



Rosanna's

winter food menu

NIBBLES

SHOESTRING FRIES | \$14
Parmesan, Truffle Creme

MARINATED OLIVES | \$9
Lemon Oil, Whipped Feta, Lavosh Crackers

LOCALS FAVOURITE

ROSANNA'S GRAZING BOARD | \$39
Choice of 1 cheese, Toasted Bread, Crackers, Salami, Prosciutto, Truffle Creme, Cornichons, Nuts, Seasonal Fruit

Additional choice of cheese:

Aged Cheddar Cheese (75g) - \$14

Kikorangi Blue Cheese (75g) - \$18

Gouda Cumin (75g) - \$18

DESSERT

BREAD & BUTTER PUDDING | \$15
Homemade Warm Pudding, Vanilla Ice Cream, Maple Syrup, Cinnamon

SMALL PLATES

SQUID TWISTS | \$18
Aioli, Salad Greens

KARAAGE CHICKEN | \$18
Sriracha Mayo, Shallots

FRIED HALLOUMI | \$18
Hot Honey, Dried Cranberry

BEEF CROQUETTES | \$22
Sautéed Onions & Capsicum, Smoked Mayo

PRAWN TOAST BITES | \$22
Deep-Fried Bread, Blanched Prawns Tossed in Soy Mayo Topped with Spring Onions

SESAME SALAD | \$26
Iceberg Lettuce, Parmesan, Sesame Dressing, Croutons, Pork Bits

TO SHARE

ARTICHOKE & SPINACH DIP | \$29
Hot-Baked Cheesy Dip, Corn Chips

VEGAN/PORK CHIVE DUMPLINGS-| \$22
Soy Sauce, Vietnamese Dressing, Shallots

CRISPY PORK BELLY SANDWICH | \$26
Open-Faced Sandwich, Hoisin Sauce, Pickled Carrots & Radish

CHARRED EGGPLANT | \$24
Hummus, Chimichurri, Peashoots

WINTER SPECIAL

SWISS CHEESE FONDUE | \$89

**SERVES 2 PEOPLE*

Bread, Crackers, Cornichons, Pickled Onions, Seasonal Fruit & Vege

***additional \$30 per extra person**

