



Bistro Menu

Starters

Garlic Bread

Add cheese \$2

Marinated Mixed Olives (GF)(V)(VG)

A Blend of green and black olives, marinated in garlic, citrus and herbs

Warmed Focaccia Bread

Freshly baked focaccia served warm with harissa spiced butter and olive oil

Sweet Chilli Pork Belly Bites (GF)

Sweet chilli glazed pork belly, Asian slaw

House Spiced Fried Chicken (GF)

Crispy home-made chicken thigh with curry mayo and ranch sauce

Salt and Pepper Calamari (GF)

Fried calamari coated in rice flour served with sriracha mayo

Sundried Tomato Hummus (V)(VG) (GFO)

Sundries tomato hummus, smashed avocado, olives, grilled flatbread

Truffle Chips (GF) (VG)

Served with truffle mayo and shaved parmesan

Potato Wedges

Served with sweet chilli and sour cream

Beer Battered Onion Rings

Served with garlic aioli and tomato sauce

\$8

\$7

\$12

\$18

\$16

\$16

\$16

\$14

\$12

\$14



Aussie Classics

Chicken Schnitzel (GFO)

Classic Schnitzel served with chips, green salad, lemon wedge

\$26

Chicken Parmigiana (GFO)

Panko crumbed chicken topped with smoked ham Napoli sauce and cheese, chips and green salad

\$28

Eggplant Parmigiana (V) (GFO)

Panko crumbed eggplant topped with Napoli sauce and cheese, served with chips and green salad

\$26

Fish and Chips (GF)

Battered or Grilled fish fillet served with chips, green salad and tartar sauce

\$26

Rose Cheeseburger (GFO)

Wagyu beef patty on brioche bun, bacon, cheddar cheese, lettuce, pickles, house made sauce and chips

\$28

Southern Fried Chicken Burger (GFO)

Buttermilk fried chicken with coleslaw, jalapeno's, spicy mayo on brioche bun with chips

\$28



Mains



Panfried Skin on Salmon (GF)

Served with celeriac puree, broccolini, crispy pancetta and lemon butter caper sauce

\$26

Chicken Supreme

Three cheese chicken Kiev, Served with potato au gratin, broccolini and peppercorn sauce

\$28

Truffle Mushroom Linguini

Truffle cream sauce, grana Padano, truffle oil

\$26

Twice cooked Pork Belly (GF)

Served with mash potato, broccolini, apple Ju's

\$26

Fresh from the Grill

Black Angus Porterhouse steak 250G (GF)

\$36

Black Angus Eye Fillet 200G (GF)

\$38

Black Angus Scotch 300G (GF)

\$40

All steaks are served with chips, green salad and choice of sauce



Sauces

Red wine Ju's (GF)

Creamy mushroom (GF)

Peppercorn (GF)

Gravy (GF)

Add extra sauce

\$4



Sides & Salads



Quinoa Nourish Bowl (GF) (VG) (V)

Tofu, charred corn, avocado, edamame, green goddess dressing

\$26

Thai Beef Salad

Grilled beef strips, green papaya, crispy noodles, beansprout, carrots, chilli, spring onion, namjin dressing

\$28

Mash Potato

\$7

Steamed Greens

\$7

Garden Salad

\$5

Kids Choice

Fish and Chips Battered or grilled

\$12

Mini Schnitzel

\$12

Mini Parmigiana

\$12

Beef Burger

\$12

Ice Cream Cup

\$5



Desserts

Warm Chocolate Brownie (V)

Warm chocolate brownie served with vanilla ice cream

\$12

New York Cheesecake (V)

Served with berry compote

\$12

Biscoff Mango Mousse (V)

Creamy mango mousse, lotus Biscoff sauce, Biscoff crumb, mango compote

\$12



50-54 Ferguson Street, Williamstown VIC 3016



www.roseofaustraliahotel.com.au



03 9827 4551