

Dinner Menu

*Dinner start from 17.30

Entree

Garlic or Herb Bread 5

Served on house bread with our delicious garlic or herb butter

Classic Bruschetta (2) 9.5

Dice fresh roma tomatoes, basil, evoo served on toasted slices of house bread

Mixed Marinated Olives, Dips and Breads 15

Marinated with thyme, chilli, preserved lemon accompanies with eggplant dip, hummus, and creamy beetroot dip, served with house bread

Signature Zuppa of the day 12

Wholesome bowl of homemade soup served with house bread

Sizzling Garlic Prawns (10) 18.5

Tender, juicy prawns in rich creamy white wine garlic sauce served with house bread

Bbq Wings (6) 13

Grilled chicken wings basted with **Signature** bbq sauce served with mixed salad

Szechuan Squid 17

Lightly coated in sea salt and szechuan pepper served with mixed salad and wasabi lime aioli

Cheesy Chips 15

Chips, bacon, grated cheddar cheese, and **Signature** sauce, grilled to perfection

Mozzarella Fingers (6) 14

Pastry wrapped mozzarella cheese served with tomato relish

Sizzling Garlic Mushroom 13

Sautéed with evoo, white wine, fresh chopped garlic and herbs served with house bread

Signature Samplers 24

Mixed of szechuan squid, mozzarella fingers and bbq wings served with wasabi lime aioli and tomato relish

Salads

Mixed Salad 12

Mixed fresh leaves, roma tomatoes, cucumber, capsicum, carrot and spanish onion tossed with honey mustard dressing

Roquette and Grana Padano Salad 13

Roquette leaves tossed with cherry tomatoes, spanish onion, shaved grana padano cheese with creamy aged balsamic vinaigrette

Caesar Salad 15

Classic recipe of cos lettuce, bacon, anchovies, boiled egg, croutons with house caesar dressing

+ Grilled chicken basted in our **Signature** bbq sauce 4

+ Grilled harissa prawns 5

Baby Octopus Salad 16

Mixed salad topped with char-grilled octopus marinated in chilli, pepper and herbs

Fennel and Orange Salad 15

Shaved fennel, parsley, spanish onion, evoo and tossed with orange mustard sauce

Signature Caprese Salad 15

Sliced roma tomatoes, cucumber, diced spanish onion topped with grated bulgarian goat fetta cheese

Grilled Haloumi Salad 16

Mixed salad topped with grilled haloumi and lemon

 = chef recommendation

All price inclusive of GST. 10% Public Holiday Surcharge Applies

Signature Grill

Skewers

6.50ea 3 for 18 5 for 27.5

Tiger prawn, capsicum, pineapple marinated in harissa sauce

Chicken, zucchini, capsicum marinated in homemade peri-peri sauce 


Tender medium beef with capsicum, spanish onion marinated in our special chimichurri paste

Lamb marinated in chermoula spice served with spring onion and capsicum

Haloumi, capsicum, zucchini, mushroom and eggplant marinated in garlic thyme

Grill

Basted in our special light seasoning and cooked on a volcanic flame grill, our steaks are aged for 100+ days to give best flavour and quality from the meat. All served with one side and sauce of your choice

Rump 300gr <small>GF</small>	24
Wagyu Rump 300gr  Marble score 5+	40
Sirloin 250gr <small>GF</small>	28
Scotch Fillet 300gr <small>GF</small>	29
Eye Fillet 300gr <small>GF</small>	39
OP Prime Rib 400gr <small>GF</small>	33

All marinated and served with one side of your choice

Signature Ribs  26-half / 37-full
Choice of lamb or pork ribs, basted in our special **Signature** bbq sauce grilled to perfection

Pork Cutlet 300gr 29
Marinated with sage chilli soy

Lamb chop 27
Marinated in chermoula spice

Kangaroo 26
Marinated in caper berries and rosemary

Half Baby Chicken   25
Grilled in peri-peri sauce

Fish of the day 29
Served with lemon butter

Calamari 24
Marinated in seafood seasoning

Pork and Fennel Sausages 22
Served with caramelised onion, spinach and shiraz jus

Platters

Platters for 1 or 2
Combination from our selection cut served with one side and sauce of your choice

Chicken and Ribs 24/44
Baby chicken  and choice of pork/lamb ribs

Steak and Ribs 26/48
Rump steak and choice of pork/lamb ribs

Meat Platter 28/52
Rump steak, choice of pork/lamb ribs, baby chicken  and lamb chop

Seafood Platter 30/56
Fish of the day, tiger prawns, calamari, baby octopus 

Surf and Turf  35/66
Rump steak and tiger prawns (10/20)

Sides 6

- Chips
- New York Chats
- Mashed Potato
- Broccoli and Baby Carrot sautéed with herbed butter
- Corn Cob
- Fried Onion Rings

Sauces 3

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| Mushroom | Chimichurri |
| Pepper | Harissa |
| Shiraz jus | Lemon butter |
| Peri-peri  | |
| Signature  | |

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Signature Grill

Specialities

Baked Fish of the day 32

Grilled fish of the day with lemon, oregano and evoo served with spanish onion, red peppers, semi dried tomatoes, olives and crispy baby potatoes

Prawn Risotto 25

Saffron base risotto cooked in creamy white wine, garlic, fresh herbs, peas and topped with grilled tiger prawns

Sizzling Chicken Steak 25

Battered in sea salt, cracked pepper and herbs served on sizzling plate with brocolli, baby carrot and mushroom sauce

Signature Burger 20

Lean beef, butter lettuce, pancetta, beetroot, tomato, cheddar cheese and herb mayo served with chips

Rozelle Burger 20

Cajun chicken, avocado, butter lettuce, tomato, cheddar cheese and herb mayo served with chips

Crumbed Veal Parmigiana 24

Lightly crumbed veal, grilled eggplant, tomato relish and cheddar cheese served with chips

Fish and Chips 23

Battered fish served with mixed salad, chips and tartare sauce

Pasta of The Day 24

Dessert

Dessert Samplers 24

Trio best-seller **Signature** bailey's brulee, pear and fig pudding and Tia Maria tiramisu

Signature Chocolate Cigar 16

Vanilla bean ice cream wrapped with filo pastry and fried until golden brown served with melted belgian milk chocolate

Bailey's Brulee 15

Served with strawberry and biscotti

Pear and Fig Pudding 16

Covered in warm butterscotch sauce finished with vanilla bean ice cream and strawberry

Tia Maria Tiramisu 15

Fresh home made layer of lady finger, mascarpone cheese, strawberry and belgian chocolate

Affogato 12

Espresso and liquor shot poured over vanilla bean ice cream

Cheese Platters 20

Chef's selection of three cheeses served with lavosh crackers, quince paste and fig

 = chef recommendation

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Signature Grill