



# SUNSET SESSIONS

FRIDAY - SUNDAY  
3PM - 5PM

## 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.

Our Sunset Sessions Menu has been designed to share with friends and family. Choose 1 or 2 dishes, a board or more, pour a glass of wine and sit back to enjoy the sunset.

Popcorn Chicken with Kimchi Mayo \$24

Crispy Pea and Parmesan Croquettes with Aioli \$22

Pork Belly Sliders with Chilli Caramel \$22

Bruschetta with Heirloom Tomatoes, Ricotta, Basil and Vinaigrette  
on Ciabatta (GFO, VO) \$21

Pork and Pistachio Terrine with House Pickles and  
Merritts Creek Sourdough (GFO) \$24

Burrata with Heirloom Tomato and Balsamic Onions (GFO, V) \$21

Warm Spiced Olives, Extra Virgin Olive Oil and  
Merritts Creek Sourdough \$16

## PLOUGHMAN'S BOARD \$52

Coppa, Bresaola, Gin-Cured Salmon, Olives, Salami, Prosciutto, Dukkah,  
Pickled Vegetables, Nan's Relish, and EVOO with Sourdough (GFO)

Add your choice of Cheddar or Brie for \$4

## ROSALIE HOUSE CHEESE BOARD \$52

Triple Cream Brie, Maffra Cloth-Aged Cheddar, Spanish Manchego (Cow,  
Goat, Sheep), Blue Cheese, Quince Paste, Fruit Compote, Sweet Mustard  
Pickles and Fig Crackers (GFO)

## TRADITIONAL FRENCH CHARCUTERIE TASTING BOARD \$58

Pork and Pistachio Terrine, Chicken and Truffle Terrine, House-Made  
Duck and Cognac Pâté, Cured Sausage, Cornichon, Rhubarb Chutney,  
Crackers and Sourdough

Pair it with our Rosé or Grenache for an additional \$50

## SWEET

Warmed Rhubarb Frangipane with Crème Anglaise (GF) \$16