



# M E N U

## SNACKS & SMALLER DISHES

Sydney Rock oysters with Champagne mignonette \$4.5/ea

Spiced almonds, Tuscan olives, fresh baked focaccia  
w/ smoked butter \$7/ea or \$18/all

Spiced Fries with smoked mayonnaise \$10

Cured portobello mushroom, avocado, cracker \$18

Salmon ceviche with chilli, cucumber & crostini \$18

Charcuterie & cheese board with accompaniments \$32

Baked Camembert with walnut, fruit chutney & smoked honey \$21

Grilled king prawns with garlic, chilli & sourdough crisps \$21

Sauté greens with toasted almond, lemon, olive oil \$12

Crispy kipfler potatoes with garlic creme fraiche \$10

## MAINS

Crispy Atlantic salmon with sauté greens, almond & lime \$30

Pear and walnut salad with treviso lettuce, golden raisin, herbs,  
raspberry, honey & mustard dressing \$19  
Add prosciutto \$6

Roasted cauliflower with shawarma, coconut labneh,  
walnut & caper verde \$26

300gm Slow cooked lamb shoulder with green bean au gratin, garlic &  
sage whipped kumara with red wine reduction \$32

300gm Grain fed MSA Riverina sirloin, with garlic cream Kipfler potato,  
peppercorn Jus & whisky mustard \$37

## DESSERTS

Chocolate sphere with Pistachio creme \$16

Apple and rhubarb crumble with brandy ice-cream \$17

*1.5% Surcharge on card payments 10% Service charge on groups of 8+*

*the  
Roosevelt*