

EAT

\$34

SUNDAY ROAST

(Each Sunday until sold out)

**LAMB MARINATED in
ROSEMARY AND GARLIC**

or

**CRISPY PORK BELLY with
HOMEMADE APPLE COMPOTE**

both served with duck fat potatoes,
jap pumpkin, yorkshire pudding, seasonal market
veggies & homemade traditional gravy

FOR THE KIDS

KIDS TOASTIE  6
ham & cheese toastie

KIDS BURGER 10
patty, cheese & tomato sauce

KIDS FISH & CHIPS 15
battered barramundi, fries & tomato sauce

CRISPY CHICKEN PIECES & FRIES 15 

DESSERT

STICKY DATE PUDDING (V) 18
with rum raisin ice cream

APPLE CRUMBLE CHEESECAKE 16
with vanilla anglaise

BARBERS CHEDDAR (60G) 12
with quince paste, fresh pear, gluten free crackers

PLANNING YOUR NEXT EVENT OR CELEBRATIONS

Birthdays, EOFY parties, Christmas celebrations
and everything in between.



Scan our QR code
to enquire and our team
will reach out

No room hire. No minimum spends*
*applies to single space over one session

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.

EAT

NIBBLE

OYSTERS (GF) EACH 6
with yuzu mignonette, cucumber

SPICED FISH TACO 8.50
beer batter fish, pickled onion, cabbage, corn pico de gallo,
chipotle mayo, coriander & lime on a flour tortilla

GARLIC BREAD (2 pieces) (V) 9

FRIES with vegan truffle mayo (VG) (GF) 14

LIME CHILLI LOTUS CHIPS (GF) (DF) (VG) 16
with coconut tzatziki & pomegranate

JALAPENO CHEESE BALLS (5) 18
jalapeno, bacon, cream cheese, cheddar

SHARE

BANG BANG CAULIFLOWER (GF) (VG) 14
with crunchy garlic and chilli sauce

CORN RIBS (GF) (VG) 14
tossed with lime peppers, eschalot, coriander
& chipotle vegan mayo

KOREAN MEATBALLS (GF) (DF) 15
with rice cracker

LAMB SKEWERS (180g) (GF) 19
coffee chilli rub with yoghurt drizzle & chimichurri

HALOUMI FRIES (V) (GF) 20
with hot honey, lemon, mint, pomegranate, pistachio

SPICED SQUID (GF) 24
with pickled fennel, yuzu mayo

SALADS

LEMON GINGER CURED TUNA (GF) (DF) 24
NICOISE BOWL
cured tuna loin, green beans, cherry tomato,
cucumber, chat potato, black olive, baby endive,
spanish onion, thyme dijon dressing

VIETNAMESE CRUNCHY SALAD (GF) (DF) (VG) 22
shredded cabbage, green pawpaw, pickled carrots,
cucumber, mint, chili, vermicelli noodles, roasted
peanuts, sweet lime dressing

TRADITIONAL CAESAR SALAD 24
baby gem lettuce, croutons, egg, grated parmesan,
roasted bacon & house made dressing

ADD TO YOUR SALAD

avocado 4 chicken 7 bacon 3 egg 3

VEGETARIAN (V) GLUTEN FREE (GF) DAIRY FREE (DF) VEGAN (VG)

Public Holiday Surcharge 10%

EAT

EAT

\$20 LUNCH SPECIALS

- MONDAY - SIRLOIN & FRIES
- TUESDAY - RIGATONI ALLA VODKA (V)
- WEDNESDAY - SIMPLE BURGER WITH FRIES
- THURSDAY - FISH 'N' CHIPS
- FRIDAY - BRISKET OR VEGETARIAN NACHOS (V)

BURGERS



feeling healthy?

SWAP YOUR BUN FOR A LETTUCE CUP (GF)

- SIMPLE BURGER** 18
grilled angus beef patty, cheese, pickles, rose sauce
- ROSE BURGER** 22
150g sirloin/brisket patty, bacon jam, iceberg, jack cheese, pickled onion, secret sauce
- GREEN MONSTER BURGER (V)** 24
green pea patty, smoke jalapeno goat cheese sauce, baby spinach, grilled haloumi, fried egg
- FRIED BUTTERMILK CHICKEN BURGER** 22
fried house spiced chicken, iceberg lettuce, bacon, chilli jam aioli with cheese

ADD ONS

egg 3 bacon 3 haloumi 4 fries 4 extra beef patty 5

CLASSICS

- ANGUS BRISKET NACHOS (GF)** 24
corn chips, queso, pico de gallo, sour cream, guacamole & coriander
vegetarian option available upon request with:
corn, black beans, kidney beans, roast peppers, mexican tomato broth with cheese, sour cream & guacamole
- GETTING SCHNITTY WITH IT** 26
herb & parmesan crumbed chicken breast, served with mash, mushy peas, slaw & gravy
GF version available upon request
- THE ITALIAN JOB (PARMA)** 29
herb & parmesan crusted chicken breast, san marzano tomato, for di latte, basil, slaw & fries
GF version available upon request
- COOPERS' BEER BATTERED (DF)** 29
FISH 'N' CHIPS
barramundi, malt vinegar, mushy peas, fries & tartare

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FRIDAY \$2 OYSTERS

ALL DAY LONG*

*excluding public holidays

MAINS

- GUINNESS SAUSAGE PIE** 26
guinness sausage, brisket, mushroom, mash
- RIGATONI ALLA VODKA (V)** 30
creamy tomato sauce with vodka, basil, stracciatella cheese
- SNAPPER (180G) IN A SAFFRON COCONUT BROTH (DF)** 34
with snow peas, cherry tomato, roti bread
- BARRAMUNDI FILLET (180g) (GF)** 32
mint labneh, fennel watercress salad and lemon
- SLOW COOK LAMB SHOULDER (GF) (DF)** 32
180 grams press lamb shoulder, roast truss cherry tomato, smoked chickpea puree, mint salad, pomegranate, red wine jus

STEAKS

SERVED WITH SALAD & FRIES

- 250g SIRLOIN (GF)** 38
grain fed, jack creek tamworth NSW
- 300g SKIRT (GF)** 44
little joe MB4+

CHOICE OF SAUCE (GF)

traditional gravy, cognac peppercorn, chimichurri or mushroom

SIDES

- FRIES** with rosemary salt (VG) (GF) 4
- CREAMY MASH (V) (GF)** 4
olive oil, sea salt & chives
- GEM LETTUCE SALAD (V) (GF)** 9
fennel, herb mix, mixed seeds, shaved parmesan & lemon thyme dressing
- GREEN BEANS & BROCCOLINI (VG) (GF)** 14
with herb green oil

VEGETARIAN (V) GLUTEN FREE (GF) DAIRY FREE (DF) VEGAN (VG)

Public Holiday Surcharge 10%

DRINK

SIGNATURE COCKTAILS

WHISKEY FRESH APPLE \$15

Dickel sour mash whiskey, freshly squeezed granny smith apple juice

APEROL SPRITZ SHARE \$55/\$18

Aperol, prosecco, soda

FOUR PILLARS YUZU PEACH SPRITZ SHARE \$55/\$18

Direct from Four Pillars a blend of gin, yuzu, peach and infused sparkling

BLOODY MARY \$20

Infused vodka with garlic and chilli with all the trimmings

ESPRESSO MARTINI \$22

Kettle One, Mr Black liqueur, honey syrup and a touch of salt

ROCKSTAR MARTINI \$20

Passionfruit, vanilla, vodka and prosecco

NEGRONI \$22

Campari, Tanqueray gin, vermouth

SPICY MARGARITA \$20

Don Julio Blanco, agave, lime, spicy tabasco

WHISKEY SOUR \$22

Bulleit 95 rye whiskey, lemon, aquafaba

ROSE SOUR \$22

Tanqueray gin, lychee, aquafaba, lemon

GINGER MINT PALOMA SHARE \$55/\$24

Don Julio Anejo tequila, grapefruit juice, lime juice, mint

ZERO ALCOHOL DRINKS

Carlton Zero 0% \$9

Heaps Normal Quiet XPA 0.05% \$9

Guinness Stout – 440ml can 0.0% \$10

Ara Single Estate Sauvignon Blanc 0% G 12 LG 21 B 55

Ara Single Estate Rose 0% G 12 LG 21 B 55

Giesen Sparkling Brut 0% \$45

G 150ML SERVE LG 250ML SERVE B BOTTLE

ZERO ALCOHOL PATIO DRINKS \$14

GARDEN BOOCH

Seedlip Garden, Passionfruit Kombucha

LONG WEEKEND

Seedlip Grove, coconut water, orange, blood orange soda

Public Holiday Surcharge 10%

ROSE OF AUSTRALIA

1 SWANSON STREET, ERSKINEVILLE 2043

ENQUIRIES@ROSEOFAUSTRALIA.COM.AU | PHONE 9565 1441

DRINK

TAP BEER & CIDER

	ABV
Balter XPA	5.0%
Brookvale Union Ginger Beer	4.0%
Bulmers Original Apple Cider	4.5%
Carlton Draught Unpasteurised	4.6%
Carlton Dry	4.5%
Coopers Pale Ale	4.5%
Great Northern Super Crisp	3.5%
Guinness	4.2%
Resches Draught	4.5%
Stone & Wood Pacific Ale	4.4%
Victoria Bitter	4.9%
Young Henrys Newtowner Pale Ale	4.8%

CHECK OUT WHAT'S ON THE SWING TAP

HAPPY HOUR!
4pm to 6pm Monday to Friday for everyone
Members start from 3pm so join now!

\$7

\$8.50

SCHOONERS, WINES AND SPIRITS*

CRAFT TAP BEERS

*House wines, spirits and selected domestic draught beer.
Excludes public Holidays

ZERO ALCOHOL BEER

Carlton Zero	0.0%	\$9
Guinness Stout – 440ml can	0.0%	\$10
Heaps Normal Quiet XPA	0.05%	\$9

BOTTLED BEER & TINS

Asahi	5.0%	\$11
Cascade Premium Light	2.4%	\$9
Corona	4.5%	\$11
Green Beacon 7 Bells Sour Passion fruit	4.2%	\$10
Green Beacon Wayfarer Tropical Pale Ale	4.9%	\$10
Grifter Pale Ale	5.0%	\$11
Grifter Pink Galah Lemonade Sour	4.5%	\$10
Grifter Serpents Watermelon Kiss Pilsener	4.9%	\$11
Hawkes Patio Ale	4.5%	\$10
Philter Red Session Ale	4.8%	\$11
Philter XPA	4.2%	\$10
Wayward Raspberry Berliner Weisse	3.5%	\$11
Two Bays Brewing Gluten Free Pale Ale	4.5%	\$11
Young Henrys Natural Lager	4.2%	\$10
Yullis Brews Dolly Aldrin Sour	3.3%	\$11

ABV = Alcohol By Volume.

DRINK

WHITE

SECRET GARDEN G 11 LG 16 B 48

SEMILLON SAUVIGNON BLANC

Regional NSW 2025

Cool, ripe, tropical fruit aromas mingle with zesty, lemony, herbal notes.

FARM HAND G 12 LG 21 B 55

ORGANIC CHARDONNAY 

Monash Valley, SA 2024

Fresh fruit palate driven with stone fruits and melon flavours.

ROCCAVENTOSA TERRE G 13 LG 23 B 60

DI CHENTI PINOT GRIGIO

Italy 2024

Pale straw in colour, aromas of rear and red apple fruits, finishes dry with a lingering finish.

TWIN ISLANDS G 14 LG 21 B 62

SAUVIGNON BLANC

Marlborough, NZ 2025

With a lively fragrance and crisp palate, citrus flavours and hints of fresh herbs lead to a zesty, mouthwatering finish.

Fresh, zingy or bold, this is a very food-friendly wine.

BLEASDALE G 13.5 LG 24 B 65

PINOT GRIS

Adelaide Hills, SA 2025

Nashi, ginger & rosewater perfume, textured palate with nutty complexity from barrel fermentation.

HANDORF HILL G 13.5 LG 24 B 65

'WHITE MISCHIEF' GRUNER VELTLINER

Adelaide Hills, SA 2023

Perfumed nose of peach, lime and peel chamomile. The palate is brimming with yellow-flesh peach, grapefruit and edge of guava.

CHAFFEY BROS G 14 LG 20 B 62

NOT YOUR GRANDMA'S RIESLING

Eden Valley, SA 2025

A Riesling of sheer elegance with alluring floral aromas, perfect poise and tightrope tension. The incredible old vines (up to 55 yrs) produce intense fresh citrus flavours given balance and length by Eden Valley's renowned natural acidity.

SCARBOROUGH G 16.5 LG 25 B 70

CHARDONNAY

Hunter Valley, NSW 2022

Good melon and butterscotch characters on the nose and the palate is full, round and rich.

ARA SINGLE ESTATE G 12 LG 21 B 55

ZERO SAUVIGNON BLANC  

Ara is a single vineyard sauvignon blanc with classic aromas of blackcurrant, a hint of fresh herbs, and notes of grapefruit, passionfruit, and pineapple on the palate this wine has all the character of a traditional Sauvignon. The crisp, dry, Sauvignon Blanc has been crafted by distilling the alcohol off traditional wine, leaving behind a full, fruity flavour.

G 150ML SERVE LG 250ML SERVE B BOTTLE

GLUTEN FREE  NON ALCOHOLIC  ORGANIC  VEGAN 

DRINK

ROSÉ

LUNA ROSA

G 11.5 LG 16 B 50

ROSADO

Orange, NSW 2024

Seductive flavours of berried, cherries and rhubarb underpinned by soft clove spiciness. Balanced and light in alcohol.

LA VIEILLE FERME G 14 LG 21 B 65

ROSÉ

Rhone Valley, France

Flavors of crushed strawberries and peaches perfectly balanced by a lot of freshness and liveliness thanks to a beautiful tension. The long finish reveals a hint of salinity which adds a mineral touch to this fresh and easy-drinking wine.

ROSS HILL JESSICA B 55

ROSÉ

Orange, NSW 2024 (Australia's 1st NCCS carbon neutral winery)

Dry in style, nose shows strawberry rhubarb with south cherries and cranberries on the palate.

ARC DU SOLEIL B 70

SABLE DE CAMARGUE ROSE

Provence, France 2024

Beautiful minerality, the nose offers a very fresh aromatic bouquet with notes of bergamot and a saline touch that reminds of sea spray. Round and harmonious, the palate is perfectly well balanced.

WILLUNGA 100 B 60

GRENACHE ROSÉ

McLaren Vale, SA 2024

Dry style of rose. Showing fresh aromatics of ripe citrus, floral rose aromatics, red berries and hints of stone fruit.

ARA SINGLE ESTATE ZERO G 12 LG 21 B 55

ROSÉ  

Marlborough, NZ 2023

Bursting with fruity flavours of strawberry and guava. Full strength wine produced with alcohol distilled off to maintain.

G 150ML SERVE LG 250ML SERVE B BOTTLE

CIDERS, SELTZERS & OTHERS

Hard Rated Zero Sugar Alcoholic Lemon 4.5% \$10

Hard Rated Zero Sugar Alcoholic Lemon/Lime 4.5% \$10

Somersby Apple Cider   4.5% \$10

Somersby Pear Cider   4.5% \$10

Demon Fizz Blood Orange Soda 4.0% \$10

Smirnoff Seltzer 5.0% \$11

Mango or Passionfruit

White Claw Seltzer 4.5% \$12

Watermelon or Lime

Young Henry Cloudy Cider Tin 4.0% \$11

GLUTEN FREE  NON ALCOHOLIC  ORGANIC  VEGAN 

DRINK

BUBBLES

FLEUR DE LYS	G 11⁵ B 50
CHARDONNAY PINOT NOIR N/V	
South Australia	
Underlying creaminess among dry fruit characters.	
Mrs Q	G 13 B 58
PROSECCO N/V	
King Valley, Victoria	
Fresh and vibrant bouquet of pear and apple with light citrus notes.	
GUERRIERI RIZZARDI	65
PROSECCO EXTRA DRY	
Italy	
Lively characteristic pear and apple notes. Gloriously dry wine from a serious producer.	
JANSZ	60
PREMIUM ROSE SPARKLING N/V	
Tasmania	
Turkish Delight and rose petal floral aromas combine with a textured mousse creaminess and strawberries on the palate to leave an elegant vibrancy and freshness.	
CLOVER HILL	70
EXCEPTIONNELLE MV	
Tasmania	
Solid European style and aromas, has great intensity of flavour.	
GIESEN	45
SPARKLING BRUT 0% VG	
New Zealand	
A full strength wine with alcohol gently removed, with aroma recombined to maintain its vibrancy. This results in a dry, refreshing style of non-alcoholic sparkling wine with low calories.	
<i>* Champagne *</i>	
PIPER HEIDSIECK	G 22 B 90
CUVEE BRUT N/V	
France	
Rose petals, stewed strawberries, cracked wheat & brown bread. A crowd favourite from 8 time winner of "Sparkling Wine Maker of the Year – Regis Camus".	
MOET	125
CHANDON N/V VG	
France	
A blend of wines from a specific year, in order to achieve consistent quality and character.	
CHARLES HEIDSEICK	160
BRUT RESERVE N/V	
France	
A deliciously sophisticated wine that finishes dry with a velvet texture, depth and long lasting bubbles on the palate.	
G 150ML SERVE B BOTTLE	

DRINK

WHITE MORE BY THE BOTTLE

N/V FIORE MOSCATO (200ML)	11
MOSCATO	
Mudgee NSW	
THE POTTING SHED	49
SEMILLON SAUVIGNON BLANC VG	
Australia Blend 2023	
BROKENWOOD	60
SEMILLON	
Hunter Valley NSW 2025	
LA VIEILLE FERME	60
COTES DU LUBERON BLANC	
Rhone, France	
IRVINE 'SPRINGHILL'	60
RIESLING	
Eden Valley, SA 2024	
BABICH	60
ORGANIC SAUVIGNON BLANC VG	
Marlborough, NZ 2023	
SHAW & SMITH	60
SAUVIGNON BLANC	
Adelaide Hills, SA 2025	
THE PAWN WINE CO	60
PINOT GRIGIO	
Adelaide Hills, SA 2025	
SANTI	65
PINOT GRIGIO	
Valdadige DOC, Italy 2024	
CAPE MENTELLE	65
SAUVIGNON BLANC	
Margaret River, WA 2022	
MARQUIS DE PENNAUTIER	65
SAUVIGNON BLANC	
France 2022	
SEW & SEW 'SASHIKO'	70
CHARDONNAY VG	
Adelaide Hills, SA 2020	
VASSE FELIX	95
CHARDONNAY VG	
Margaret River WA 2024	
DOMAINE WILLIAM FEVRE	120
PETIT CHABLIS	
AOC Chablis, Bourgogne, Chablis France 2023	

DRINK

RED

SECRET GARDEN G 11 LG 16 B 48

CABERNET SAUVIGNON (VG)

Regional NSW 2023

Bouquet of red fruits and blackberries. Full-bodied wine with smooth tannins, this hits the spot.

LITTLE BERRY G 12 LG 19 B 55

SHIRAZ

McLaren Vale, SA 2024

Vibrant purple in colour, fresh berry and hints of chocolate & mocha on the palate. Soft smooth tannins.

ARA SINGLE ESTATE G 13⁵ LG 21 B 58

PINOT NOIR

Marlborough, NZ 2023

Saucy, elegant, fruity red. Floral aromas with rich dark fruits and notes of cherry & blackberry.

WILLUNGA 100 G 13⁵ LG 23 B 60

GRENACHE

McLaren Vale, 2024

A bright aromatic wine showing red cherry fruit, earthy spice and liquorice notes. The palate is generous and laden with red fruits; complemented with cardamom spice and woody herbs. A juicy and vibrant wine!

QUARISA TREASURES G 13 LG 23 B 60

CABERNET SAUVIGNON

Coonawarra, SA 2020

Well evolved fruit characters treated with French oak and fine tannins. Multi award winner.

RUNNING WITH THE BULLS G 14 LG 25 B 60

TEMPRANILLO

Barossa, SA 2023

Deep crimson colour. Aromas of cocoa and blackberry, blackcurrant and sweet spice.

XO CHERRY PIE G 14 LG 25 B 60

LIGHT RED (chilled)

Adelaide Hills, SA 2024

Lifted red fruit with cherry kirsch, morello cherry, cherry cola and subtle dried herbs are integrated with a mild oak spice. A perfect accompaniment to summer salads and bun stuffers.

G 150ML SERVE LG 250ML SERVE B BOTTLE

FROM THE CELLAR



WYNNS OLD VINE SHIRAZ

Coonawarra SA 2022 90

WYNNS MICHAEL LIMITED RELEASE SHIRAZ

Coonawarra SA 2021 240

PENFOLDS RWT BIN 798 SHIRAZ

Barossa Valley 2022 300

WOLF BLASS BLACK LABEL CAB SHIRAZ MALBEC

Multi Regional Blend SA 2017 250

GLUTEN FREE (GF) NON ALCOHOLIC (0%) ORGANIC (V) VEGAN (VG)

DRINK

RED

MORE BY THE BOTTLE

THE POTTING SHED 49

SHIRAZ (VG)

South Eastern Australia, SA 2024

FOWLES 'FARM TO TABLE' 55

PINOT NOIR

Victoria 2021

MONTROSE 58

SHIRAZ

Mudgee, NSW 2024

THE PIKES 60

SHIRAZ/TEMPRANILLO

Clare Valley, SA 2022

PHILLIP SHAW 'WIREWALKER' 60

PINOT NOIR

Orange, NSW 2024

TURKEY FLAT BUTCHERS BLOCK 65

GSM (VG)

Barossa, SA 2023

PEDESTAL 70

CABERNET SAUVIGNON

Margaret River, WA 2023

PENLEY 'TOLMER' 75

CABERNET SAUVIGNON

Coonawarra, SA 2022

HENTLEY FARM 80

SHIRAZ

Barossa Valley, SA 2024

WOODSTOCK 80

SHIRAZ

McLaren Vale, SA 2021

BEST'S GREAT WESTERN BIN 1 80

SHIRAZ

Victoria 2020

DALRYMPLE 95

PINOT NOIR

Tasmania 2024

PENFOLDS BIN 389 140

CABERNET SHIRAZ

South Australia

PENFOLDS ST HENRI 160

PRESERVATIVE FREE ORGANIC SHIRAZ (V)

Multi District Blend, SA 2018

This wine is multi-faceted with cherry and cranberry fruit, leather and mineral notes, light tannin, and a long complex finish.

GLUTEN FREE (GF) NON ALCOHOLIC (0%) ORGANIC (V) VEGAN (VG)