ROSA'S
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AT THE LAWNS

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

ANTIPASTI + SMALL PLATES

WOODFIRED PUFF BREAD (V)(VG)(DF)(NF) $12
extra virgin olive oil and
aged balsamic

CHEESE & GARLIC PIZETTE (V)(NF) $14

BABA GHANOUSH (GF)(DF)(VG) $8

HOUSE-MARINATED OLIVES (GF)(NF)(VG) $12

PEA & PECORINO ARANCINI (3) (V) $16
pesto mayonnaise

STRACCIATELLA (V)(GF)(NFO) $19
citrus, pistachio, balsamic

SMOKED PORK TERRINE (GF)(DF)(NF) $22
zuni pickled onions, caperberries

BRAISED LAMB MEATBALLS (NF) $16 / $25
soft polenta, tomato sugo

PARMESAN CRUMBED VEAL (NF)(I) $18 / $28
tuna mayonnaise, watercress

LARGE PLATES

SALMON EN PAPILLOTE (M)(GF)(DF)(NF) $32
with capers, olives, fennel,
zucchini and pomodoro

SIRLOIN STEAK (GF)(DF)(NF) $36
with jus and rocket salad

SPATCHCOCK (GF)(NF)(DF) $28
with salsa verde and charred lemon

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

PASTA

CONCHIGLIE, PESTO, PEAS, SPINACH, PECORINO (GFO)(V) $24

RICOTTA GNOCCHI, STRACCIATELLA, SALSA VERDE, VODKA SAUCE (V)(NF) $28

ORECCHIETTE, BOLOGNESE (GFO)(NF) $29

SPAGHETTI, SAUTEED PRAWNS, TARRAGON, GARLIC SHOOTS (I)(GFO)(NF) $32

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

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PIZZA

MARGHERITA (V)(VGO)(GFO)(DFO) $25
pomodoro, fior di latte mozzarella, parmigiano reggiano, fresh basil, extra virgin olive oil

PEPPERONI (GFO) $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

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