

EAT

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FROM THE PADDOCK

400 GRAM SOVEREIGN LAMB SHOULDER (VIC) 45
with smoked eggplant, salsa verde, pomegranate, dukkha, lemon & gravy

1/2 KG PORK RIBS 45
with charred corn, slaw, fries

CHOOSE YOUR CUT:

200 GRAM RUMP 29
Riverine MBS2+MSA NSW/VIC

250 GRAM SIRLOIN 38
Jacks Creek Angus 100+ day grain fed, Tamworth NSW

300 GRAM SCOTCH 44
Jacks Creek Angus 100+ day grain fed, Tamworth NSW

YOUR CHOICE OF SAUCE:

mushroom, peppercorn, dienne, red wine jus (GF), chimichurri (GF), café de paris (GF)

STEAKS SERVED WITH:

fries, truss tomatoes, cress and your choice of sauce. *No substitutions*

SIDES

side fries (VG) (GF) 5

pommes puree (V) (GF) 9
olive oil, sea salt & chives

garden salad (VG) (GF) 9
shallot, herbs & chardonnay dressing

roasted chat potatoes (VG) (GF) 10
parsley, olive oil, sea salt

summer greens (V) (GF) 12
toasted almonds lemon green goddess dressing

NIBBLE & SHARE

GARLIC BAGUETTE (V) 9.50
chives, shaved pecorino cheese

FRIES with rosemary salt, truffle mayo (V) (GF) 12

CHICKEN KARAAGE (DF) 19
nan ban, yuzu mayo, sesame, shallots

HALOUMI FRIES (V) (GF) 18
with honey, lemon, mint, pomegranate, pistachio

SALADS

small 15 regular 22

SUPERFOOD SALAD (VG) (GF)

beetroot, cauliflower, quinoa, pomegranate, broccoli, avocado, seeds, spinach, radish, alfalfa

FALAFEL SALAD (VG) (GF)

falafel, spinach, charred broccolini, minted coconut yoghurt, tabouli, pomegranate, tahini dressing, macadamia dukkha

HOUSE CAESAR

cos, anchovy, crouton, bacon, grana padano, chive, free range egg, caesar sauce

ADD TO YOUR SALAD

free range egg 4 falafel 7

avocado 5 chicken 7

SHARE A GRAZE PLATE

1 cheese 10 2 cheeses 18 3 cheeses 24

CHOOSE FROM:

Gorgonzola dolce, Pecorino Romano, Barber's Cheddar, Gippsland Brie, Tarago River Red Washed Rind

ADD ONS:

pear 3 dilled gherkin 4

truffle honey 4 mixed olives 5

muscatels 4 olive paté 5

extra bread 4 fig 6

MEAT ADD ONS:

prosciutto de parma ham 7 pinos bresaola 7

pinos salami tartufo 7 pinos mortadella 7

SWEET TOOTH

TRIO OF SORBETS (VG) (GF) 15
raspberry, mango, lemon

LEMON TART (V) 15
with crème fraiche

TEXTURES OF BELGIAN CHOCOLATE (V) (GF) 19
with raspberry sorbet

The Rose of Australia acknowledges Aboriginal and Torres Strait Islander peoples as the traditional custodians of our land – Australia. We acknowledge the Gadigal of the Eora Nation as the traditional custodians of this place we now call Sydney. We pay respect to all Aboriginal and Torres Strait Island Elders (past, present and future) and recognise their strength, wisdom and creativity.

VEGETARIAN (V) GLUTEN FREE (GF) DAIRY FREE (DF) VEGAN (VG)

EAT

WEEKDAY SPECIALS

(Mon - Fri 12-3pm excluding public holidays)

SCHNITTY STACKER

herb & parmesan crumbed chicken breast, served with mash, mushy pea, slaw & gravy

\$19

Or make it a **DOUBLE STACKER** for

\$28

BURGERS



feeling healthy?

SWAP YOUR BUN FOR A LETTUCE CUP

SIMPLE BURGER 15

grilled angus beef patty, cheese, pickles, rose sauce

PULLED JACKFRUIT BURGER (V) 19

herb salad, pickled daikon & green goddess sauce

ROSE BURGER 21

grilled angus beef patty, cos, onions, cheese, tomato, pickles, mustard & rose sauce

SOUTHERN FRIED CHICKEN BURGER 22

slaw, pickles, cheese & chipotle mayo

TEMPURA BARRAMUNDI BURGER 22

yuzukoshu tartare, cos, cheese, fennel pickle

ADD TO YOUR BURGER:

free range egg 4 streaky bacon 5

GF burger bun 5 leaf salad 5

fries 4 extra beef patty 6

CLASSICS

NACHOS (GF) 24

corn chips, queso, pico de gallo, sour cream, guacamole & coriander

Your choice between

PULLED BEEF or

PULLED JACKFRUIT black bean & charred corn (V)

SCHNITTY STACKER 26

herb & parmesan crumbed chicken breast, served with mash, mushy pea, slaw & gravy

GF version available upon request

THE PARMIE 29

herb & parmesan crumbed chicken breast, San Marzano tomato, fior de latte, basil, slaw & fries

BEER BATTERED SNAPPER FILLETS (180G) 29

malt vinegar, fries, mushy peas, lemon & tartare

EAT

FOR THE KIDS



KIDS TOASTIE

ham & cheese toastie

8

KIDS BURGER

patty, cheese & ketchup

14

KIDS FISH & CHIPS

battered snapper fillet, fries & ketchup

14

CRISPY CHICKEN PIECES & FRIES

15



SMALL PLATES

OYSTERS (GF)

with yuzu mignonette

EACH 5

SPICED SQUID (GF) 19

pickled fennel, yuzu aioli

BURRATA (V) (GF) 20

heirloom tomato, peach, basil, nigella, olive, shallot, pistachio, herb oil

GRILLED WA OCTOPUS (GF) 22

smoked eggplant, broad bean, heirloom tomato, basil & olives

KINGFISH CEVICHE (GF) 23

pomegranate, shiso, salted cucumber, avocado, sesame, fingerlime, puffed wontons

MAINS

PORK & CIDER SAUSAGES 28

with mash, braised cabbage, jus

VEGAN GNOCCHI (VG) 29

with greens, pistachio, herbs, pesto

CONE BAY BARRAMUNDI FILLET (160G) (GF) 32

shaved fennel, citrus, salted cucumber, herbs

MEXICAN 1/2 CHICKEN (DF) (GF) 34

with heirloom tomato, charred corn, black bean, herbs, quinoa, kipfler potato, charred lemon

We prepare and serve products that may contain egg, milk, soy, wheat, nut or other allergens. While a particular food may not contain one of these allergens, our products may be prepared on the same equipment and in the same kitchen area as those that do. We cannot guarantee that cross contact with allergens will not occur.

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