

## Nibbles

- Shoestring Fries** (Bowl) Parmesan, White Truffle Oil, Truffle Crème **(GF\*, VG\*)** ☺ 11
- Mushroom Arancini** (5x) Whipped Lemon Ricotta, Pea Shoots **(V)** ☺ 12
- Halloumi Spring Rolls** (4x) Toasted Sesame, Honey Mustard **(V)** ☺ 12
- Jalapeno Bites** (6x) Cream Cheese, Mozzarella & Parmesan Cheese, Sour Cream, Salsa Verde **(V)** ☺ 14

## Small Plates

- Karaage Fried Chicken** (6x), Spring Onion, Sesame Seeds, Sriracha Kewpie Mayo **(N)** ☺ 16
- Falafel Mezze** (5x) Chickpea & Beetroot Hummus, Tzatziki, Olive Oil, Dukkah, Harissa **(V, GF, VG\*)** 15
- Dumplings** (6x) Soy-Vinegar, Hoisin Sauce, Spring Onion, Crispy Shallots, Chilli Flakes  
**Choose Vegetarian (V, VG) or Pork & Prawn** 14
- Salt & Pepper Squid** (8x) Lightly Battered, Lemon, Aioli, Spring Onion ☺ 16

## Bao Buns

- Charcoal Karaage Chicken Bao** (1x) Spring Onion, Coriander, Sriracha Kewpie Mayo, Chilli Flakes 12
- Pork Belly Bao** (1x) Pork Belly, Red Cabbage, Cucumber, Hoisin Sauce, Fried Shallots 11
- Tempura Mushroom Bao** (1x) Salsa Verde, Carrot, Capsicum, Honey Mustard Aioli **(V, VG\*)** 10

# ROSANNA'S

## Garden Bar & Eatery

### Cheese for Two \$30\*

**Baked Brie 125g**, Whole Wheel of Brie, Caramelised Onions, Cranberries, Balsamic Reduction, Walnuts, Apricots, Toasted Seeds, Selections of Sourdough and Lavosh Cracker **(V, GF\*, N)** \*Date Night Thursdays \$22

### Dips for Two

- Artichoke and Spinach Dip**, Hot Baked Cheesy Dip, Corn Chips **(V, GF)** 21
- Beetroot and Cashew Hummus**, Beetroot Balsamic Relish, Basil Pesto, Sourdough **(V, VG\*, N)** 18

### Bali Bowls \$28

**Rosanna's Soul Bowl**, Quinoa, Baked Golden Kumara, Cherry Tomatoes, Capsicum, Mesculin, Goji Berries, Cranberries, Spring Onions, Toasted Seeds and Nuts, Fried Shallots, Balsamic Dressing **(V, GF, VG, N)**

**Fully Tabbouleh**, Couscous, Roasted Pumpkin, Cherry Tomatoes, Raw Capsicum, Feta, Turkish Sultanas, Seasonal Greens, Mesculin, Beetroot Hummus, Toasted Seeds and Nuts, Loads Of Fresh Herbs, Tzatziki Dressing **(V, GF, VG\*, N)**

**V** = Vegetarian / **GF** = Gluten Free

**GF\*** = Gluten Free on Request / **VG\*** = Vegan on Request

**N** = Contains (Traces of) Nuts

☺ = Late Night Bites

Please inform us of any allergies. Whilst we will make every effort to ensure your dish does not contain traces of allergens, we cannot guarantee this.

## Artisan Cheese Board \$19\*

A selection of seasonal accompaniments on a board for \$19. Choose your own cheese selection below. We suggest 2-3 cheeses for two people. Daily accompaniments vary due to season **(V, GF\*, N)** \*Wine Night Wednesday's \$15

### Cheese Selection

**Kāpiti Kikorangi Blue Cheese | 70g | \$13.00**

With a velvety dark rind, unmistakable creamy golden curd and rivers of dark blue. This Triple cream cheese has a rich buttery texture marble and blue ripened to create a smooth, delectable taste that's guaranteed to invigorate the taste buds.

**Emborg Natural Goat Cheese | 70g | \$11.00**

Creamy, mild and soft, this goat milk cheese pairs perfectly with sweet honey and fresh fruit.

**Kāpiti Pakari Aged Cheddar Cheese | 85g | \$16.00**

Pakari speaks of maturity and strength – qualities shared by this cheese. Firm, dry body with a sharp, tangy flavour. Aged 18 months.

**Whitestone Brie | 75g | \$11.00**

Soft textured, full flavoured and ready ripe a "unstabilised" brie, this is a living cheese that ripens with ageing.

**Kāpiti Cumin Seed Gouda Cheese | 75g | \$12.00**

This hand-turned semi-soft Dutch style Gouda cheese has a fruity sweetness that is peppered with cumin seed to create a unique flavour.

**Galaxy Soft White Camembert Cheese | 65g | \$9.00**

The velvety smoothness and creamy centre is simply divine sitting on top of your favourite cracker. Savoury flavours and creamy with hints of mushroom in each mouthful.

**Kāpiti Pakari Smoked Cheddar Cheese | 85g | \$16.00**

The Kāpiti Pakari Smoked Cheddar is a strong, natural cheddar, which is surface smoked to add hints of hickory and ash flavours.

.....add fresh New Zealand Honeycomb | 85g | \$19.00

## Dessert

**Chocolate Brownie** served with Berry Sorbet | \$12.00