Rosebank Cottage - Banquet Menu \$89 PP*

Bookings of 20 or more persons require to order from banquet menus below

*choices of soft drinks/water are included

*price is GST inclusive

MENU (to share between four guests per serve)
Pita bread & sourdough, extra virgin olive oil, Murray river salt flakes (v)
Chickpea hummus, crispy spiced chickpeas (v) (vg) (gf)
White taramasalata, salmon roe, dill

Warm marinated mixed olives (v) (vg) (gf) Artisan deli grazing meats (gf)

Southern fried chicken tenders, mushroom marsala sauce Fish taco, kale slaw, smokey tomato cream Caesar salad Seasoned Fries (v)

Creamy mango pudding (v) (gf)
Biscoff cream cheese dessert tacos (v)

To secure group bookings, a deposit of \$10 per person is required at least 72 hours prior:

Account Name:

BSB:

Account No:

Reference: Your full name the booking is under

Rosebank Cottage - Banquet Menu \$109 PP*

Bookings of 20 or more persons require to order from banquet menus below *choices of soft drinks/water are included * price is GST inclusive

MENU (to share between four guests per serve)

Pita bread & sourdough, extra virgin olive oil, Murray river salt flakes (v) Chickpea hummus, crispy spiced chickpeas (v) (vg) (gf) White taramasalata, salmon roe, dill

Halloumi saganaki (v) (gf) Warm marinated mixed olives (v) (vg) (gf) Artisan deli grazing meats (gf)

Lamb souvlaki & tzatziki (gf)
Southern fried chicken tenders, mushroom marsala sauce
Fish taco, kale slaw, smokey tomato cream
Caesar salad
Seasoned Fries (v)

Creamy mango pudding (v) (gf)
Biscoff cream cheese dessert tacos (v)

To secure group bookings, a deposit of \$10 per person is required at least 72 hours prior:

| Account Name: |
|---------------|
| BSB: |
| Account No: |

Rosebank Cottage - Alternate Menu \$99 PP*

Bookings of 20 or more persons require to order from banquet menus below

*choices of soft drinks/water are included

**side salad is served with mains to share between four guests

* price is GST inclusive

STARTER (to share between four guests per serve)

Pita bread & sourdough, extra virgin olive oil, Murray river salt flakes (v) Chickpea hummus, crispy spiced chickpeas (v) (vg) (gf) White taramasalata, salmon roe, dill Artisan deli grazing meats (gf)

MAINS (two choices alternate drop)**

Grilled Salmon (qf) (nf)

200g Tasmanian salmon fillet, pea mint puree, bearnaise, broccolini, roasted lemon potato, apple, fennel & preserved lemon salad

Braised Beef Cheek (qf) (nf)

200g braised beef cheek, pommes puree, broccolini, red wine jus, balsamic truss cherry tomato

Sous Vide Chicken Supreme (gf) (nf)

200g chicken breast fillet, roasted lemon potato, broccolini, mushroom Marsala sauce, balsamic truss cherry tomato

Mushroom Risotto (v) (gf)

Exotic mushroom ragout, truffle oil, pecorino, pinenuts, lemon creme fraiche, preserved lemon, gremolata

Rosebank Cottage - Alternate Menu \$119 PP*

Bookings of 20 or more persons require to order from banquet menus below

*choices of soft drinks/water are included

**side salad is served with mains to share between four guests

* price is GST inclusive

STARTER (to share between four guests per serve)

Pita bread & sourdough, extra virgin olive oil, Murray river salt flakes (v) Chickpea hummus, crispy spiced chickpeas (v) (vg) (gf) White taramasalata, salmon roe, dill Artisan deli grazing meats (gf)

MAINS (two choices alternate drop)**

Grilled Salmon (gf) (nf)

200g Tasmanian salmon fillet, pea mint puree, bearnaise, broccolini, roasted lemon potato, apple, fennel & preserved lemon salad

Braised Beef Cheek (gf) (nf)

200g braised beef cheek, pommes puree, broccolini, red wine jus, balsamic truss cherry tomato

Sous Vide Chicken Supreme (gf) (nf)

200g chicken breast fillet, roasted lemon potato, broccolini, mushroom Marsala sauce, balsamic truss cherry tomato

Mushroom Risotto (v) (gf)

Exotic mushroom ragout, truffle oil, pecorino, pinenuts, lemon creme fraiche, preserved lemon, gremolata

DESSERTS (two choices alternate drop)

Rosebank Tiramisu (nf)

Pure white sesame paste, mascarpone, belgian chocolate, espresso, marsala, savoiardi

Mango Pudding (nf)

Creamy mango pudding, fresh mango, evaporated milk

Acai Cup (vg)

Organic acai, fresh seasonal berries, kiwi, banana, house made granola