



# GRAZING MENU

\$65 per person (adults)  
\$30 per child (16yrs & under)

## FIRST COURSE

A selection of:

Queensland Prawns, Pernod Garlic Butter, Ciabatta (GFO)

Fennel-Crusted Kingfish, Citrus, Mint, Watercress, Anchovies (GF)

Loaded Hummus, Feta, Olives, Herbs, Roasted Capsicum, Tomato, Cucumber, Dukkah,  
Matzo Crackers (GFO, VO)

## SECOND COURSE

A selection of:

16-hour Smoked Brisket with Roasted Beets, Cauliflower, Parsnip Puree and Jerusalem  
Artichoke Chips (GF)

Trout in Fragrant Salt, Parsley, Tahini Yoghurt, Charred Cos Heart, Peas (GF)

Smoked Potato Gnocchi, Sage, Pinenut, Pumpkin Puree, Beurre Noisette, Pecorino (V, VO)

Served with a selection of our seasonal sides.

Please share your experience and photos with us on  
Instagram and Facebook and don't forget to tag us  
#rosaliehouse and @rosaliehouse.

V - Vegetarian, VF - Vegan Friendly, VO - Vegan Option, GF - Gluten Friendly, GFO - Gluten Free Option

Our menu is seasonal and subject to change. One bill per table.



## GRAZING MENU

\$89 per person (adults)

\$35 per child (16 years & under)

### TO START

Loaded Hummus, Feta, Olives, Herbs, Roasted Capsicum, Tomato, Cucumber, Dukkah,  
Matzo Crackers (GFO, VO)

Heirloom Tomatoes with Ricotta, Basil, Vinaigrette and Ciabatta

### IN THE MIDDLE

Queensland Prawns, Garlic Pernod Butter, Ciabatta (GFO)

Fennel-Crusted Kingfish, Citrus, Mint, Watercress, Anchovies (GF)

### THE MAIN EVENT

A selection of:

Free-Range Pasture-Fed T-Bone 750g with House-Made Oyster Mushroom Jus and Chimichurri  
(GF)

Trout in Fragrant Salt, Parsley, Tahini Yoghurt and Charred Cos Heart (GF)

Smoked Potato Gnocchi, Sage, Pinenut, Pumpkin Puree, Beurre Noisette and Pecorino (V, VO)

### SIDES

New Potatoes with Minted Butter

Bittersweet Salad with Pear, Ricotta, Citrus and Walnuts

Seasonal Greens with Broccolini, Asparagus, Brussels Sprouts, Charred Almonds and Vinaigrette

### TO FINISH

Chef's Dessert

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