

ROSA'S

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AT THE LAWNS

10% Surcharge applies on weekends / 15% Surcharge applies on public holidays

ANTIPASTI + SMALL PLATES

PUFF BREAD (V)(VGO)	12
DUO OF HOUSE DIPS (V)(VGO)(GFO)(DFO)	9
MT ZERO OLIVES (V)(VGO)	15
ASHED CHEVRE, SAN DANIELE PROSCIUTTO	11
WHITE ANCHOVY (GFO) lemon. chives, pane croccante	18
OVEN BAKED CAMEMBERT (V) pistachio, honeycomb	18
SYDNEY ROCK OYSTER finger lime vinegar, lemon myrtle (only available fri-sun)	6EA
WAGYU CARPACCIO (GFO)(DFO) rare wagyu, quail egg, pickled fig, goat's cheese, truffle emulsion	22
BURRATA (V) pickled stone fruit	19
CITRUS CURED SALMON apple lemon cream, fennel, beetroot	21
GRILLED WHOLE CALAMARI gremolata	28
ZUCCHINI FLOWERS (3) (V) lemon ricotta, honey, poppy seeds	18
SALUMI SELECTION porchetta, soppressata, prosciutto, pickles, peppers	19

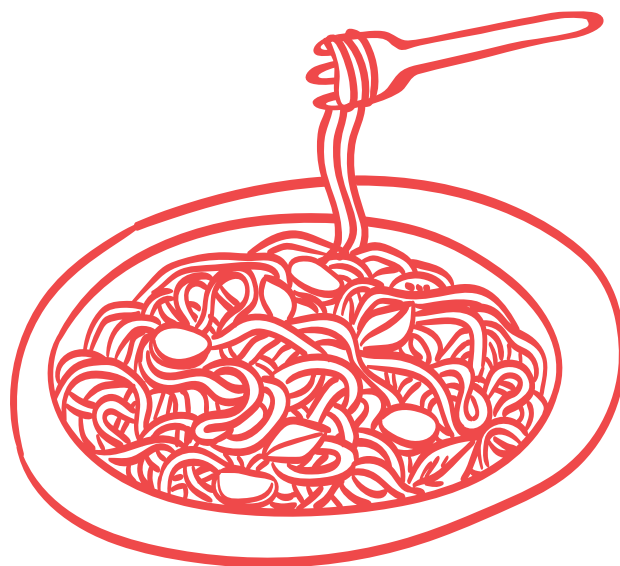
LARGE PLATES

Generous dishes designed for sharing – or not, we don't judge.

DRY AGED DUCK BREAST (DFO) honey koji, beetroot, sheep's labneh, tarragon	36
12 HR SLOW COOKED LAMB SHOULDER grilled zucchini, toasted almonds, smoked cumin yoghurt	89
MARKET FISH en papillote zucchini, olive, fennel, tuscan tomato	MP
MAPLE ROASTED PUMPKIN (V)(VGO) pearl cous cous, hummus, crisp chickpeas, harrisa yoghurt	28
STEAK FRITES 300G (DFO) angus striploin, frites, jus	36

PASTA

PAPPARDELLE (GFO)(DFO) pork sausage, pinenuts, fennel, sorrel butter, parmesan	\$28
LINGUINE (GFO)(DFO) mussels and clams, prawn, octopus, tuscan tomato sauce	\$34
TORTELLINI OF RICOTTA & WALNUTS (V) spinach, truffle and leek broth	\$28



[v] vegetarian, [vgo] vegan option, [gf] gluten free, [gfo] gluten free option, [df] dairy free, [nf] nut free, [nfo] nut free option.
please be aware that all our food is prepared in a kitchen where gluten, nuts and other known allergens are present.

PIZZA

MUSHROOM & GARLIC (VGO)(GFO)(DFO) fior di latte, mozzarella, parmigiano reggiano, extra virgin olive oil, fresh rosemary	28
MARGHERITA (VGO)(GFO)(DFO) pomodoro, fior di latte mozzarella, parmigiano reggiano, fresh basil, extra virgin olive oil	24
PEPPERONI (GFO)(DFO) pomodoro, mozzarella, fior de latte, roasted capsicum	29
PUTTANESCA (GFO)(DFO) pomodoro, olives, anchovies, fresh baby capers	28
DIABOLO (GFO)(DFO) pomodoro, fior di latte mozzarella, nduja, salami, chilli	32
PRAWN (GFO)(DFO) chorizo, potato, pomodoro, mozzarella, fior de latte, spanish onions	34
SAUSAGE TIME (GFO)(DFO) pomodoro, mozzarella, fior de latte, sausage, pickled zucchini, spanish onion	29
PROSCIUTTO pomodoro, mozzarella, fior de latte, prosciutto di san daniele, rocket, shavings of parmigiano reggiano, extra virgin olive oil	29
QUATTRO FORMAGGI fior de latte, gorgonzola, ricotta, parmigiano reggiano, garlic	24
POTATO AND FETA (VGO)(GFO)(DFO) roasted potato, mozzarella, olive, chilli oil, rosemary	25

SIDES / SALAD

CAPRESE SALAD (V) heirloom tomato, basil, herb oil	\$18
HOUSE GREEN SALAD (V)(VGO) local leaves, cucumber, eschalot, radish, chardonnay vinaigrette	\$15
FRIES (V) paprika salt, preserved lemon aioli	\$12
PARIS MASH (V)(VGO)(DFO)	\$15

DESSERTS

LEMON & ROSEMARY BRULE CHEESECAKE (V) berries, chantilly cream	\$16
VANILLA PANNA COTTA pistachio, lemon, biscotti	\$16



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COCKTAILS

AMALFI HIGHBALL	23
archie rose gin, dry vermouth, campari, sicilian blood orange soda	
PEACH & PLUM SCROPPINO	24
house made davidson plum & peach sorbet with prosecco	
STRAWBERRY CHEESECAKE	26
cacao butter washed appleton rum, averna, dark crème de cacao, native strawberry soda, cream cheese	
TOMATINI	25
tasmanian pepper berry vodka, heirloom tomato water, dry vermouth, cucumber juice, saline, spice	
MANGO HABANERO MARGARITA	24
spiced tequila, aperol, mango habanero oleo, ruby grapefruit, lime	
APPLES TO ALMONDS	23
amaretto, over proof rum, palomino fino sherry, pink lady apple syrup	
PANETTONE MAMA	23
roku gin, yuzu vermouth, limoncello, suze, orange bitters, sunraysia sultana rinse	

CARAFES (1L)

SANGRIA	55
your choice of sparkling, red or white w/ fresh seasonal fruit	
PIMMS	45
SPIKED DARK AND STORMY	45
native husk rum, chilli ginger syrup, lime & ginger beer	

BEERS

TAP BEERS (SCHOONERS)	13.5
ask our team what's pouring this week	
BRIDGE ROAD FREE TIME PALE ALE <0.5%	10

THIS IS JUST A TASTE OF WHAT'S ON OFFER.

visit the bar for our full list

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WINES

<u>SPARKLING</u>	
FRANKIES SPARKLING	12/48
TAR AND ROSES PROSECCO / VIC	16/74
<u>WHITE</u>	
FRANKIES SAUVIGNON BLANC	12/48
2024 NICK O'LEARY RIESLING / ACT	16/75
2024 MOTLEY CRU PINOT GRIGIO / VIC	16/75
<u>ROSÉ</u>	
FRANKIES ROSÉ	12/48
<u>RED</u>	
FRANKIES SHIRAZ	12/48
FRINGE SOCIETE GAMAY (CHILLED) / SA	16/75
2024 ROSS HILL 'HARRY' PINOT NOIR / NSW	16/75

NON-ALC

SOFT DRINKS	5
coke, coke no sugar, sprite	
STRANGELOVE SODA RANGE	7
BRIDGE ROAD LEMON, LIME AND HOP BITTERS	5.5
SPARKLING WATER	5
WILD ORGANIC JUICE RANGE	5.5

COFFEE

BLACK	4 / 5 / 6 / 7
WHITE	4.5 / 5.5 / 6.5 / 7.5
ICED	8.5

NOT COFFEE

MATCHA, CHAI, HOT CHOCOLATE	5 / 6 / 7
ICED	8.5
TEA	5
ALTERNATIVE MILKS (SOY, ALMOND, OAT)	+0.5
SYRUPS	+0.5
(vanilla, caramel, hazelnut, strawberry)	
EXTRA SHOT	+1