ROSALIE HOUSE

WINTER MENU

OPTIONAL CHEF'S GRAZING EXPERIENCE

$89 per person

This four-course grazing experience is designed for the whole table to share. This is a fun and exciting way to take in everything that Rosalie House has to offer.

Also available is a $35 per person wine pairing selected by our Chef.

FIRST COURSE

Vintage Pairing $38

Enjoy a glass of our new vintage Rosé with our delicious Ravioli Entrée with Chilli Prawns, Seafood Bisque, Capers and Cured Salmon.

Queensland Prawns with Garlic Pernod Butter and Ciabatta (GFO)	$28
Handmade Ravioli stuffed with Chilli Prawns served on a Seafood Bisque with Capers and Gin-Cured Salmon	$30
Bruschetta with Heirloom Tomatoes, Ricotta, Basil and Vinaigrette (GFO, VO)	$21
Loaded Hummus with Feta, Olives, Herbs, Roasted Capsicum, Tomatoes, Cucumber, Rosalie Dukkah and Matzo Crackers (GFO, VO)	$18
Lemon Sage and Chicken Croquettes with Caesar Dressing, Anchovies, Croutons, Pickled Onion, Pecorino and Mimosa (GF)	$20
Cauliflower Steak with Shawarma Spices, Sweet Potato Hummus, Chimichurri and Pine Nuts (V, VO, GF)	$18

SIDES (Designed to share between 2) $12 Each

Bittersweet Salad, Pear, Ricotta, Citrus and Walnuts (GF, V, VO)

Charred Broccolini and Asparagus with Pickled Carrots, Almonds and Beurre Blanc (V, VO, GF)

Pan-Seared Oyster Mushrooms, Truffle Oil, Chives (GF, VF)

Warm Winter Vegetables with Zucchini, Brussels Sprouts, Squash, Cauliflower, Radish, Balsamic and Pepitas (V, VF, GF)

Chat Potatoes with Minted Sour Cream, Pomegranate Seeds and Pickled Onions (V, VF, GF)

Prosciutto, Cos, Asparagus, Watercress and Bocconcini with Balsamic and Baked Seasonal Fruit (GF)

SECOND COURSE

Steamed Coral Coast Saltwater Barramundi served with Romesco, Sugar Snap Peas, Broad Beans, Walnut Praline and Beurre Blanc (GF)	$39
Slow-Roasted Portobello Mushroom with Pumpkin Puree, Spinach, Heirloom Tomatoes, Baby Capsicums, Smoked Gnocchi Puffs and Pecorino (V, VO)	$40
Marmalade Lamb Shank with Rosti and Sweet Potato Twists	$36
Smoked Potato Gnocchi with Sage, Pine Nuts, Pumpkin Puree, Beurre Noisette and Pecorino (V, VO)	$35
16-Hour Smoked Brisket with Roasted Beets, Cauliflower, Parsnip Puree and Potato Crisps (GF)	$36
Elgin Farm Southern-Fried Chicken Breast with Middle Eastern Spices, Succotash Salad and Pumpkin Puree	$36
Lightly House-Smoked Rib Fillet (300g) with Charred Greens, Minted Butter Potatoes and Oyster Mushroom Jus or Chimichurri (GF)	$45

CHEF'S CHOICE FOR TWO

Designed to share between 2

$100

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

or

Steamed Coral Coast Saltwater Barramundi
Served with Romesco, Sugar Snap Peas, Broad Beans, Walnut Praline and Beurre Blanc (GF)

Accompanied by Minted Butter Potatoes and Charred Greens

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.

ROSALIE HOUSE

AUTUMN/WINTER MENU

THE SWEET STUFF

Sticky Date Pudding with Pear Poached in Rosalie House Mulled Wine, Caramel Sauce and Ice Cream (GF)	$22
Eton Mess (GF) Meringue, Berries, Chantilly Cream and Hazelnuts	$16
Nougat and Bailey's Irish Cream Baked Cheesecake with an Oreo Base, Chocolate Fudge and Ganache	$16
Rum and Raisin Fudge, Coconut Ice Cream, Vegan Salted Caramel (VF, GF)	$13
Banoffee Tart with Peanut Butter Mousse, Nutella Ice Magic, Fig Ice Cream and Pistachios	$15
Dessert Cheese Plate with Buffalo Brie, Manchango, Valdean Blue, Grapes, Honeycomb, Chocolate Fudge and Crackers	$20

LIQUID DESSERTS

Indulgent Espresso Martini Coffee, Vodka, Kahlúa, Vanilla Galliano, Frangelico	$20
Affogato Coffee, Vanilla Ice Cream and a Shot of the Liqueur of Your Choice	$15
Liqueur or Fortified Wine Weekly Special Please speak to your waiter about this week's selection.	$9

COFFEE

Belaroma Coffee Blend — Cup $4.50, Mug $5

Full Cream, Skinny, Lactose Free, Almond, Soy, Coconut and Oat Milk are available.

Flat White
Latte
Cappuccino
Mochaccino
Long Black
Espresso
Piccolo
Hot Chocolate
Chai Latte

TEA

Pot of T2 Tea — $4.50

Gunpowder Green
Melbourne Breakfast
English Breakfast
Earl Grey
Lemongrass & Ginger
Chamomile
Chai
Peppermint

OUR STORY

In 2005, the Thompson Family – Doyle, Vicki, their three daughters, Renee, Teshla and Emily, their grandchildren and Jetty the #WineDog – hand-planted every one of the vines you see when you visit Rosalie House today. The rich black soil, the beautiful Queensland weather and the attentive care of the family produces the wines that are complemented by the delicious food from our kitchen.

Our menu features local and artisanal produce, creating a memorable and unique experience in spectacular surroundings.

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.