



SUNSET SESSION

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.

Thick-Cut Fries + Saltbush Salt + Lime Mayonnaise \$14 (v) (df)

Sichuan Salt and Pepper Moreton Bay Squid + Nahm Jim + Mint + Chilli + Lime (df) \$28

Byron Bay Burrata + Rhubarb + Coriander + Basil + Fermented Lemon (gf) (v) \$22

Icon XB Wagyu Carpaccio + Pickled Shallots + Smoked Mustard + Tarragon + Pecorino (gf) \$26

Prawn Bun + Cos Lettuce + Yuzu Mayonnaise + Furikake \$12 (each)

Warm Spiced Australian Olives, Extra Virgin Olive Oil, Merritts Creek Toasted Sourdough (v) (df)
\$16

SHARING BOARDS

Charcuterie Board \$62

Chef's' Selection of Artisanal Cured Meats + EVOO + Dukkah + Piccalilli + Nan's Tomato Relish
Lavosh + Olives + Garlic Sourdough (gfo)

+ Add your choice of Cheddar or Brie for \$4

Rosalie House Cheese Board \$52

Adelaide Hills Triple Cream Brie + Bay of Fires Cheddar + 12-month Aged Manchego + Berry
Creek Oak Blue Cheese + Quince Paste + Fig Jam + House Pickles + Falwasser Crackers (gf)

++ Our boards are designed to share between 2 to 3 people. We pride ourselves in using top
quality local produce and Australian cured meats and cheeses.

SOMETHING SWEET \$16

Ask the team for today's seasonal Chef's dessert

FIRE SIDE S'MORES FOR TWO \$14

House Made Marshmalliow + Wheat Biscuit + Belgian Chocolate