

Rosetti's

"EST 2000"



rosettis.com.au

BREADS

ITALIAN BREAD	4.5
Served with oil and balsamic glaze.	
BRUSCHETTA	6.7
Traditional bruschetta with tomato and olive oil.	
GARLIC BREAD	4.7
2 servings of bread.	
HERB BREAD	4.7
2 servings of bread.	
ROASTED CAPSICUM & FETA BREAD	7.2
2 servings of bread.	
BRUSCHETTA WITH BOCCONCINI	7.2
2 servings of bread.	

SALADS

CAESAR	14.5
Cos lettuce tossed with bacon, croutons and parmesan cheese shavings in a Caesar dressing.	
CHICKEN CAESAR	17.5
Caesar salad with grilled chicken slices.	
SMOKED SALMON CAESAR	18.5
Caesar salad with smoked salmon.	
GREEK SALAD	13.5
Mixed leaf salad, feta cheese, cherry tomatoes, olives and balsamic vinegar.	
ITALIAN SALAD	14.5
Mixed leaf salad, olives, tomato with char-grilled eggplant and roasted capsicum drizzled with balsamic vinegar.	
ITALIAN OCTOPUS SALAD	18.5
Italian salad with chargrilled baby octopus.	
GARDEN SALAD	11.5
Lettuce, tomatoes, cucumber, olives and Spanish onion, drizzled with balsamic and olive oil.	
ROCKET SALAD	12.5
Topped with parmesan shavings and balsamic vinegar.	
ROSETTI SALAD	15.5
Mixed lettuce, rocket, avocado, cherry tomatoes, Spanish onion and feta, drizzled with balsamic and olive oil.	

SALAD EXTRAS

ADD VEAL STRIPS	6.5
ADD CHICKEN	6.5
ADD PRAWNS	7.5

ENTRÉES

ANTIPASTO FREDDO	FOR 1 18.5 FOR 2 22.5 FOR 3 27.5 FOR 4 32.0
A selection of cold meats and marinated vegetables served with Italian bread.	
SEASONED POTATO WEDGES	9.5
Served with sweet chilli sauce and sour cream.	
HOT CHIPS	7.5
Served with tomato sauce.	
CHILLI PRAWNS	E 18.5 M 24
Tiger prawns served in our spicy homemade napoli sauce served with wood fired bread.	
GARLIC PRAWNS	E 18.5 M 24
Garlic coated tiger prawns served in a creamy pink sauce with wood fired bread.	
ATLANTIC SMOKED SALMON	E 18.5 M 24
Smoked salmon, avocado, Spanish onion and capers, served on Italian bread, topped with extra virgin olive oil.	
CALAMARI FRITTI	E 18.5 M 24
Seasoned calamari, served on a bed of rocket with tartar sauce.	
CHAR-GRILLED BABY OCTOPUS	E 18.5 M 24
Marinated in garlic, lemon and olive oil with balsamic jus, served on a bed of rocket.	

KIDS MEALS *CHILDREN UNDER 12 YEARS ONLY

CHICKEN NUGGETS & CHIPS	9.5
CHICKEN SCHNITZEL & CHIPS	12.5
CALAMARI & CHIPS	12.5
SPAGHETTI BOLOGNESE	10.5
PENNE NAPOLI	9.5

PASTA GLUTEN FREE PENNE PASTA - EXTRA \$2

SPAGHETTI WITH SCAMPI Wild caught New Zealand scampi tossed with diced tomato served al' olio.	27.5
PENNE PRAWNS AND ROCKET Sautéed tiger prawns tossed with rocket and mushrooms in a pink sauce.	24.5
SPAGHETTI MARINARA Prawns, calamari, octopus and mussels with garlic in our homemade napoli sauce.	25.5
PENNE ARRABIATA Pasta in a spicy homemade napoli sauce with chilli.	19.5
PENNE WITH MUSHROOMS Eggplant, olives and mushrooms tossed in our homemade napoli sauce.	21.0
GNOCCHI NAPOLI Homemade gnocchi in a traditional napoli sauce.	23.0
GNOCCHI GORGONZOLA Homemade gnocchi in a creamy gorgonzola cheese sauce.	23.5
PENNE WITH CHICKEN Roasted capsicum, onion and chilli in homemade napoli sauce.	22.0
CREAMY PENNE WITH CHICKEN Freshly diced chicken breast with bacon, mushrooms and shallots in a white cream sauce.	22.0
TORTELLINI OR FETTUCCINE BOSCAIOLA Bacon, mushroom and shallots in a white cream sauce.	21.5
SPAGHETTI CASALINGA Slow cooked veal with freshly diced tomatoes and onions in our homemade napoli sauce.	23.5
SPAGHETTI BOLOGNESE A rich combination of meat, tomato and onion in our homemade napoli sauce.	19.0
SPAGHETTI WITH PRAWNS Sautéed tiger prawns with roasted capsicum and bacon in a white cream sauce.	24.5
FETTUCCINE PESTO WITH CHICKEN Freshly diced chicken with sun-dried tomato and Danish feta in a pesto cream sauce.	22.5
FETTUCCINE CARBONARA Bacon and egg in a white cream sauce.	21.5

RISOTTO

VEGETARIAN RISOTTO Season fresh vegetables served in our homemade napoli sauce.	22.5
RISOTTO PRAWNS & ROCKET Sautéed tiger prawns tossed with rocket and mushrooms in a creamy pink sauce.	25.5
CHICKEN & MUSHROOM RISOTTO Freshly diced chicken with mushrooms in a creamy pink sauce.	23.5
RISOTTO WITH PRAWNS & ASPARAGUS Sautéed tiger prawns and asparagus in a creamy white sauce.	25.5
ATLANTIC SMOKED SALMON RISOTTO Atlantic smoked salmon with sun-dried tomatoes and Danish feta in a creamy pink sauce.	24.5
RISOTTO MARINARA Prawns, calamari, octopus, and mussels with garlic in our homemade napoli sauce.	26.5

MAINS PLEASE ASK STAFF FOR GLUTEN FREE OPTIONS

CHICKEN BREAST WITH SKEWERED KING PRAWNS Served in a creamy peppercorn sauce with roasted potatoes and vegetables.	29.5
CHAR-GRILLED CHICKEN BREAST Served on a bed of rocket topped with roasted capsicum, parmesan cheese shavings and a lemon jus dressing.	23.5
CHICKEN SCHNITZEL Crumbed chicken breast, lightly fried and served with chips and salad. Sauces: boscaiola, mushroom, peppercorn or diane - \$4.5	24.0
VEAL SCHNITZEL Crumbed veal breast, lightly fried and served with chips and salad Sauces: boscaiola, mushroom, peppercorn or diane - \$4.5	24.0
SEEDED MUSTARD CHICKEN Chicken breast with a creamy seeded mustard sauce served with vegetables and roasted potatoes.	24.5
CHICKEN BREAST WITH PRAWNS & AVOCADO Chicken breast with tiger prawns and avocado topped in a creamy pink sauce served with vegetables and roasted potatoes.	29.5
GRILLED VEAL SCALOPPINE Grilled veal served in our homemade napoli sauce with melted bocconcini cheese served on top of vegetables and roasted potatoes.	27.5
VEAL PARMIGIANA Tender veal escalopes topped with grilled eggplant mozzarella and napoli sauce served with vegetables and roasted potatoes.	27.5
PAN FRIED VEAL MUSHROOMS Tender veal served in a creamy mushroom sauce served with vegetables and roasted potatoes.	27.5

SEAFOOD

WOOD FIRED SCAMPI	40.0
Four wild caught New Zealand scampi served on a bed of rocket leaves.	
ATLANTIC SALMON FILLET	30.5
Grilled Atlantic salmon fillet with a light honey and soy glaze on a bed of vegetables and roasted potatoes.	
BBQ SKEWER KING PRAWNS ON ROCKET	39.0
Six North Queensland king prawns barbecued and served on a bed of fresh rocket.	
BBQ SKEWER KING PRAWNS ON RICE	37.0
Six North Queensland king prawns barbecued and served on a bed of arborio rice, topped with creamy pink sauce.	

STEAKS

350G CHAR-GRILLED T-BONE	26.0
With BBQ mushroom, served with garden salad and chips. Sauces: boscaiola, mushroom, peppercorn or diane \$4.5	
350G GRILLED EYE FILLET	33.0
Wrapped in bacon and stacked on roasted potatoes with seasonal vegetables in a mushroom and peppercorn sauce.	
350G CHEF'S GRILLED EYE FILLET	36.0
Topped with creamy brandy sauce and tiger prawns, served with seasonal vegetables and roasted potatoes.	

WOOD FIRED PIZZA CRUSTS

GARLIC CRUST	12.0
Garlic on an olive oil base. With cheese - extra \$2	
HERB CRUST	12.0
Mixed herbs on an olive oil base. With cheese - extra \$2	
BRUSCHETTA CRUST	16.0
Bruschetta, diced tomato on an olive oil base.	

TRADITIONAL WOOD FIRED PIZZA

8 Slices Large Pizza (13 inch) | No Half & Half Pizzas | Gluten Free Base - Extra \$2

SUPREME - Ham, salami, mushroom, onion, capsicum, pineapple and olives.	22.5
SUPER SUPREME - Ham, salami, mushroom, onions, capsicum, pineapple, olives and anchovies.	23.5
HAWAIIAN - Ham and pineapple.	17.5
MEXICANA - Pepperoni, onion, ham, capsicum and chilli.	19.5
BBQ CHICKEN - Grilled chicken breast, mushroom and onion on a BBQ sauce base.	20.5
MARGHERITA - Mozzarella cheese on a tomato base with oregano.	17.5
NAPOLETANA - Anchovies, olives, oregano and cheese on tomato base.	18.0
BBQ MEAT LOVERS - Pepperoni, ham, salami, onions and bacon on a BBQ base.	20.5
VEGETARIAN - Capsicum, mushroom, onion, olives and pineapple.	19.0
CAPRICCIOSA - Olives, mushroom, ham and oregano.	19.5

GOURMET WOOD FIRED PIZZA

No Half & Half Pizzas | Gluten Free Base - Extra \$2

ROSETTI - Double smoked ham, roasted eggplant, artichokes, olives and mushroom.	23.5
HORSLEY - Salami, sun-dried tomato, roasted capsicum, Danish feta, chilli flakes and crushed garlic.	23.5
EMERSON - Artichokes, grilled eggplant, mushroom and roasted capsicum.	23.5
WETHERILL - Bocconcini, prosciutto topped with rocket leaves and drizzled with olive oil.	23.5
LILY - Diced tomato, shaved ham and pineapple.	19.5
HASSALL - Bocconcini, casalinga salami, olives, roasted capsicum and chilli.	23.0
VICTORIA - Tomato base, bocconcini, shaved parmesan and rocket drizzled with olive oil.	22.0
ELIZABETH - King prawns, Tasmanian mussels, octopus, calamari and crushed garlic.	26.5
BRENAN - Prawns, cherry tomatoes, bocconcini, basil, Spanish onion and chilli.	25.5
MARINARA PICCANTE - King prawns, calamari tossed in chilli topped with Spanish onion and rocket on a napoli base.	26.5
QUATTRO FORMAGGIO - Four cheese pizza; gorgonzola, bocconcini, mozzarella and parmesan.	23.0
POTATO PIZZA WITH MOZZARELLA - An oil base with sliced potato, rosemary and cheese.	20.5
CALZONE - A closed pizza with ricotta, mushroom and ham.	23.0
CLASSICO - Prosciutto, sliced tomato, fresh basil and bocconcini cheese.	23.0

Additional toppings \$1.5 | Additional seafood \$3.0

DESSERTS

Note: \$1 extra for additional ice cream or cream with desserts

SYDNEY MUD CAKE	9.5
A dense, moist chocolate mud cake coated with a soft chocolate icing. Served warm.	
HOMEMADE TIRAMISU	12.5
An Italian classic, espresso soaked savoiardi layered between sweet mascarpone cream dusted in cocoa.	
CREME BRULEE	12.5
A homemade vanilla bean custard base caramelised with a thin layer of golden toffee.	
BANANA CREPES	16.6
Fresh bananas simmered in a caramel sauce drizzled over homemade crepes served with ice cream and cream.	
STRAWBERRY CREPES	16.6
Fresh strawberries simmered in a strawberry sauce drizzled over homemade crepes served with ice cream and cream.	
NUTELLA CREPES	16.6
Homemade crepes filled with nutella topped with fresh strawberries served with ice cream and cream.	
NUTELLA PIZZA	15.5
Warm nutella smothered over a crusty pizza base sprinkled with icing sugar. With fresh strawberries - \$19.5	
BANANA PIZZA	19.5
A cinnamon and caramel sauce based pizza topped with fresh bananas and served with ice cream.	
AFFOGATO	9.5
Vanilla bean ice cream served with a shot of sweetened espresso. With Frangelico - \$16.0	
GELATO	
- 1 scoop	3.8
- 2 scoops	6.5
- 3 scoops	8.5

COLD BEVERAGES

SOFT DRINK	3.9
Coke / Coke Zero / Diet Coke / Lift / Sprite	
CHINOTTO / LIMONATA	4.5
SPARKLING MINERAL WATER (500ML)	4.5
SPRING WATER (500ML)	4.5
HOUSEMADE LEMON, LIME & BITTERS	4.5
LIME & SODA	4.5
JUICE	3.9
Apple / Orange / Pineapple	
FRESH FRUIT SMOOTHIES	6.5
Banana / Strawberry	
MILKSHAKES	5.5
Chocolate / Vanilla / Strawberry / Coffee / Caramel	
ICED MILKSHAKES	6.5
Chocolate / Mocha / Coffee / Strawberry	

HOT BEVERAGES

LONG BLACK / CAPPUCCINO / FLAT WHITE / CAFE LATTÉ	R 3.5
	L 4.5
SHORT BLACK / MACCHIATO / LONG MACCHIATO	3.5
HOT CHOCOLATE / MOCHA / CHAI LATTÉ	4.5
VIENNA CHOCOLATE	5.0
COFFEE FLAVOURS EXTRA	0.5
Caramel / Hazelnut / Vanilla	
TEA	3.5
English Breakfast / Earl Grey / Chamomile / Peppermint / Green	

SPARKLING & WHITE WINE

125ml  

DIGIORGIO SPARKLING PICCOLO (200ML) - Lucindale SA	9.5
Soft and approachable with strawberry and cream characters, yeasty complexity and fruit sweetness on the close.	
STONEFISH CHARDONNAY - Margaret River WA	7.9 32
Displays a beautiful palate of citrus and peach with hints of spice with a soft, refreshing finish.	
GARFISH PINOT GRIGIO - Adelaide Hills SA	7.9 32
Appealing aromas of fresh pear and apple with a refreshing, lively palate showing stone fruit flavours.	
DIGIORGIO FRANK SEMILLON CHARDONNAY SAUVIGNON BLANC	31
An easy drinking approachable style wine for every occasion.	
GARFISH MOSCATO - McLaren Vale SA	7.9 34
Sweet fruit aromas of apricot and peach; low in alcohol with a light spritz it's suited to all occasions.	
STONEFISH VERDELHO - Hunter Valley NSW	34
Bright and crisp with intense and refreshing tropical pineapple notes, full round palate with ample sweetness.	
LOST TURTLE SAUVIGNON BLANC - Marlborough NZ	8.9 39
Youthful aromas of passionfruit and gooseberry, elegant and finely balanced palate with tropical fruit flavours.	

RED WINE

125ml  

DIGIORGIO COONAWARRA CABERNET SAUVIGNON - Coonawarra SA	42
Soft palate with ample fruit flavours of blueberry and blackcurrant with notes of violet, vanilla spice and oak.	
PARRI ESTATE SHIRAZ CABERNET SAUVIGNON - Fleurieu Peninsula SA	36
STONEFISH SHIRAZ - Manjimup WA	7.9 32
A youthful rich, ripe palate with red berries, spice and oak; well balanced and full-bodied enhanced by soft tannins.	
GARFISH CABERNET MERLOT - Frankland River WA	7.9 36
A soft, medium bodied blend showing appealing dark berry and chocolate characters with hints of spice and oak.	
LOST TURTLE PINOT NOIR - Central Otago NZ	8.9 39
Ripe, red fruit flavours of plum and berry with notes of cherry and liquorice; refined palate with a supple finish.	
STONEFISH CABERNET SAUVIGNON - Frankland River WA	7.9 32
Vibrant aromas of red fruit and cassis with notes of dark chocolate and spice; refined finish with ripe, supple tannins.	
VILLA TERESA MERLOT - Veneto, Italy	40
Plum, oak and menthol characters underpin this light-bodied and spicy red.	

BEER & CIDER

LIGHT BEER: Hahn Premium Light / Peroni Leggera	6.9
STANDARD BEER: Victoria Bitter / Tooheys Extra Dry / Pure Blonde	7.5
PREMIUM BEER: Crown Lager / Corona (Mexico) / Nastro Azzurro (Italy)	8
CIDER: Sacred Valley Apple Cider	8

SPIRITS & LIQUEURS

STANDARD SPIRITS	7.5
Bourbon / Scotch / Vodka / Gin / Rum / Tequila / Malibu / Southern Comfort / Campari / Cinzano / Cointreau	
LIQUEUR	7.5
Midori / Kahlua / Frangelico / Baileys / Drambuie / Tia Maria	
PREMIUM SPIRITS	8.5
Bombay Sapphire / Johnnie Walker Black Label	
TOP SHELF	10
Chivas Regal	

ITALIAN DIGESTIVES

AVERNA	7.5
Served neat, or on the rocks and garnished with a slice of lemon.	
AMARO	7.5
Served neat, or on the rocks and garnished with a slice of orange.	
LIMONCELLO	7.5
Traditionally served chilled, neat.	

COCKTAILS

SEX ON THE BEACH Orange juice, cranberry juice, peach schnapps and vodka.	14.5
FRENCH MARTINI Chambord, vodka and pineapple juice.	14.5
TOBLERONE Frangelico, Kahlua, Baileys, cream and chocolate.	16.0
MIDORI SPLICE Midori, Malibu, pineapple juice and cream.	14.5
STRAWBERRY DAIQUIRI White rum, strawberry liqueur, lime juice, pineapple juice and fresh strawberries.	16.0
COSMOPOLITAN Vodka, Triple Sec, cranberry juice and lime juice.	15.0
ESPRESSO MARTINI Vodka, sweetened espresso and Frangelico.	15.0
LONG ISLAND ICED TEA Vodka, tequila, gin, white rum, Triple Sec, lime juice and coke.	18.0