

ROSETTA

BANQUET MENUS

The Primi, Secondi and Dolci courses are all chosen on the night by your guests, we do not need a preselection of dishes. Please let our team know if there are any dietary requirements amongst your guests, ideally prior to arriving at the restaurant as we can make changes to those guests courses to suit their needs.

– Two Course Menu \$120pp –
Antipasti | Secondi & Contorni

– Three Course Menu \$145pp –
Antipasti | Secondi & Contorni | Dolci

– Four Course Menu \$159 pp–
Antipasti | Primi | Secondi & Contorni | Dolci

– ANTIPASTI MISTI –

Served for the shared table

Woodfire roasted heirloom seasonal vegetable, whipped almond, rosemary
Salumi misti, gnocco fritto, pickled vegetables
Charcoal grilled Port Lincoln prawns, orange gremolata, lardo

– PRIMI –

Choice of

Rigatoni, ragú Bolognese
Casarecce, almond pesto, stracciatella, smoked cherry tomato

– SECONDI –

Choice of

Eggplant Parmigiana
Charcoal grilled, line - caught market fish with salmoriglio
David Blackmore 28-month Wagyu Topside 9+ 230 g, salsa-verde
Wood fired duck, saffron poached quince, white balsamic

– CONTORNI –

Served for the shared table

Mixed leaves, radish, oregano dressing
Twice cooked potatoes, thyme, garlic

– DOLCI –

Choice of

Tiramisú

Panna cotta, grapefruit caramel, orange tuile
ADD Formaggi as a choice for +\$15pp

WINE MENU

We have two collections available for group bookings hand picked by our Sommelier. Please note that vintages and pricing are subject to change due to unforeseen variances in stock levels. We can help suggest substitutes on the day of the function should there be any changes to availability of certain wines.

SOMMELIER SELECTION

Sparkling Wine

Prosecco Valdobbiadene DOCG NV Dotta Brut \$94

Classic Prosecco that is light and floral, great for aperitif or all the way through your meal.

White Wine

2021 Vasse Felix Chardonnay \$99

Toasty bread, with fresh straw lemon curd, a complex wine.

Tiefenbrunner Merus Pinot Grigio 2022 at \$ 95

Subtle bouquet with fruity notes of pears and candied fruits. Ripe stone fruits on the palate with zesty citrus finish.

Red Wine

2021 Crothers Pinot Noir \$99

Juicy dark cherry that leads to a crunchy dark fruit on the palate

Cantina Petrosino "Petros" Syrah 2020 at \$98

Red fruit, spices and tobacco on the nose . In the mouth it is dense, full-bodied, concentrated. A true gem from Sicily.

CELLAR SELECTION

Champagne

Louis Roederer Collection 243 \$198

A rich style of champagne that marries complexity and elegance. Great way to start a meal.

White Wine

2021 Inama Vulcaia Sauvignon Blanc \$116

A Venetian style of Sauvignon, mineral, with hints of dried herbs

2018 Provenance Geelong Chardonnay \$143

White stone fleshy fruit that leaves a creamy lemon custard mouth feel with hints of oak.

Red Wine

2020 Principe Corsini Le Corti Chianti Classico \$121

Dark currant and ripe red cherry, cedar, on the nose combine with earthy tone, tobacco, dark fruits, and spicy dried herbs.

2018 Yalumba The Menzies Cabernet Sauvignon \$149

Full Bodied, Blackcurrants and eucalyptus are the trademark of this classic Coonawarra Cabernet.

Credit cards incur a processing fee of 1.0% to 1.5%. Debit card fees are 0.5% to 1.0%. EFTPOS no charge. 'Tap and Go' incurs a debit/credit card fee. External payment Apps incur additional fees. 10% discretionary service charge applies to all groups of 8+. 10% surcharge applies on Sundays, 15% on public holidays, 3% service fee applies Monday to Saturday

