

ROSETTA SET MENU OPTIONS

Group bookings in the Main Dining room with 8+ Guests are required to dine on one of the below menu options. Please choose which of the three course menu options you would like us to offer for your reservation, you can add items from the normal menu as well. 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.

– 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

Caserecce, cime di rapa, cheackpeas, chilli, anchovie, garlic

– SECONDI –

Choice of

Gnocchi, artichokes, black truffle, pine nuts

Charcoal grilled, line - caught market fish with salmoriglio

David Blackmore 28-month Wagyu Topside 9+ 230 g (served medium-rare)

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

SOMMELIER'S CHOICE WINE LISTS

We do ask that all group bookings pre-select wines for their booking. Pre-selection will allow our team to ensure efficient beverage service on the day. We have two wine collections we recommend for group bookings hand picked by our Sommelier. Please choose either of the two below list options. If you wish to choose from a more extensive list, please let us know. 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.

RED WINE

2021 Crothers Pinot Noir \$99

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

2016 The Hedonist Shiraz \$83

A quintessential shiraz from the McLaren Vale, Big Bold Spicy with dark rich fruits on the palate.

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.

2017 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