

TWO COURSES 65PP WINE PAIR 80PP	THREE COURSES 75PP WINE PAIR 99PP	CHEF'S FEED ME 80PP WINE PAIR 115
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CHEF'S FEED ME IS OUR 'FOOD ENVY' MENU!

LET THE CHEF TAKE YOU ON OUR FOOD JOURNEY, ALL DESIGNED TO SHARE, A NUMBER OF DISHES INCLUDING SEAFOOD, MEAT & FISH FROM THE GRILL FINISHING WITH DESSERT.

FEED ME 80PP
WINE PAIRING 115PP

FIRST COURSE - 1 CHOICE PER PERSON

- OLD PRAWNS FROM THE GRILL, PERNOD GARLIC BUTTER, CIABATTA (GF) 28
- SMOKED BEEF CARPACCIO, BURNT ONION MAYONNAISE, CAPER, BITTER LEAF (GF) 26
- HOUSE CURED DUCK PROSCIUTTO, BURRATA, STONEFRUIT, PISTACHIO (GF) 28
- SALAD OF FENNEL CRUSTED KINGFISH, CITRUS, MINT, CHILLI (GF) 27
- HEIRLOOM TOMATO, WATERMELON, STRAWBERRY, BASIL, MACADAMIA, SMOKED AVOCADO (VF) 26

SECOND COURSE - 1 CHOICE PER PERSON

- 36 DEGREES SOUTH AUSTRALIAN RIB EYE 300g Pasture fed, 21 day aged. (GF) 44
- DARLING DOWNS 6+ WAGYU SIRLOIN 200g Fodder fed, 100 day or more grain fed, 30 day aged (GF) 48
- NT BARRAMUNDI, ROMESCO, CHARDONNAY BEURRE BLANC, COS, PEAS, BEANS (GF) 42
- SMOKED POTATO GNOCCHI, NATIVE OYSTER MUSHROOM, CASHEW LABNEH, BASIL (VF) 36
- ELGIN FARM SOUTHERN FRIED CHICKEN BREAST, EASTERN SPICES, SUCCOTASH SALAD, SUMAC, LIME 36
- LESLIE FARM LAMB RUMP, PISTACHIO, PEPPERCORN, AWASSI LABNEH, BABY ROOT VEGETABLES (GF) 44

SHARE SECOND COURSE - 1 BETWEEN 2

- YAGABURNE PASTURE RAISED T BONE 800g (GF) 82

THIRD COURSE - 1 CHOICE PER PERSON

- CHOCOLATE BROWNIE, COCONUT 'NICE' CREAM, PEANUT BUTTER MOUSSE, CHERRY (VF) 15
- PANNA COTTA, STONEFRUIT, CITRUS SYRUP, BASIL (GF) 14
- ETON MESS, MERINGUE, BERRIES, CRÈME FRAICHE, HAZELNUT (GF) 15
- CHRISTMAS PUDDING ICE CREAM, GINGER CAKE, CUSTARD 15
- NEW YORK BAKED CHEESECAKE, CHERRY COMPOTE 14

- 1 DESSERT CHEESE, QUINCE, HONEY, DATES, FRUIT, CRACKERS; BRILLAT SAVARIN TRIPLE CREAM BRIE (FRANCE), ENGLISH SHROPSHIRE BLUE (UK), CLOTH AGED MAFFRA CHEDDAR (AUS) 20

ALL SIDES 10 EACH

- SUCCOTASH SALAD, CHARRED CORN, BASIL, BEANS, TOMATO, ZUCCHINI FLOWER (VF GF)
- ASPARAGUS MIMOSA, FREE RANGE EGG, CAPERS, OLIVE OIL (GF)
- BITTERSWEET SALAD, PEAR, RICOTTA, CITRUS, WALNUT (GF)
- NEW POTATOES, MINTED BUTTER (GF V)
- FRIES & AIOLI

*ALL MEAT FROM THE GRILL SERVED WITH HOUSEMADE CHIMICHURRI & SEASONAL GREENS.

THE LITTLE PEOPLE UNDER 12 YRS

- CHICKEN TENDERS & FRIES 13
- MINI SLIDER & FRIES 13
- WAFFLE FRIES & SOUR CREAM 10
- BUBBLE O' BILL 6

OUR MENU IS SEASONAL & SUBJECT TO CHANGE
ONE BILL PER TABLE



- V VEGETARIAN
- VO VEGETARIAN OPTION
- VF VEGAN FRIENDLY
- GF GLUTEN FRIENDLY
- GF0 GLUTEN FRIENDLY OPTION

SUNCOAST FRESH ARE OUR FRESH PRODUCE SUPPLIERS, OWNER-OPERATED AND STAFF WHO ARE EXPERIENCED FROM DIVERSE BACKGROUNDS. THEY MAINTAIN CLOSE LINKS WITH LOCAL FARMS AND A HEAVY PRESENCE IN PRODUCE MARKETS - THEY HAVE A VISION SIMILAR TO ROSALIE HOUSE AND THAT IS; "SEASONAL PRODUCE AT ITS BEST QUALITY"

AWASSI QLD LOVE WHAT THEY DO AND ARE "LIVING THEIR CHEESE DREAM". DI'S SHEEP ARE TREATED MORE LIKE PETS THAN STOCK AT HER FARM, THE AWASSI SHEEP MILK IS KNOWN FOR ITS EXCEPTIONAL QUALITIES FOR MAKING THE FINEST CHEESE IN THE WORLD, BE APART OF DI'S DREAM AND EXPERIENCE THE SHEEPS LABNEH ON A NUMBER OF OUR DISHES.

TOP OF THE RANGE GOURMET MUSHROOMS USE RECYCLED COFFEE GROUNDS FROM LOCAL CAFÉ'S IN TOOWOOMBA, ALONG WITH CHEMICAL FREE SUBSTRATE GROWING THEIR MUSHROOMS. BOTH ROBYN & KEN HAVE A BACKGROUND IN AGRICULTURE AND ARE LOCATED JUST KILOMETRES FROM DRAYTON.

TONI, THE SLOVINIAN GOD OF EUROPEAN SMALLGOODS. HE BEGAN HIS ART 62 YEARS AGO IN SLOVENIA, HE THEN WENT ONTO AUSTRIA BEFORE MIGRATING TO AUSTRALIA. WE USE TONIS SMALL GOODS ON ALL OUR PLATTERS ALONG WITH OTHER VARIOUS MEATS. (GO CHECK HIM OUT NEAR THE DELI)

STONEYS THE FISHMONGER ARE TOOWOOMBA'S PURVEYORS OF FINE SEAFOOD AND OUR ROSALIE HOUSE SEAFOOD SUPPLIER; EVERYDAY WE ARE SUPPLIED WITH THE BEST OF THE BEST SEAFOOD THAT IS SOURCED FRESH EACH DAY DIRECT FROM BRISBANE FISH MARKETS.

BUNNYCONNELLEN IS OUR LOCAL OLIVE & OLIVE OIL SUPPLIER; SITUATED JUST DOWN THE ROAD AT CROWS NEST THEY BELIEVE IN FRESH, FLAVOURSOME, LOCAL PRODUCE BRINGING YOU TASTY TREATS STRAIGHT FROM THE Paddock TO YOUR PLATE.

THE BAKER'S DUCK. THAT IS ALL I AM GOING TO SAY! GO THERE, TREAT YOURSELF. ROSE AND HER TEAM ARE DOING THE BEST IN BAKERY HAPPENINGS AND THEY SUPPLY ALL OUR CARB-FILLED GOODIES.

MILLERS GOURMET MEATS! THE ULTIMATE FATHER SON DUO, THEY SUPPLY EXCLUSIVELY TO ROSALIE HOUSE. THE BEST QUALITY MEATS IN AUSTRALIA. KEENAN'S BELIEF IS; 'IF IT'S NOT GOOD ENOUGH WE WON'T SUPPLY IT TO ANYONE'.



THE OLD RAILWAY COTTAGE FROM MORT STREET WAS TRANSPORTED HERE BACK IN 2009, DOYLE WITH HIS BEST FRIEND KEN REBUILT THE VERY FLOOR YOU MAY BE SITTING ON, HIS FATHER (TOP RIGHT) WAS THEIR "EXECUTIVE SUPERVISOR".

OPEN

WEDNESDAY 10AM-3PM

THURSDAY 10AM-3PM, 5.30PM-LATE

FRIDAY 10AM-LATE

SATURDAY 8AM-LATE

SUNDAY 8AM-DUSK



ROSALIE HOUSE CELLAR DOOR RESTAURANT



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