

CRUDI

Tuna crudo with bagna cauda, shaved witlof and bottarga \$30

Carpaccio of smoked swordfish with salsa verde \$28

Beef carne cruda with chilli, pecorino, cured egg yolk and fried polenta \$32

SALUMI 50g

With gnocco fritto and pickled onions and vegetables

Prosciutto di Parma \$18

Lonza \$15

Mortadella \$12

Lardo \$12

Finocchiona \$15

Cacciatorino \$12

Wagyu bresaola \$23

ANTIPASTI

House made ricotta with roasted heirloom tomatoes and Tuscan fettunta \$27

Heirloom tomato, basil, yellow zucchini and Meredith goats cheese \$29

Vitello Tonnato \$26

Charcoal grilled prawns with orange gremolata and lardo \$35

Grigliata - calamari, prawn, octopus, mussels and Rock flathead with lemon, capers and chilli \$40

Charcoal grilled squid with fennel, extra virgin olive oil, chilli and lemon \$32

Grilled South Australian octopus with chickpeas, cavolo nero and nduja \$30

Pan fried Port Lincoln sardines, fennel, raisins and chilli mayonnaise \$24

Pork, veal and ricotta polpette, tomato sugo \$21

PRIMI

Risotto with spinach, peas, asparagus and stracciatella \$30

Risotto with beetroot and gorgonzola \$32

Orecchiette with broccolini, anchovy, garlic and chilli \$29

Fregola sarda with pippies, chilli and garlic \$35

Tagliolini with spanner crab, garlic, chilli and parsley \$35

Spaghetti with mussels, green beans and pangrattato \$29

Paccheri with South Australian prawns, smoked cherry tomatoes and wood sorrel \$35

Strozzapreti with pecorino and pepper \$29

Bucatini alla amatriciana, tomato, guanciale, garlic and chilli \$29

Agnolotti del Plin, roast rabbit, veal and pork \$35

Pappardelle with braised pork, oregano and shaved parmesan \$29

Tagliatelle, ragù Bolognese \$29

ARROSTO

(24hrs notice required)

Free range pork belly "Porchetta" with roasted seasonal vegetables \$140

Rosetta requests patrons with food allergies or other dietary requirements to please inform their waiter prior to ordering. We will endeavour to accommodate your dietary needs, however we cannot be held responsible for traces of allergens.

SECONDI

Poached Rockling fillet with marinated capsicum and parsley oil \$45

Veal cotoletta with rocket, smoked cherry tomatoes and parmesan \$52

Charcoal grilled duck breast with cherries, rainbow chard and duck jus \$49

Flinders Island lamb rump, eggplant salad and stracciatella \$49

Wood fired pork chop 400g with confit garlic, chilli, sage and jus \$49

FROM THE CHARCOAL GRILL

All dishes from the Charcoal Grill are offered with a selection of salsas

Corner Inlet King George whiting \$52

Corner Inlet Rock flathead \$49

John Dee Black Angus Tri Tip 220g \$49

Darling Downs Wagyu Strip Loin 220g \$59

Little Joe grass fed T-Bone 500g \$65

Grass fed Rib-Eye on the bone 28 day dry aged 500g \$85

FROM THE WOOD FIRED OVEN

Whole baby snapper baked with oregano, sage, thyme and garlic \$MP

Blue Mountains corn fed chicken with Piennolo tomatoes, nduja and herbs \$39

CONTORNI

Mixed leaves, radish, baby cucumber and oregano dressing \$14

Summer polenta with chilli oil, parmesan and mozzarella \$14

Char-grilled zucchini with chilli and garlic \$14

Eggplant parmigiana \$14

Slow cooked organic carrots with mascarpone, gorgonzola and walnuts \$13

Twice cooked crispy potatoes with garlic and thyme \$14

FORMAGGI

\$18 single serve - \$35 selection of three

Mauri Gorgonzola Bonta delle bonta

Robiola Rochetta

Perenzin Montasio

DOLCI

Crème fraiche panna cotta with yellow peach and lemon verbena & peach sorbet \$26

Chocolate, peanut and coconut semi freddo \$25

Pistachio Diplomat with figs and balsamic ice-cream \$25

Chocolate gianduja with crème liqueur gelato \$25

Mascarpone and white chocolate cremeux with citrus sorbet \$23

Tiramisù \$23

GELATI & SORBETTI

1 flavour \$9 - 2 flavours \$14 - 3 flavours \$19

Fior di latte, milk and cream

Chocolate

Lemon

Gelati of the week

PASTICCINI

Cannoli di Ricotta \$4

Petit Fours

Individual Serve \$12 - Selection Serving per person \$15

Hazelnut Cannoli, Passionfruit tart,

Bacio di dama, Raspberry Sorbet, Chocolate Bonbons

Rockpool Dining Group is now partnered with Qantas Frequent Flyer. We invite you to earn or redeem points in all of our restaurants.

Please note all credit card payments will incur a 1.0% to 1.5% processing fee, Debit cards will incur a 0.5% to 1.0% processing fee. All EFTPOS no charge.

A 10% surcharge applies on all Sundays.

A 15% surcharge applies on all public holidays.

For tables of 10 or more guests, your bill will include a service charge of 10%.