

Rosanna's Food Menu

Entrées

Prawn Twisters	\$21
Shrimp Cocktail	\$18
Karaage Chicken Crispy bites with fried shallots & spicy mayo	\$18
Bourbon-Glazed Pork Belly Bites Sticky bourbon sauce with soy, sesame & honey	\$24
Flamed Lavender Honey Goat Cheese Served with greens & warm breads	\$24
Roasted Cauliflower With house-made hummus	\$18
Gambas al Ajillo Spanish-style prawns in olive oil, garlic & chili, with breads	\$22
Squid Twists with Greens and Alioli	\$17

Mains

Catch of the Day Even we don't know until the fishermen text us. Ask the team for today's surprise.	\$27
Beef Skewers Honey, soy & sesame marinated skewers with crispy Asian salad	\$26
Salad Bowl Mesclun, carrots, beetroot, sesame, cherry tomatoes & French mustard dressing Add Chicken, Halloumi, or Tofu	\$26
Chicken Skewers Grilled chicken, mushroom, onion, greens & mint basil mayo	\$24
Artichoke & Spinach Dip Served with corn chips	\$24
Rosanna's Grazing Board One cheese of your choice with toasted bread, crackers, cold cuts, seasonal fruit, pickled veggies, truffle cream, basil mayo & nuts.	\$40
Additional Choice of Cheese:	
Aged Cheddar (75g)	\$14
Kikorangi Blue (75g)	\$18
Gouda Cumin (75g)	\$18
Lamb Shank Slow-cooked lamb shank, potato gratin & purple baby carrots	\$31
Rosanna's Burger Beer-braised beef cheek, pickles, Halloumi & fries	\$27
Rosanna's Cigars Choice of chicken or veggie	\$21

Desserts

Butterscotch Crème Brûlée	\$16
Sticky Date Pudding with Ice Cream	\$16
Cheesecake	\$16

Snacks

Grilled Corn Wedges Chilli Butter, basil mayo	\$14
Olives Green olives served with	\$12
Cheesy Jalapeño Poppers With secret garlic & chili sauce	\$14
Truffle Fries With parmesan & cheesy mayo	\$13
Chicken Nibbles With your choice of bourbon sauce, secret garlic & chili sauce, cheesy mayo or plain	
Half Dozen	\$17
Dozen	\$30
Smashed Potatoes Rosemary & thyme potatoes with chives crème fraîche	\$16
Halloumi Bites Served with your choice of dip:	\$16
Chives crème fraîche	
Bourbon sauce	
Cheesy mayo	
Secret garlic & chili sauce	\$18