



MENU

FIRST COURSE

(Enjoy as a starter or share between two)

- Merritts Creek Sourdough + Smoked Whipped Butter + Green Oil (v) \$14
- Lemon Myrtle Cured Kingfish + Green Apple + Dill + Creme Fraiche \$26 (gf)
- Icon XB Wagyu Carpaccio + Pickled Shallots + Smoked Mustard + Tarragon + Pecorino (gf) \$26
- Baby Beetroot + Lemon Myrtle Feta + Pomegranate Vinaigrette + Pepitas (vg) (gf) \$22
- Butternut Harissa Hummus + Dukkha - Matzo Crackers (v) (gfo) (df) \$20
- Byron Bay Burrata + Fig + Prosciutto + Basil + Pecan (gf) \$24

SECOND COURSE

- Fried Potato Gnocchi + Garlic & Carrot Puree + Sage + Pecorino (v) \$32
- Coral Coast Barramundi + Local Oyster Mushrooms + Parsnip + Sunflower Sprout + Fermented Tomato (gf) (dfo) \$43
- Roasted Apple Tree Pork Belly + Apple Ginger Chutney + Pickled Paw Paw Salad (gf) (df) \$42
- Warilba Lamb Rump + Baba Ghanoush + Zourgh Sauce (gf) \$44
- Diamantina Black Onyx Flank + Black Garlic Tea Ash + Cauliflower + Potato Crisp + Jus Gras (gf) \$52

SIDES

- Cocktail Potatoes + Toum, + Za'atar (v) (gf) (df) \$12
- Charred Carrots + Garlic Highfields Honey + Labneh + Wild Rice Popcorn (v) (gf) \$12
- Chef's Leaf Salad + Pickles + Smoked Mustard Vinaigrette (v) (gf) (df) \$12
- Green Beans + Aleppo Pepper Butter + Fried Shallots (v) (gf) \$12

CHEF'S TASTING MENU

\$92 per person

Don't feel like choosing from the above menu? Let Chef decide for you...

Our 3 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 a Rosalie Estate Wine Pairing to your meal \$35 per person