



# SUNSET SESSION

Our Sunset Sessions Menu has been designed to share with friends and family. Choose 1 or 2 dishes, a board or more, pour a glass of wine and sit back to enjoy the sunset.

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Thick-Cut Fries + Saltbush Salt + Lime Mayonnaise \$12 (v) (df)

Sichuan Salt and Pepper Moreton Bay Squid + Nahm Jim + Mint + Chilli + Lime (df) \$28

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

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

Prawn Bun + Cos Lettuce + Yuzu Mayonnaise + Furikake \$10 (1 serve)

Warm Spiced Australian Olives, Extra Virgin Olive Oil, Merritts Creek Toasted Sourdough (v) (df) \$16

## SHARING BOARDS

### Charcuterie Board \$60

Chef's' Selection of Artisanal Cured Meats + EVOO + Dukkah + Piccalilli + Nan's Tomato Relish  
Lavosh + Olives + Garlic Sourdough (gfo)

+ Add your choice of Cheddar or Brie for \$4

### Rosalie House Cheese Board \$50

Adelaide Hills Triple Cream Brie + Bay of Fires Cheddar + 12-month Aged Manchego + Berry  
Creek Oak Blue Cheese + Quince Paste + Fig Jam + House Pickles + Falwasser Crackers (gf)

++ Our boards are designed to share between 2 to 3 people. We pride ourselves in using top quality local produce and Australian cured meats and cheeses.

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## SOMETHING SWEET

Black Tea Chocolate Cremeux + Whiskey Caramel + Garden Rosemary Streusel \$16