

**ROSA'S
ROSA'S
ROSA'S
ROSA'S**

AT THE LAWNS

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

ANTIPASTI + SMALL PLATES

WOODFIRED PUFF BREAD (V)(VG)(DF)(NF) extra virgin olive oil and aged balsamic	\$12
CHEESE & GARLIC PIZETTE (V)(NF)	\$14
TRIO OF HOUSE DIPS (GF)(V)(NFO)	\$12
HOUSE-MARINATED OLIVES (GF)(NF)(VG)	\$12
PEA & PECORINO ARANCINI (3) (V) pesto mayonnaise	\$16
BURRATA (V)(GF)(NFO) sun-dried tomato pesto and zucchini	\$22
SMOKED PORK TERRINE (GF)(DF)(NF) zuni pickled onions, caperberries	\$22
BRAISED LAMB MEATBALLS (NF) soft polenta, tomato sugo	\$18 / \$28



LARGE PLATES

SALMON EN PAPILOTTE (M)(GF)(DF)(NF) with capers, olives, fennel, zucchini and pomodoro	\$32
SIRLOIN STEAK (GF)(DF)(NF) with jus and rocket salad	\$36
SPATCHCOCK (GF)(NF)(DF) with salsa verde and charred lemon	\$28

ROASTED PUMPKIN (GF)(V)(VGO) with hummus, harissa yoghurt, fried chickpeas	\$26
--	------

PASTA

SPAGHETTI, SAUTEED PRAWNS, TARRAGON, GARLIC SHOOTS (I)(GFO)(NF)	\$32
RICOTTA GNOCCHI, STRACCIATELLA, SALSA VERDE, VODKA SAUCE (V)(NF)	\$28

MALFADINE, PORK RAGU, PARMESAN (GFO)(NF)	\$29
--	------

GLUTEN FREE PASTA	+\$4
-------------------	------

PANUOZZO

THE ITALIAN LOVECHILD OF A PIZZA AND SANDWICH	\$20
--	------

made fresh daily - check our specials
board for today's selection.
available from 11.30am - 3pm

[v] vegetarian, [vg] vegan, [vgo] vegan option, [gf] gluten free, [gfo] gluten free option,
[df] dairy free, [dfo] dairy free option, [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.
[A] Australian seafood, [I] imported seafood, [M] mixed seafood

PIZZA

MARGHERITA (V)(VGO)(GFO)(DFO)	\$25
pomodoro, fior di latte mozzarella, parmigiano reggiano, fresh basil, extra virgin olive oil	
PEPPERONI (GFO)(DFO)	\$29
pomodoro, mozzarella, fior di latte, pepperoni	
MUSHROOM & GARLIC (V)(VGO)(GFO)(DFO)	\$28
fior di latte, mozzarella, parmigiano reggiano, extra virgin olive oil, fresh rosemary	
SAUSAGE TIME (GFO)(DFO)	\$29
pomodoro, mozzarella, fior di latte, italian sausage, pickled zucchini, spanish onion	
PRAWN (I)(GFO)(DFO)	\$34
pomodoro, mozzarella, fior di latte, marinated prawn, chorizo, spanish onions	
PROSCIUTTO (GFO)(DFO)	\$32
pomodoro, mozzarella, fior di latte, prosciutto di san daniele, rocket, parmigiano reggiano, extra virgin olive oil	
POTATO & FETA (V)(VGO)(GFO)(DFO)	\$25
mozzarella, roasted potato, olives, chilli oil, rosemary	
GLUTEN FREE PIZZA BASE	+ \$5

SIDES / SALAD

FRIES (V)(VGO)(DF)(NF)	\$12
house seasoning, garlic aioli	
BUTTER LETTUCE SALAD (V)(VG)(GF)(DF)(NF)	\$14
butter lettuce, herbs, house vinaigrette	
SHAVED CABBAGE SALAD (V)(VGO)(GF)(DFO)(NF)	\$14
parmesan, lemon, extra virgin olive oil	
CHARRED BROCCOLINI (GF)(DF)(VG)	\$16
garlic, chilli & almonds	

DESSERTS

TIRAMISU	\$16
CHOCOLATE TART (GF)(NF)(V)	\$16
crème fraîche, candied orange, extra virgin olive oil	
GELATO (V)(GF)	\$14
pistachio or chocolate	

[v] vegetarian, [vg] vegan, [vgo] vegan option, [gf] gluten free, [gfo] gluten free option, [df] dairy free, [dfo] dairy free option, [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.
[A] Australian seafood, [I] imported seafood, [M] mixed seafood

COCKTAILS

HONEYDEW VESPER	\$24
with extra virgin olive oil and aged balsamic	
ITALIAN MARGARITA	\$24
tequila, aperol, agave syrup, lime juice	
PEAR OF MONKEYS	\$22
monkey shoulder, elderflower liqueur, pear & jasmine syrup, lemon juice and soda	
A SAGED APPLE	\$26
apple liqueur, lemon juice, vodka, dry vermouth, sage syrup	

BREAKFAST COCKTAILS

ROSA MIMOSA	\$16
sparkling rosé, strawberry, rose syrup	
WHITE PEACH BELLINI	\$18
prosecco, white peach purée	
BLOODY ITALIAN	\$24
vodka, tomato juice, italian spices, lemon, worcestershire, hot sauce	
MOSCOW MULE	\$22
vodka, averta, brown sugar, lime juice, bitters, ginger beer	
ESPRESSO FINALE	\$26
spiced rum, coffee liqueur, espresso	

THIS IS JUST A TASTE OF WHAT'S ON OFFER
visit the bar for our full list

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	

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

ASK WHAT'S POURING

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