

# Rosasco's

CAFE BAR GRILL

*Our menu brings locally sourced ingredients to life with global inspiration - from bar bites to share plates and the best from the grill. Here, good food and great company come together, to create shared memories.*

## Small & Social

Rosasco's House Marinated Toolunka Creek Olives <i>V, VG, GF, DF</i>	11
Turkish Bread from Rosasco's Grill <i>V</i>	15
• Hummus   Whipped Feta w Smoky Capsicum	18
Soft-Shell Tortillas	
• Crispy Fish, Lime Slaw & Jalapeño Crema (2)	
• Sticky Pork Belly, Pickles & Sesame (2)	
Spiced Tempura, Cauliflower & Buffalo Aioli <i>V, VG</i>	12
Burrata, Pressed Watermelon, Basil Oil & Flatbread Wafers <i>V</i>	16
Salt & Pepper Calamari, Preserved Lemon Aioli <i>DF</i>	20
Grilled Halloumi, Honey, Oregano & Toasted Almonds (2) <i>V</i>	18
Mustard Rubbed Beef Skewers (2) <i>GF, DF</i>	18
Noosa Meat Platter - Selection of Handcrafted Smoked & Cured Shaved Meats, Grilled Bread, House Pickles & Relish <i>GF, DF</i>	36

## Rosasco's Classics & Mains

Chicken Parmigiana, Chips & Napoli	29
Battered Reef Fish, Fries & Tartare <i>DF</i>	29
Wagyu Beef Burger, Cheddar, Tomato Jam & Fries	26
Fried Chicken Burger, Chipotle Mayo, Salad Leaves & Fries	24
Crispy Pork Belly, Fennel Slaw, Crushed Potatoes & Smoky BBQ <i>DF</i>	36
Crafted Penne Pasta, Olive Oil, Parmesan & Charred Mediterranean Veg <i>V, DF</i>	32
Bolognese Linguine — "Ragu di Carne Misto", Tomato, Chilli Salsa & Pecorino	34

## Rosasco's Grill *\*served w fries, salad, & your preference of sauce or mustard*

250g Tasmanian Wagyu Rostbiff *6+ MS <i>GF, DF</i>	46
200g Locally Sourced Eye Fillet Local – <i>grain fed</i> <i>GF, DF</i>	50
300g Kilcoy Rib Fillet – <i>grass fed</i> <i>GF, DF</i>	52
300g Victorian Lamb Loin Skewers (2) <i>GF, DF</i>	39
Rosasco's Mixed Grill <i>GF, DF</i>	
Rump steak, pork & fennel sausage, lamb loin skewer, chicken picatta, jus & smokey BBQ sauce	48
• Sauces: green peppercorn   red-wine jus   garlic butter   mushroom   mustard	

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## For The Middle *\*built to share between 2 - 4 guests*

Sovereign Slow-Roasted Lamb Shoulder, Lemon-Roasted Potatoes, <i>GF, DF, yoghurt on side</i>	<b>78</b>
Peri-Peri Spiced, Portuguese Grilled Chicken ( <i>whole</i> ), Lemon & Charred Veg <i>GF, DF</i>	<b>54</b>
12Hr Braised Cape Grim Beef Shortribs, Paris Mash & Maple Roasted Carrots <i>GF</i>	<b>78</b>
Locally Sourced Tomahawk – <i>grass fed, approx.1.1kg</i> <i>GF, DF</i>	<b>110</b>

## Sides

Fries, Rosemary Salt & Aioli <i>V, GF</i>	<b>10</b>
Creamy Paris Mashed Potatoes	<b>12</b>
Roasted Chevallum Farm Grilled Mushrooms & Garlic Butter <i>V, GF</i>	<b>12</b>
Lockyer Valley Greens, Garlic Butter & Almonds <i>V, GF, DF</i>	<b>12</b>
Greek Village Salad, Olives, Tomato, Cucumber & Oregano-Lemon Dressing <i>V, GF, DF, no cheese</i>	<b>16</b>
Rocket, Pear & Parmesan Salad, Pecans, Balsamic & Olive Oil <i>V, GF, DF, no cheese</i>	<b>16</b>
Garden Salad Leaves, Herbs & House Dressing <i>V, GF, DF</i>	<b>16</b>

## Something Sweet To Finish

Sticky Date Pudding, Bourbon Butterscotch & Vanilla Ice-Cream <i>V</i>	<b>16</b>
Basque Cheesecake & Berry Compote <i>V, GF</i>	<b>16</b>
Chocolate Brownie, Chocolate-Mocha Sauce & Vanilla Ice Cream <i>V</i>	<b>16</b>
Dessert Share Platter - Chef's Selection of Desserts, Great for 2 Guests <i>V</i>	<b>25</b>
Affogato, Espresso & Vanilla Ice-Cream <i>V, GF</i>	<b>10</b>
• Add A Liqueur: Cointreau   Liquor 43   Bailey's   Frangelico	<b>6</b>
Our Selection of the Best Farmhouse Cheeses, Grapes, Quince Paste & Lavosh	1 pc <b>19</b>
<i>*ask our team for current cheese selections — Approx. 65g per piece</i>	2 pcs <b>28</b>
	3 pcs <b>34</b>

## For The Kids *\*includes vanilla ice cream*

Penne Pasta Bolognaise	<b>14</b>
Grilled Chicken, Fries & Tomato Sauce <i>GF</i>	<b>14</b>
Battered Fish, Fries, Lemon & Tomato Sauce	<b>14</b>

**V - Vegetarian, DF - Dairy Free, GF Gluten Free, VG - Vegan** *\*please advise our team of any allergies or dietary requirements.*

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