

SHARING PLATES

HOUSE FRIES

aioli, ketchup 13.0 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 vg

CHILLI CON QUESO

chilli cheese dip, corn chips, Flamin' Hot Cheetos, pickles, jalapeños, coriander 23.0

ROSIE'S BEST-IN-TOWN CHICKEN WINGS

Calexico buffalo sauce, sesame, radish, xiannaise 25.0

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

CRISPY PORK RIBS

chipotle honey, lime, garlic, smokey paprika, pickled red 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 41.0 NGO

QUESADILLA PIZZA

12-inch quesadilla, chilli con queso, onion, coriander, chipotle mayo, jalapeños, salsa roja, pink onions, avocado crema **HALF** 26.0 / **WHOLE** 42.0

CALI BURRITO

grilled marinated sliced steak, pico de gallo, colby jack cheese, chipotle mayo, guac, shredded berg, street fries, 12" tortilla, birria jus 37.0 DFO

V vegetarian | VG vegan | VGO vegan optional | NGA no gluten added | NGO no gluten optional | DF dairy free | DFO dairy free optional

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

\$11.0 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 DFO

CAULIFLOWER

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

CARNE ASADA

marinated sliced steak, coriander verde, avocado, lime NGA/DF

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/DFO

PULLED ADOBO CHICKEN

colby jack cheese, onion, coriander, white corn tortillas, aromatic chicken broth NGA/DFO

JACKFRUIT

colby jack cheese, onion, coriander, white corn tortillas, 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

MCA

hemp & chipotle patty, vegan cheese, Alderson's pickles, street sauce, red onion, shredded 'berg 29.0 VG/DF

DOGGYSTYLE

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

SALADS

ROASTED CAULI BOWL

harissa roasted cauliflower, romesco, kale, salsa verde, tomato, hazelnut dukkah, whipped coconut 29.0 VG/NGO

CEVICHE DE PESCADO

line-caught market fish, tomatoes, cucumber, coriander, coconut labneh, chilli lime dressing, blue tortilla chips 28.0 NGO

CALI CHICKEN CAESAR

kale, shredded 'berg, aged parmesan, Koreatown fried chicken, bacon sourdough crumb, soy-marinated egg, anchovy dressing, white flour tortilla shards 30.0 DFO

ADD EXTRA KOREATOWN FRIED CHICKEN +7.0

BAJA PRAWN STREET BOWL

Tajin grilled prawns, cabbage slaw, chipotle mayo, roasted corn and black bean pico, guac, chilli lime dressing, coriander rice 33.0 NGA/DF

ADD CARNE ASADO +8.0

★ DESSERT ★

CHOCOLATE LAVA CAKE

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

HOKEY POKEY CHURROS

crispy deep fried churros, cinnamon sugar, hokey pokey icecream, salted caramel sauce, honeycomb crunch 17.0 v

MARGARITA CHEESECAKE

tequila raspberry gel, lemon lime sorbet, popping candy 16.0 v

KIDS MENU

BURGS

SERVED WITH HOUSE FRIES
NGA BUN AVAILABLE ON REQUEST

\$15.0

ROSIE'S CHEESEBURGER

smashed beef patty, melty American cheese, ketchup NGO/DFO

QUESADILLA

crispy corn tortilla, colby jack cheese, pico de gallo, house fries 17.0 v

TACOS!

SERVED WITH HOUSE FRIES

\$14.0

CRISPY CHICKEN

battered chicken tender, soft white corn tortilla, pico de gallo, iceberg NGO/DF

GOLDEN FISH

battered fish, soft white corn tortilla, iceberg, aioli NGA/DF

MINI MIGHTY NACHOS

blue and yellow corn chips, melted colby jack cheese, salsa roja 18.0 NGA/DFO | CHOOSE chilli con carne OR guacamole

V vegetarian | NGA no gluten added | DF dairy free

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★ 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

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%

\$40.0

BEER BUCKETS
4 BOTTLES

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 <i>France</i>		110.0
Moët & Chandon Impérial Rosé <i>France</i>		135.0
Cloudy Bay Pelorus Brut <i>Marlborough</i>	17.0	75.0
Cloudy Bay Pelorus Rosé <i>Marlborough</i>		75.0
Paradise Prosecco <i>South Australia</i>	12.0	52.0

SAUVIGNON BLANC

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

CHARDONNAY

Northrow <i>Gisborne</i>	12.0	18.0	52.0
Fat Bastard <i>California, USA</i>	15.0	21.0	61.0

PINOT GRIS

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

ROSÉ

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

RED

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

MARGS

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

BLANCO

Less than 2 months, neutral oak barrels.
Young / Fiery / Citrus / Spice

El Jimador	12.0
Olmeca Altos	12.5
Cazcabel	14.0
Herradura Plata	15.0
Casamigos	18.0
Fortaleza still	24.0

EXTRA AÑEJO

3 Years in oak barrels.
Mature / Rich / Complex

Arette Gran Clase Añejo	25.0
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★ ★ ★ ★ ★ ★ ★ ★
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
Olmeca Altos	12.5
Cazcabel	14.0
Herradura	15.0
Casamigos	20.0
Fortaleza	24.0

COCKTAILS

TAPTAILS (ON TAP)

Woo Woo Finlandia vodka, peach schnapps,
Angostura bitters, sugar syrup, cranberry juice 16.0

El Diablo El Jimador blanco Tequila, blackcurrant
liqueur, sugar syrup, lime juice 16.0

Rosie's Rotating Ask what we've mixed up

SHAKEN OR STIRRED

Rosiebud Absolut vanilla vodka, pineapple,
cranberry, lemon, passionfruit 19.0

Gin 'n Juice City of London gin, blackcurrant liqueur,
sugar syrup, lemon juice 19.0

Cherry Bomb Amaretto, cherry liqueur, lemon,
egg white 19.0

ZERO-ALCOHOL COCKTAILS

Zero Tommy's Margarita Lyre's agave blanco
spirit, agave syrup, lime, pinch of salt 14.0

Zero Rosiebud Pineapple, Cranberry, Passionfruit,
Vanilla, Lemon 12.0

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

INFUSED

Single flavour essence. Sweet / Aromatic

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

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

+2% surcharge on all credit card and contactless payments.