

STARTERS

SOURDOUGH GARLIC BREAD (V)	9
Add cheese	11
SOUP OF THE DAY	12
BRUSCHETTA	17
Cherry tomatoes, goat's cheese, basil pesto, balsamic glaze (V) (VGNO)	
SPRING ROLLS	17
Lightly fried, plum sauce (VGN)	
ARANCINI	17
Mushroom & mozzarella, truffle aioli (V)	
BUFFALO CHICKEN WINGS	18
Tossed in spicy hot sauce, with ranch dipping sauce and celery sticks	
POPCORN CAULIFLOWER	16
Creole spices, wasabi aioli (VGN)	
DIPS	17
Two dips, pita bread, olives (V)	

SIDES

SEASONAL VEGETABLES (VGNO) (V)	15
BOWL OF CHIPS	12
W / Aioli	
CAJUN ONION RINGS (V)	13
W / BBQ sauce	
POTATO WEDGES	15
W / sweet chilli & sour cream (V)	
GARDEN SALAD (VGN)	11
STEAMED RICE (VGN)	10
MASHED POTATOES (V)	10

SALADS

CAESAR SALAD	24
Cos, bacon, croutons, anchovies, poached egg, parmesan (GFO)	
QUINOA SALAD	19
Beetroot, pumpkin, pepitas, feta, rocket, spinach, raspberry dressing, tossed through organic quinoa (VGN) (V) (GF)	
SALAD ADD-ON OPTIONS	
Chicken	6
Calamari	6
Prawns	8

PASTA

SPAGHETTI BOLOGNESE	26
Grass-fed Wagyu beef ragu sauce, Grana Padano parmesan	
LASAGNE	26
Grass-fed Wagyu bolognese, bechamel, mozzarella, parmesan, garden salad	
STIR-FRY	20
Hokkien noodles, seasonal vegetables, sweet & spicy soy sauce, fried shallots, spring onion (V)	
Add sautéed beef	8
RISOTTO	29
Roasted pumpkin, sun dried tomato, baby spinach, greek feta, Grana Padano parmesan (V) (VGNO) (GF)	
Add chicken	6
PENNE RAGU	29
Slow cooked beef cheek, traditional Tuscan sauce of tomato and root vegetables, baby spinach, Grana Padano parmesan	
PRAWN LINGUINE	38
Eastern Pacific prawns (8), sauteed in sambal chilli, white wine, garlic, onion, butter, cherry tomatoes, rocket, olive oil	

STEAKS (GFO)

Served with garden salad and beer battered chips	
300g PORTERHOUSE	42
300g SCOTCH	46
200g EYE FILLET	48

SAUCES:

Mushroom, Pepper, Garlic Butter, Red Wine Jus



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**** PLEASE TURN MENU OVER FOR MORE OPTIONS ****

(V) - VEGETARIAN | (VGN) - VEGAN | (VGNO) - VEGAN OPTION | (GF) - GLUTEN FREE | (GFO) - GLUTEN FREE OPTION

PLEASE NOTE: ALL CARDS INCUR 0.9% SURCHARGE | 15% SURCHARGE APPLIES TO ALL ITEMS ON PUBLIC HOLIDAYS

FOOD ALLERGIES AND INTOLERANCES; PLEASE BE AWARE THAT WHILST ALL CARE IS TAKEN WHEN CATERING FOR DIETARY REQUIREMENTS, IT MUST BE NOTED THAT WITHIN THE PREMISES WE HANDLE PEANUTS & TREE NUTS, FISH & CRUSTACEANS, SESAME, GLUTEN, EGGS, DAIRY, SOY, LUPIN AND SULPHITES. CUSTOMERS' REQUESTS WILL BE CATERED FOR TO THE BEST OF OUR ABILITY, BUT THE DECISION TO CONSUME A MEAL IS THE RESPONSIBILITY OF THE DINER.

MAINS

STEAK SANDWICH	35
150g porterhouse, seeded focaccia, lettuce, tomato, beetroot, bacon, onion, tasty cheese, egg, relish, aioli & chips	
PIE	29
Steak & pepper, flaky pastry shell, mashed potatoes, peas & gravy	
VEGETARIAN QUESADILLA	31
Pumpkin, spinach, eggplant, zucchini, sundried tomatoes, 3 cheese blend, with salsa, sour cream, chips (V)	
CHICKEN QUESADILLA	33
Chicken, avocado, corn, onion, capsicum, 3 cheese blend, salsa, sour cream, chips	
LAMB SHANKS	40
In a tomato, rosemary & thyme sauce, mashed potatoes, seasonal vegetables	
Option 1 shank	29
ROAST OF THE DAY	30
Roasted potatoes, seasonal vegetables, gravy	
BEEF BURGER	27
Chuck & brisket patty, bacon, cheddar, relish, aioli, lettuce, tomato, pickles, chips	
CHICKEN BURGER	27
Grilled breast fillet marinated in mild spices, coleslaw, dill yoghurt, lettuce, tomato, onion, chips	
PLANT BURGER	27
Falafel patty, tomato relish, lettuce, tomato, "cheese", pumpkin bun, chips (VGN)	
CHICKEN PARMA	30
Panko crumbed breast fillet, Napoli, smoked leg ham, three cheese mix, garden salad, chips	
CHICKEN SCHNITZEL	27
Fresh panko crumbed breast fillet, garden salad, chips	
FISH AND CHIPS	34
Flathead, beer battered or grilled, garden salad, chips, lemon, tartare (GFO)	
CALAMARI	31
Lightly fried in rice flour, salt and pepper seasoning, rocket, onion & tomato salad, chips, aioli (GFO)	
GARLIC PRAWNS	37
Eastern Pacific prawns in cream, white wine and garlic, steamed rice, garden salad (GF)	
ATLANTIC SALMON	36
Crispy skinned fillet, smoked salmon croquette, cucumber, tomato and pomegranate salad, orange and beetroot dressing.	

SENIOR'S

SOUP OF THE DAY	7
SPAGHETTI BOLOGNESE	19
ROAST OF THE DAY	20
Served w/ vegetables & gravy	
CHICKEN PARMA	20
Served w/ chips & salad	
FISH AND CHIPS	20
Beer battered or grilled, garden salad, chips, lemon, tartare (GFO)	
SAUSAGES & MASH	20
w/ vegetables, bacon and onion gravy	
CHILLI BEEF	20
Served mild w/ steamed rice	
LAMB SHANK (1)	24
Served w/ mash & peas	
SENIOR PORTERHOUSE	24
150g served w/ salad & chips	
DESSERT OF THE DAY	6

KID'S

FISH AND CHIPS	18
Grilled or fried	
CHICKEN TENDERS	18
Crumbed, served w/ chips	
SPAGHETTI BOLOGNESE	18
Served w/ cheese	
MINI CHEESE BURGER (2)	18
Served w/ salad, tomato & chips	
CALAMARI & CHIPS	18
served w/ salad	
ICE CREAM	6
With sprinkles and choice of topping	
ICE CREAM SUNDAE	11
With Oreos, marshmallows, popping candy and choice of topping	

DESSERT

STICKY DATE PUDDING	15
Served w/ butterscotch & vanilla cream	
CHURROS TO SHARE	
Lightly fried & cinnamon dusted, w/chocolate ganache and caramel sauce	
6 PCs	15
12 PCs	23

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