

# BRUNCH

AVAILABLE 9AM-11AM

Rosalie House Brunch Board \$45.00

Poached Eggs Benedict, Croissant, Maple Bacon, Crumbed Slow-Roasted Mushrooms, Pancakes with Maple Syrup and Fruit

Mushroom Benedict \$22.00

Glazed Roasted Garlic Mushrooms, Eggs with Hollandaise and Halloumi (V, GFO)

Pancakes \$18.00

House-made Pancakes with Strawberry Floss, Lemon Curd, Fig Ice Cream, Maple Syrup and Pistachios.

BBQ Pork \$26.00

BBQ Pulled Pork with Sourdough, Bacon, Eggs, Hollandaise, Kransky and Rainbowslaw

Eggs on Toast \$10.00

Choose your style of eggs: Scrambled, Poached, Fried

Ploughman's Board \$52.00

Ricotta, Sweet Mustard Pickled Relish, Nan's Relish, Coppa, Cured Carpaccio, Lemon Dill Salmon, Pork Terrine, Salami, Prosciutto, Heirloom Tomatoes, Basil, Dukkah, and Ciabatta with Olive Oil and Olives. (GFO)

Add your choice of Cheddar or Brie for \$4.00

Rosalie House Cheese Board \$52.00

Triple Cream Brie, Maffra Cloth Aged Cheddar, Spanish Manchego (Cow, Goat, Sheep), Awassi Fetta, Quince, Nan's Relish, Fig Jam, Nuts, Dried Fruit, and Basil, with Garlic Bread Sticks and Matzo Crackers (GFO)

Cob Loaf \$20.00

Pumpkin, Bacon, Sage and Cheese with Crostini

Bruschetta \$18.00

Heirloom Tomato, Ricotta and Basil with Vinaigrette and Ciabatta (GFO, VO)

Extras

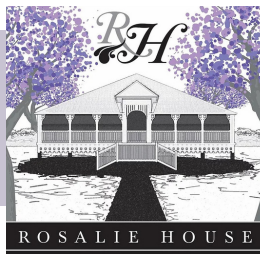
Tomatoes \$2, Mushrooms \$4, Bread \$3, Hollandaise \$2, Kransky \$4, Bacon \$3, Eggs \$1 (per egg)

ASK ABOUT THIS WEEKEND'S BAKED GOODS SELECTION

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.



## AFTERNOON TAPAS AND BOARDS

AVAILABLE 3PM – 5PM

### Ploughman's Board \$52.00

Ricotta, Sweet Mustard Pickled Relish, Nan's Relish, Coppa, Cured Carpaccio, Lemon Dill Salmon, Pork Terrine, Salami, Prosciutto, Heirloom Tomatoes, Basil, Dukkah, and Ciabatta with Olive Oil and Olives. (GFO)

Add your choice of Cheddar or Brie for \$4.00

### Rosalie House Cheese Board \$52.00

Triple Cream Brie, Maffra Cloth Aged Cheddar, Spanish Manchego (Cow, Goat, Sheep), Awassi Fetta, Quince, Nan's Relish, Fig Jam, Nuts, Dried Fruit, and Basil, with Garlic Bread Sticks and Matzo Crackers (GFO)

### Tapas Board \$45.00

Brie and Quince Cigar, Pulled Pork Buns, Spiced Lamb Cutlets, Kransky and Buffalo Wings

### Cob Loaf \$20.00

Pumpkin, Bacon, Sage and Cheese with Crostini

### Bruschetta \$18.00

Heirloom Tomatoes with Ricotta, Basil and Vinaigrette on Ciabatta (GFO, VO)

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