with our delicious Ravioli with Chilli Prawns, Seafood Bisque, Capers and Cured Salmon.

Braised Duck Leg in Mandarin Sauce with Potato Galette (DFO, GF)	\$42
Whole Trout Steamed in Banana Leaf with Ginger, Lime and Asian Greens (GF, DF)	\$39
Slow-Roasted Portobello Mushroom with Pumpkin Puree, Baby Beets, Kale, Smoked Gnocchi Puffs and Pecorino (V, VO)	\$40
Smoked Potato Gnocchi with Sage, Pine Nuts, Pumpkin Puree, Beurre Noisette and Pecorino (V, VO)	\$35
Chicken Breast Stuffed with Camembert and Basil Pesto, accompanied by Sweet Potato Puree and Béarnaise Sauce (GF)	\$36
Grain-Fed Sirloin (350g) with Buttermilk Onions, Charred Greens and Red Wine Jus (GF, DFO)	\$45
Smoked Lamb Rack with Skordalia, White Beans, Labneh and Beetroot (GF)	\$45
Twice-Cooked Pork Belly with Spiced Carrots, Chilli Caramel and Herb Salad (GF, DF)	\$39

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.



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### THE SWEET STUFF

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Mango Mess - Crumbled Meringue with Mango, Passionfruit, Chantilly Cream and Honeycomb (GF)	\$16
Individual Hawaiian Macadamia Cake with Lemon Cream Cheese and Ginger Syrup (GF, DFO)	\$18
House-Made Ricotta Doughnut with Lime Curd, Fresh Berries, Jelly and Vanilla Ice Cream	\$14
Coconut Panna Cotta with Shiraz-Soaked Strawberries and Biscotti (DF, V, GF)	\$16
Dessert Cheese Plate with Buffalo Brie, Manchego, Valdeón Blue, Quince Paste and Crackers (GF)	\$22

### LIQUID DESSERTS

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Indulgent Espresso Martini Coffee, Vodka, Kahlúa, Vanilla Galliano, Frangelico	\$20
Affogato Coffee, Vanilla Ice Cream and a Shot of the Liqueur of Your Choice	\$15
Solera Muscat With Sweet, Sticky Sultanas the Classic Solera Muscat is a Meal Well-ended.	\$9

### COFFEE

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Belaroma Coffee Blend	Cup \$4.50 Mug \$5
Full Cream, Skinny, Lactose Free, Almond, Soy, Coconut and Oat Milk are available.	
Flat White	
Latte	
Cappuccino	
Mochaccino	
Long Black	
Espresso	
Piccolo	
Hot Chocolate	
Chai Latte	

### TEA

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Pot of T2 Tea	\$4.50
Gunpowder Green	
Melbourne Breakfast	
English Breakfast	
Earl Grey	
Lemongrass & Ginger	
Chamomile	
Chai	
Peppermint	

## OUR STORY

In 2005, the Thompson Family – Doyle, Vicki, their three daughters, Renee, Teshla and Emily, their grandchildren and Jetty the #WineDog – hand-planted every one of the vines you see when you visit Rosalie House today. The rich black soil, the beautiful Queensland weather and the attentive care of the family produces the wines that are complemented by the delicious food from our kitchen.

Our menu features local and artisanal produce, creating a memorable and unique experience in spectacular surroundings.

Please share your experience and photos with us on Instagram and Facebook, and don't forget to tag us: [#rosaliehouse](#) and [@rosaliehouse](#).

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