



MENU

FIRST COURSE

- Merritts Creek Sourdough + Smoked Whipped Butter + Green Oil (v) \$12
- Davidson Plum Cured Salmon + Kohlrabi + Yuzu Kosho + Shiso + Creme Fraiche (gf) (df) \$26
- Icon XB Wagyu Carpaccio + Pickled Shallots + Smoked Mustard + Tarragon + Pecorino (gf) \$26
- Heirloom Tomato + Black Barley Tabouli + Lemon Myrtle Feta + Green Almonds + Parsley (v) \$22
- Muhammara + Garden herbs + Carrot Molasses + Walnuts + Matzo Crackers (v) (df) (gfo) \$20
- Grilled Summer Peach + Fennel + Burrata + Pine Nuts + Basil + Lemon Myrtle Oil (gf) (v) \$22

SECOND COURSE

- Butternut Pumpkin + Ginger-Roasted Tomatoes + Lime Yoghurt + Candied Pecans + Fried Shallots (v) \$32
- Coral Coast Barramundi + Local Oyster Mushrooms + Parsnip + Sunflower Sprout + Fermented Tomato (gf) (df) \$43
- Apple Tree Farms Roasted Pork Belly + Pineapple Jam + Chilli Vinegar + Sour Herb Salad (df) \$40
- Warilba Lamb Rump + Baba Ganoush + Zourgh Sauce (gf) \$44
- Icon XB Wagyu Off the Coals + Black Garlic Tea Ash + Cauliflower + Potato Crisp + Jus Gras (gf) \$52

SIDES

- Cocktail Potatoes + Tourné, + Za'atar (v) (df) \$12
- Charred Carrots + Garlic Highfields Honey + Labneh + Wild Rice Popcorn (v) (gf) \$12
- Chef's Leaf Salad + Pickles + Smoked Mustard Vinaigrette (v) (gf) \$12
- Coal Grilled Broccolini + Sweet Tahini + Dukkah (v) (gf) (df) \$12

CHEF'S TASTING MENU

\$89 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



THE SWEET STUFF

DESSERTS

Chocolate Marquise + Coconut & Macadamia + Tuile + Cherry \$16

Black Apple + Pecan Ice Cream + Chamomile Crumble + Cream Cheese + Cinnamon \$16

Mango + White Chocolate Namelaka + Buckwheat & Almond Crumble + Citrus Sherbet (gf) \$16

CHEESE for TWO

Double Cream Brie + Manchego + Cheddar + Quince Paste + Crackers (gf) \$24

LIQUID DESSERTS

Indulgent Espresso Martini \$22
Espresso + Vodka + Kahlúa

Affogato \$10
Espresso + Vanilla Bean Ice Cream

+ add your choice of liqueur \$15

Rosalie House Barrel-Aged Tawny Port \$12 (60ml)
+ A smooth and rich fortified wine with a subtle combination of ripe plum and oak aromas

TEA & COFFEE

Coffee \$4.50/\$5

Flat White + Latte + Cappuccino + Mocha + Long Black + Espresso + Piccolo + Hot Chocolate + Chai Latte
Full-Cream + Skinny + Lactose-Free + Almond + Soy + Oat

Pot of Tea \$4.50

Gunpowder Green + Melbourne Breakfast + English Breakfast + Earl Grey
Lemongrass & Ginger + Chamomile + Chai + Peppermint