

SHARING PLATES

HOUSE FRIES aioli, ketchup 12.0 v
LOAD 'EM UP - ADD birria beef OR adobo chicken, both with chilli con queso, jalapeño crema +9.0

GUACAMOLE crushed avocado, poblano, Tajin, salsa roja, pink onions, blue & yellow corn chips 16.0 v

CHILLI CON QUESO chilli cheese dip, corn chips, Flamin' Hot Cheetos, pickles, jalapeños, coriander 22.0

ROSIE'S BEST-IN-TOWN CHICKEN WINGS
 Calexico buffalo sauce, sesame, radish, Xiannaise 23.0

KOREATOWN FRIED CHICKEN schmaltz-dipped habanero tenders, buttermilk ranch, dill pickles 24.0

SWEET CORN RIBS chipotle mayo, Flamin' Hot Cheetos, shaved parmesan, coriander 19.0 v/NGA

CRISPY PORK RIBS Roy Choi sauce, pickled daikon, sesame seeds, spring onions 24.0 DF

RED-HOT OG'S

CHOOSE BIRRIA BEEF OR ADOBO CHICKEN OR CHILLI BRAISED JACKFRUIT

MONSTER NACHOS corn chips, chilli con queso, melted colby jack cheese, pico de gallo, pink onions, coriander, avocado crema, salsa roja, chipotle mayo, jalapeños 39.0

QUESADILLA PIZZA 12-inch quesadilla, chilli con queso, onion, coriander, chipotle mayo, jalapeños, salsa roja, pink onions, avocado crema **HALF** 24.0 / **WHOLE** 37.0

v vegetarian | VG vegan | NGA no gluten added | NGO no gluten optional | DF dairy free

Please speak to our team if you have any dietaries. We try our best, but our kitchen is not completely free of gluten and some items share a fryer.



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★ ROSIE'S ★ RED-HOT CANTINA

TACOS!

ALL TACOS SERVED ON WHITE CORN TORTILLAS

\$9.9 EACH

PORK BELLY pibil sauce, jalapeño crema, crackling dust, jalapeño-pickled pineapple

BAJA FISH Baja battered fish, chipotle herb crema, cabbage, coriander, pico de gallo, lime

CAULIFLOWER harissa roasted cauliflower, romesco, coconut, salsa verde, hazelnut dukkah v/NGA

LAMB mole rubbed lamb shoulder, labneh, aji verde, pickled carrot, dill NGA

CHEETO CHICKEN schmaltz-dipped habanero tender, shredded cabbage, Calexico mayo, electric pickles, Flamin' Hot Cheetos, coriander

BIRRIA TACOS

LEGENDARY CALIFORNIAN STREET TACOS / 2 FOR 25.0

BIRRIA BEEF BRISKET colby jack cheese, onion, coriander, white corn tortillas, birria dipping broth NGA

PULLED ADOBO CHICKEN colby jack cheese, onion, coriander, white corn tortillas, aromatic chicken broth NGA

JACKFRUIT colby jack cheese, onion, white corn tortillas, coriander, pickled vegetables, chilli cheese queso dip v/VGO/NGA

BURGS

SERVED IN A MILK BUN WITH HOUSE FRIES, KETCHUP & AIOLI
 NGA BUN AVAILABLE ON REQUEST

CALIFORNIA LOVE thick boi smashie, American cheese, Alderson's pickles, street sauce, red onion, shredded 'berg, ketchup
SINGLE 26.0 / **DOUBLE** 31.0

BIG POPPA thick boi smashie, chopped birria brisket, American cheese, chipotle crema, pink onions, salsa roja, coriander 31.0

MCA hemp & chipotle patty, vegan cheese, Alderson's pickles, street sauce, red onion, shredded 'berg 29.0 v

DOGGYSTYLE schmaltz-dipped chicken, habanero dust, Alderson's pickles, street sauce, American cheese, shredded 'berg, red onion, buttermilk ranch 31.0

ADD A CHILLI CON QUESO DUNK +6.0

SALADS

ROASTED CAULI BOWL harissa roasted cauliflower, romesco, crispy kale, salsa verde, tomato, hazelnut dukkah, whipped coconut 27.0 v/NGA

CEVICHE DE PESCADO line-caught market fish, tomatoes, cucumber, coriander, coconut labneh, chilli lime dressing, blue tortilla chips 27.0

CALI CHICKEN CAESAR kale, shredded 'berg, aged parmesan, Koreatown fried chicken, bacon sourdough crumb, soy-marinated egg, parmesan, anchovy dressing, white flour tortilla shards 28.0

SMOKED SALMON chopped salad, chipotle street corn, spiced pepitas, spinach, cherry tomatoes, pickled red onions, avocado crema, tortilla croutons 35.0

ADD EXTRA KOREATOWN FRIED CHICKEN +7.0

★ DESSERT ★

CHOCOLATE LAVA CAKE dark chocolate soil, berries, candied hazelnut, vanilla bean ice cream 15.0 v

CHURRO ICE CREAM SANDWICH deep fried doughnut buns, cinnamon sugar, vanilla ice cream, cajeta caramel sauce 15.0 v

MARGARITA CHEESECAKE Tequila raspberry gel, lemon lime sorbet, popping candy 15.0 v

★ BEER ★

CIDER & RTDs

ON TAP

Heineken Silver Low Carb
 Rosie's Lager
 Tuatara Regenerate Pilsner / Hazy Pale Ale / Interstellar IPA
 Monteith's Hazy Lemonade / Crushed Apple Cider
 Rotating Guest Taps

BOTTLES

Heineken
 Tiger Crystal Ultra Low Carb Sol
 Orchard Thieves Cider Apple / Berry
 Modelo Cerveza

\$40.0
BEER BUCKETS
4 BOTTLES

CANS

Odd Company Vodka Pineapple & Passionfruit
 Rotating Local Craft Beers
 Ask the team what's in the fridge

LOW OR NO ALC

Heineken 0.0%
 Monteith's Golden Light 2.5%
 Garage Project Fugazi 2.2%
 State Of Play IPA <0.5%

NON ALCOHOLIC

Coca-Cola / Coca-Cola Zero Sugar 7.0

Schweppes 7.0
 Dry Lemonade / Tonic / Ginger Ale / Ginger Beer

Lemon, Lime & Bitters 7.0

Keri Juice 7.0
 apple / pineapple / orange / cranberry / tomato

Red Bull 7.0
 Energy Drink / Sugarfree / Coconut Edition Sugarfree

Jarritos Mexican Soda 9.0
 Ask the team what flavours we have today

Mexican Horchata 10.0
 Rice milk, vanilla, cinnamon, agave
 Make it dirty with spiced rum +8.0

Voyage Water sparkling or still 500ml 7.0 / 1L 11.0

WINE

BUBBLES

	FLUTE	BTL
Moët & Chandon Impérial Brut France		110.0
Moët & Chandon Impérial Rosé France		135.0
Cloudy Bay Pelorus Brut Marlborough	17.0	75.0
Cloudy Bay Pelorus Rosé Marlborough		75.0
Paradise Prosecco South Australia	12.0	52.0

SAUVIGNON BLANC

	REG	LRG	BTL
Northrow Marlborough	12.0	18.0	52.0
Johnson Estate Marlborough	13.0	19.0	55.0
Jules Taylor Marlborough	16.0	23.0	67.0

CHARDONNAY

Northrow Gisborne	12.0	18.0	52.0
Fat Bastard California, USA	15.0	21.0	61.0

PINOT GRIS

Northrow Marlborough	12.0	18.0	52.0
Babydoll Marlborough	13.0	19.0	55.0
Rabbit Ranch Central Otago	14.0	20.0	58.0

ROSÉ

Northrow Hawke's Bay	12.0	18.0	52.0
Petal & Stem Marlborough	13.0	19.0	55.0
Bijou Provence, France	14.0	20.0	58.0

RED

Northrow Pinot Noir Gisborne	12.0	18.0	52.0
Babydoll Pinot Noir Central Otago	15.0	21.0	61.0
Paloma Old Vines Tempranillo Castilla, Spain	13.0	19.0	55.0
Mojo Shiraz McLaren Vale, Australia	15.0	21.0	61.0

MARGGS

SLUSHIES

\$16.0

Rotating flavours - check in with the crew for the latest slushy marg line-up.

ON THE ROCKS

Classic El Jimador reposado Tequila, triple sec, lime, agave 18.0

Low Rider Cazcabel reposado Tequila, cointreau, lime, agave 21.0

Chica Caliente Cazcabel reposado Tequila, passionfruit, lime, tobasco 20.0

SANGRIA

GLASS 16.0
 JUG 32.0

Rosie's Roja Sangria Northrow pinot noir, blackcurrant liqueur, Angostura bitters, Coca Cola

Rosie's Blanca Sangria Northrow sauvignon blanc, peach schnapps, cherry, soda

Rosie's Rosada Sangria Northrow Rosé, blueberry, strawberry, cranberry, lemonade

AGAVE

★ ★ ★ ★ ★ ★ ★ ★
 CHOICE OF LIME & SALT,
 LIME & TAJIN OR PINEAPPLE & TABASCO
 ★ ★ ★ ★ ★ ★ ★ ★

AÑEJO

Min. 1 year, less than 3 years in oak barrels.
 Dark / Caramel / Smooth

Gracias a Dios	15.0
1800	18.0
Casamigos	22.0
Fortaleza	30.0

REPOSADO

Min. 2 months, less than 1 yr in oak barrels.
 Warm / Vanilla / Cacao / Cinnamon

El Jimador	12.0
Olmecca Altos	12.5
Cazcabel	14.0
Herradura	15.0
Casamigos	20.0
Fortaleza	24.0

EXTRA AÑEJO

3 Years in oak barrels.
 Mature / Rich / Complex

Arette Gran Clase Añejo	25.0
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INFUSED

Single flavour essence. Sweet / Aromatic

Cazcabel Coconut / Honey / Coffee	14.0
Gracias a Dios Piña / Mango	15.0

MEZCAL

Oven-cooked, roasted agave.
 Smokey / Savoury

Gracias a Dios Espadin Joven	14.0
Del Maguey Vida	15.0
Los Siete Misterios Doba-Yej	16.0
Le Tribute Durango	18.0
Gracias a Dios Tobala	20.0
Casamigos	22.0

TASTING FLIGHTS

MIX OF 4 TEQUILAS 40.0

Cross Roads
 Casamigos Blanco, Le Tribute Durango, Fortaleza Reposado, 1800 Añejo

The Next Episode
 Fortaleza Blanco Still, Los Siete Misterios Doba-Yej, Lost Explorer 8yo Mezcal, Gracias a Dios Joven

Flavour Flav
 Cazcabel Coffee, Gracias a Dios Piña, Cazcabel Honey, Cazcabel Coconut