

EAT

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FROM THE PADDOCK

DAILY SPECIAL (12-4pm only) 7 days

200 GRAM RUMP

served with fries, salad and choice of sauce. *No substitutions*

\$19.90

CHOOSE YOUR CUT:

200 GRAM RUMP 25

Riverine MBS2+MSA NSW/VIC

180 GRAM EYE FILLET 40

Grainge MBS2+MSA

300 GRAM SCOTCH 35

Jacks Creek Angus 100+ day grain fed, Tamworth NSW

250 GRAM SIRLOIN 32

Jacks Creek Angus 100+ day grain fed, Tamworth NSW

STEAKS SERVED WITH:

fries, truss tomatoes, cress and your choice of sauce. *No substitutions*

YOUR CHOICE OF SAUCE:

mushroom, peppercorn, dienne, red wine jus (GF), chimichurri (GF), café de paris (GF)

1/2 KG PORK RIBS 45

charred corn, slaw, fries

1.2 KG MARGRA LAMB SHOULDER 90

salsa verde, pistachio dukkah, gravy with choice of 2 sides

SIDES

side fries (VG) (GF) 5

oak lettuce, chives, vinaigrette (VG) (GF) 7

mash, chives (V) (GF) 7

roasted cauliflower, pickled currants, hazelnut, herbs, verjuice (V) (GF) 9

roasted kipfler potatoes, parsley, olive oil, sea salt (VG) (GF) 9

green beans, toasted almonds pesto, lemon olive oil (V) (VG) 9

NIBBLE & SHARE

EDAMAME, togarashi spice (VG) (GF) 8

GARLIC BAGUETTE (V) 9.50

chives, shaved pecorino cheese

POTATO SCALLOPS (5) (V) (GF) 10

FRIES with rosemary salt, truffle mayo (V) (GF) 10

BIG BBQ WINGS 1/2 kg 12

sesame, pickles, coriander full kg 22

BLUE SWIMMER CRAB TOAST 16

fennel, pear, chive, yuzu mayo, brioche

SHARE A GRAZE PLATE

1 cheese 9 2 cheeses 16 3 cheeses 22

CHOOSE FROM:

Gorgonzola dolce, Pecorino Romano, Barber's Cheddar, Gippsland Brie, Binnorie Washed Rind

ADD ONS:

truffle honey 3 dilled gherkin 4

pear 3 pickled mushroom 4

quince paste 3 extra bread 4

muscatels 3 mixed olives 5

fig 4 olive paté 5

MEAT ADD ONS:

prosciutto de parma ham 7 pinos bresaola 7

pinos salami tartufo 7

SALADS

small 12 regular 20

SUPERFOOD SALAD (VG) (GF)

beetroot, cauliflower, quinoa, pomegranate, broccoli, avocado, seeds, spinach, radish, alfalfa

MISO GLAZED PUMPKIN (VG) (GF)

spinach, fennel, edamame, toasted seeds, coconut yoghurt, raisin

WA OCTOPUS NICOISE (GF)

kipfler potatoes, heirloom tomato, green beans, olives, cos, free range egg, dijon dressing

HOUSE CAESAR

with cos, anchovy, crouton, bacon, grana padano, chive, free range egg, caesar sauce

ADD TO YOUR SALAD

free range egg 3 miso pumpkin 7

falafel 5 chicken 7

The Rose of Australia acknowledges Aboriginal and Torres Strait Islander peoples as the traditional custodians of our land – Australia. We acknowledge the Gadigal of the Eora Nation as the traditional custodians of this place we now call Sydney. We pay respect to all Aboriginal and Torres Strait Island Elders (past, present and future) and recognise their strength, wisdom and creativity.

VEGETARIAN - (V) GLUTEN FREE - (GF) VEGAN - (VG)

EAT

BURGERS



feeling healthy?

SWAP YOUR BUN FOR A LETTUCE CUP

SOUTHERN FRIED CHICKEN BURGER 20
slaw, pickles, cheese & chipotle mayo

TEMPURA BARRAMUNDI BURGER 21
yuzukoshu tartare, iceberg, cheese, fennel pickle

ROSE BURGER 19
grilled angus beef patty, onions, cheese, tomato, mustard & ketchup

PULLED JACKFRUIT BURGER (V) 19
with herb salad, pickled daikon & green goddess sauce

ADD TO YOUR BURGER:

free range egg	3	streaky bacon	4
GF burger bun	4	leaf salad	5
fries	4	extra beef pattie	6

CLASSICS

NACHOS (GF) 20
corn chips, queso, pico de gallo, sour cream & guacamole

Your choice between

PULLED BEEF or
PULLED JACKFRUIT black bean & charred corn (V)

SCHNITTY STACKER 25
crumbed chicken breast fillet served with mash, mushy peas, slaw & gravy
GF version available upon request

THE PARMIE 26
crumbed chicken breast fillet with san marzano tomato, fior di latte & basil, fries

BEER BATTERED SNAPPER FILLETS (150G) 27
malt vinegar, fries, mushy peas, lemon & tartare

SUNDAY ROAST 28

(Each Sunday until sold out)

STUFFED PORCHETTA or **BEEF STRIPLOIN**
Served with roast potatoes, carrots, parsnip, kale, snow peas, yorkshire pudding and traditional gravy

We prepare and serve products that may contain egg, milk, soy, wheat, nut or other allergens. While a particular food may not contain one of these allergens, our products may be prepared on the same equipment and in the same kitchen area as those that do. We cannot guarantee that cross contact with allergens will not occur.

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FOR THE KIDS

PENNE NAPOLITANA (V) 10

KIDS HAMBURGER 10
pattie, cheese, tomato sauce, lettuce, tomato

CRISPY CHICKEN TENDERS AND FRIES 11



SMALL PLATES

OYSTERS (GF) EACH 4.50
with verjuice mignonette

FALAFEL (4) (VG) (GF) 16
vegan tzatziki, lemon, herbs

SPICED SQUID (GF) 18
pickled fennel, yuzu aioli

BAKED CAMEBERT (V) 20
honey, fig, pistachio, lavosh

KINGFISH CEVICHE (GF) 22
pomegranate, shiso, salted cucumber, avocado, sesame, fingerlime, puffed wontons

MAINS

PORK & CIDER SAUSAGES 26
with mash, braised cabbage, jus

VEGAN GNOCCHI (VG) 26
with greens, pistachio, herbs, pesto

BLUE SWIMMER CRAB LINGUINE 28
tomato, chilli, bisque, lemon, herb

BARRAMUNDI FILLET (160G) (GF) 29
with shaved fennel, citrus, salted cucumber

HALF ROTISSERIE CORNFED CHICKEN (GF) 29
with roasted cauliflower, fig, almond, goats cheese, jus

SWEET TOOTH

YOGHURT PANNACOTTA (V) (GF) 15
raspberry sorbet, honeycomb, pistachio, berries

TEXTURES OF BELGIAN CHOCOLATE (V) (GF) 19