

Nibbles

- Shoestring Fries** (Bowl) Parmesan, White Truffle Oil, Truffle Crème **(GF*, VG*)** 🕒 **12**
- Fried Pickles** (bowl), fried shallots, pickled onions, Ranch dipping sauce **(V, VG*)** 🕒 **13**
- Halloumi Spring Rolls** (4x) Toasted Sesame, Honey Mustard **(V)** 🕒 **13**
- Jalapeno Bites** (6x) Cream Cheese, Mozzarella & Parmesan Cheese, Sour Crema, Salsa Verde **(V)** 🕒 **14**

Small Plates

- Karaage Fried Chicken** (5x), Spring Onion, Sesame Seeds, Sriracha Kewpie Mayo 🕒 **17**
- Cheesy Mushroom Poppers**, (4x) Chipotle Aioli, sour crema, Pea shoots, parmesan **(V)** 🕒 **15**
- Falafel Mezze** (5x) Capsicum relish, Cucumber Salsa, Olive Oil, Dukkah, cashews **(V, GF, VG, N)** 🕒 **15**
- Salt & Pepper Squid** (8x) Pineapple Salsa, mixed greens, aioli, spring onion 🕒 **16**

Griff Tacos

- Karaage Chicken Taco** (1x) Salsa Verde, Coriander, Sriracha Kewpie Mayo, Chilli Flakes, sour crema, pickled onions **13**
- BBQ Pulled Pork Taco** (1x) Cucumber salsa, red cabbage, fried shallots, pickled onions, BBQ Sauce **12**
- Chipotle Mushroom Taco** (1x) Pineapple Salsa, black beans, corn salsa, chipotle Aioli **(V, VG*)** **13**

ROSANNA'S

Garden Bar & Eatery

Plates for Two

- Rosanna's Guacamole**, smashed avocado, lime, coriander, pickled onions, pepitas, corn chips (subject to availability) **(V, VG, N)** **22**
- Rosanna's Salsa Platter**, Pineapple salsa, Salsa Verde, Sweet corn salsa, cucumber salsa, pickled onions, pepitas, tortilla chips **(V, VG, N)** **19**
- Artichoke and Spinach Dip**, Hot Baked Cheesy Dip, Corn Chips **(V, GF)** **24**

Salad Bowls

- Barbeque Ranch Salad**
Mixed greens, Cherry tomatoes, Grilled Corn Salsa, Black Beans, Cucumber salsa, red cabbage, Crispy Fried Onions, Barbeque Ranch Dressing. **(V, VG*, N)** **27**
- Avocado Tortilla Salad** (subject to availability)
Mixed Greens, Avocado, crisp tortilla strips, Pineapple salsa, red cabbage, coriander, spring onions, cherry tomatoes, cashews, Chipotle Aioli **(V, VG* N)** **29**

Dessert

- Fried Churros**, cinnamon sugar, dulce de leche, caramel ice cream, chocolate drizzle **(V)** **18**
- Dessert Du Jour**, Ask our staff what dessert of the week we have available - subject to availability **16**

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.
- 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.

A Favourite of our Locals

Classic Baked Brie 125g, Whole Wheel of Brie, Caramelised Onions, Cranberries, Balsamic Reduction, Walnuts, Apricots, Toasted Seeds, Selections of Sourdough **(V, GF*, N) | \$30.00**

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.