

Rosebank

NORTH

Rose Bar & Garden Small Eats Menu

Pork and Veal Meatballs in Tomato Sugo	\$16
Local Oysters-Natural (4)	\$20
Fish & Calamari Plate (for 2)	\$25
Crispy Fried White Bait w/ Aioli & Rocket	\$14.50
Chef's Board (for 2) – Housemade Dips,	
Chefs Charcuterie Board: Cured Meats, Antipasto, Cheese, and Breads	\$36
Port Phillip Bay Mussels, White Wine and Garlic	\$20
Falafel w/ Cumin Greek yogurt	\$16
Beef Koftas (3) Chimi Churri	\$19
Spanish Anchovies w/ Gremolata Crumble	\$13.50
Dips, Olives & Pita	\$14
Sweet Potato Fries	\$10.50
Fries	\$10.50
Fat Chips	\$10.50

Rosebank

N O R T H

M E N U

ENTRÉE

Pork and Veal Meatballs w/ Tomato Sugo **18**

Carpaccio of Beef Fillet, Tataki Dressing **19.5**

Angel Hair w/ Crushed Peas, Sautéed Prawns, Dill Cream **24**

Cauliflower Arancini, Smoked King Island Cheddar, Braised Fennel **18.5**

Port Phillip Bay Mussels, White Wine and Garlic w/ Charred Sourdough **20**

MAIN COURSE

Panfried Medallions of Veal, Lemon Pepper, Parmesan Risotto **39.5**

Chargrilled 220 gm Goulburn Valley Eye Fillet, Dauphinoise Potatoes, Roasted Flat Mushroom, Baby Carrots, Blistered Tomato Truffle Jus **48**

Rosebank Seafood Linguini, Prawns, Salmon, Mussels, Calamari, Scallops tossed through Garlic, Chilli, Wine, Evoo **42**

Chicken Medallions Potato & Broccolini, Puttanesca Sauce, Dauphinoise Potatoes and Broccolini **37.5**

Today's Fresh Fish **Market Price**

Wild Mushroom Risotto, Parmesan and Spinach **36**

SIDES

Garlic & Parmesan Bread **9**

Fries **9**

Sauteed Vegetables **9.5**

Thrice Cooked Fat chips w/Aioli **9.5**

Mixed Lettuce w/ Cucumber, Tomato, Red Onion & Balsamic Dressing **9.5**

DESSERT

Beaujolais poached Corella Pear, Lavender Anglaise & Vanilla Bean Ice Cream **16**

Rosebank Tiramisu **16**

Coconut Short Bread, Lemon Curd, Smashed Meringue **16**

Flourless Chocolate Torte, Double Chocolate Mousse, Chocolate Ice Cream **16**

Today's Cheese w/ Fruit Bread, Walnuts, Red Grapes **20**

Minimum Food Spend \$40pp / Please note we do not split bills

Vegetarian/Vegan Menu

Cauliflower Arancini w/ Rocket, Vegan Feta & Salsa Verde \$18.50

Tempura Broccolini w/ Rocket & Grilled Truss Tomato \$17.50

House Made Falafels w/ Hummus \$16.50

Sweet Potato Chips w/ vegan Feta Crumble \$9

Charred Sourdough w/ Field Mushroom & Truss Tomato \$16.50

Pasta/ Risotto

Base: Napoli or Garlic & Olive Oil

w/ Cherry Tomato, Capsicum, Broccolini & Spinach \$36

or

Wild Mushroom Risotto w/ Vegan Feta \$36

Dessert

Beaujolais Poached Pear w/ Berry Coulis & Fresh Strawberries \$16

Fruit Salad (Pear, Strawberry, Orange & Green Apple) \$16

10% surcharge applies on Sunday

Happy Hour (5:30pm-6:30pm)

Every Wednesday – Rose bar

Beer Schooner \$6 // Asahi 400ml \$11

House Wine (Mr Fox range) \$7

Bertaine ROSE // Pinot Noir \$8

Hectors Bay Sav Blanc \$9

Hare & Tortoise Pinot Gris \$9

Massoni Pyrenees Shiraz \$12

Prosecco \$9

Moscato \$9

Basic House Spirits \$10

Espresso Martini

(Double Espresso, Kahlua, Vanilla Vodka) \$15

Aperol Spritz

(Bubbles, Soda, Aperol, Orange) \$15

Rosebank Blush

(Spice Rum, Bacardi, Lime, Mint, Raspberry & Ginger Beer) \$15

Champagne Cocktail

(Bubbles, Cointreau, Bitters & Strawberry) \$15

R.

\$ 49

3 COURSES

starters

FRIED CALAMARI

W/ A CHILLI RADISH SALAD

main course

CHOICE OF GOULBURN VALLEY EYE FILLET, SCOTCH FILLET OR
PORTERHOUSE STEAK

W/ GREEN VEG, POTATOES & CHOICE OF SAUCE*

*PEPPERCORN, MUSHROOM, RED WINE JUS OR GARLIC BUTTER

dessert

CHOCOLATE BROWNIE

W/ VANILLA BEAN ICE CREAM

\$ 2 5

Pasta & Wine Night Special

LINGUINE CARBONARA

W/ BACON, ONION & CREAM

PENNE AMATRICIANA

W/ BACON, ONION, CHILLI & SPICY NAPOLI

PENNE BOLOGNESE

W/ RICH BEEF BOLOGNAISE SAUCE

LINGUINE AGLIO E OLIO

W/ GARLIC, OLIVE OIL & PARSLEY

PENNE SPICY CHICKEN

W/ CHICKEN, SUNDRIED TOMATO, CAPSICUM,
SPINACH & SPICY NAPOLI

CHICKEN RISOTTO

W/ CHICKEN, ONION, CARROTS, MUSHROOM &
SPINACH

PENNE FUNGI

W/ MUSHROOM & CREAM SAUCE

SERVED WITH A GLASS OF HOUSE WINE

\$ 2 9 . 5

Parma Night Special

ROSEBANK VEAL SCHNITZEL

W/ PORK & FENNEL SAUSAGE & SOUR TOMATO SAUCE.

SERVED W/ CHIPS & SALAD

PANKO CRUMBED CHICKEN BREAST

TOPPED W/ HAM & NAPOLI SAUCE.

SERVED W/ CHIPS & SALAD

CRUMBED CHICKEN BREAST

TOPPED W/ BUFFALO MOZZARELLA & SUNDRIED TOMATOES

SERVED W/ SLAW & A BAKED POTATO



SERVED WITH A SCHOONER OF TAP BEER OR A GLASS OF HOUSE WINE

This Friday!

