

# Rosa's Italian Race Day Menu

## To Start

### Half Shell baked Scallops 1pp

Parsley Crumb, Lobster Oil, Hint of Chilli

### Coffin Bay Oyster 2pp (GF)(DF)

w/ Mignonette Dressing

### Cured Meat & Antipasto Selection Plate

Prosciutto San Daniele, Mortadella, Borgo Felino Salame, Wagyu Pastrami, House Made Ricotta w/Abbamele Honey, Pickle, Musica Bread

## Entrée To Share

### King fish Crudo (GF)(DF)

Green Mammoth Olive, Parsley Oil, Finger Lime

### Mushroom Arancini (V)

w/ Taleggio, Truffle aioli

### Burrata (V)(GF)

Heirloom Tomato, Vinocotto, Basil

## Share Main

### Roasted Lamb Rump (GF)

Minted Mushy Pea, Red Wine Jus, Caramelised Onion

### Grilled Swordfish Fillet (GF)(DF)

w/ Olives, Tomato, Caper

### Casarecce (V)

Truffle Butter, Parmesan, Nutmeg

## Side To Share

### Roasted Chat Potato (V)

### Butter Lettuce Salad (V)

## To Finish

### Local & International Cheese Board

w/ Muscatel

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

The Vicar proudly supports the responsible service of alcohol, ensuring a safe and enjoyable experience for all our guests.

**ROSAS**

ITALIAN EATERY