



MENU

FIRST COURSE

(Enjoy as a starter or share between 2)

Merritts Creek Sourdough + Smoked Whipped Butter + Green Oil (v) \$12

Cured Hiramasa Kingfish + Kohlrabi + Cucamelon + Ruby Grapefruit + Sorrel Emulsion (gf) (df) \$26

Jack's Creek Wagyu Beef Carpaccio + Pickled Shallots + Smoked Mustard + Tarragon + Pecorino (gf) \$24

Tomato Tartine + Almond Tarator + Vinaigrette + Sumac Onions + Merritts Creek Sourdough (vgn) \$22

Baba Ganoush + Garden Herbs + Pomegranate + Dukkah + Buckwheat + Matzo Crackers (v) \$20

Grilled Summer Peach + Fennel + Burrata + Pine Nuts + Basil + Lemon Myrtle Oil (v) \$22

SECOND COURSE

Garden Pumpkin + Ginger-Roasted Tomatoes + Herb Yogurt + Candy Pecans + Fried Shallots (v) \$32

Coral Coast Barramundi + Local Oyster Mushroom + Celeriac + Sunflower Sprout + Fermented Tomato
(gf) (df) \$43

Sticky Pork Belly + Pineapple Jam + Chilli Vinegar + Sour Herb Salad (df) \$40

Warilba Lamb Rump + Caponata + Salmoriglio Dressing (gf) (df) \$44

Black Onyx Flat Iron Steak + Black Garlic Glaze + Soubise + Kettle Chips + Native Pepperberry Jus (gf) \$48

SIDES

Cocktail Potatoes + Toum, Za'atar (v) (df) \$12

Charred Carrots + Garlic Highfields Honey + Labneh + Wild Rice Popcorn (v) (gf) \$12

Chef's Leaf Salad + Pickles + Smoked Mustard Vinaigrette (vgn) (gf) \$12

Green Beans + Ginger + Ginger Toasted Sesame Seeds + Black Bean (vgn) (gf) (df) \$12

CHEF'S TASTING MENU

\$89 per person

Don't feel like choosing from the above menu? Let Chef decide for you...

Our 3 course Grazing Experience is designed for the whole table to share. It's the perfect way to taste the very best Rosalie House has to offer! Ask your server for more information.

++ Add a Rosalie Estate Wine Pairing to your meal \$35 per person