

ROSA'S

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AT THE LAWNS

10% Surcharge applies on weekends / 15% Surcharge applies on public holidays

ANTIPASTI + SMALL PLATES

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WOODFIRED PUFF BREAD (V)(VG)(DF)(NF) with extra virgin olive oil and aged balsamic	\$12
CHEESE & GARLIC PIZETTE (V)(NF)	\$14
BABA GHANOUSH (GF)(DF)(VG)	\$8
HOUSE-MARINATED OLIVES (GF)(NF)(VG)	\$12
PEA & PECORINO ARANCINI (3)(V) pesto mayonnaise	\$16
STRACCIATELLA (V)(GF)(NFO) citrus, pistachio, balsamic	\$19
SMOKE PORK TERRINE (GF)(DF)(NF) zuni pickled onions, caperberries	\$22
BRAISED LAMB MEATBALLS (NF) \$18 (3) \$28 (5) soft polenta, tomato sugo	
PARMESAN CRUMBED VEAL (NF)(I) \$18 (3) \$28 (5) tuna mayonnaise, watercress	

SIDES / SALAD

FRIES (VG)(DF)(NF)(VGO) house seasoning, garlic aioli	\$12
BUTTER LETTUCE SALAD (GF)(V)(VG)(DF)(NF) butter lettuce, herbs, house vinaigrette	\$14
SHAVED CABBAGE SALAD (GF)(DF)(NF)(VG) parmesan, white balsamic dressing	\$14
CHARRED BROCCOLINI (GF)(DF)(VG) with slivered almonds	\$16

LARGE PLATES

STEAK AND CHIPS (DF) 250g sirloin, mbs 4-5, jus	\$55
GRILLED SWORDFISH (DF)(GF) green olive tapenade, almond	\$42
LION'S MANE MUSHROOM STEAK AND CHIPS (DF)(V) cabbage slaw, salsa verde	\$34

PASTA

CONCHIGLIE, PESTO, PEAS, SPINACH, PECORINO (GFO)(V)	\$24
RICOTTA GNOCCHI, STRACCIATELLA, SALSA VERDE, VODKA SAUCE (V)(NF)	\$28
ORECCHIETTE, BOLOGNESE (GFO)(NF)	\$29
SPAGHETTI, SAUTEED PRAWNS, TARRAGON, GARLIC SHOOTS (I)(GFO)(NF)	\$32
GLUTEN FREE PASTA	+\$4

PANUOZZO

<u>THE ITALIAN LOVECHILD OF</u> <u>A PIZZA AND SANDWHICH</u>	\$20
made fresh daily - check our specials board for today's selection	
available from 11.30am - 3pm	

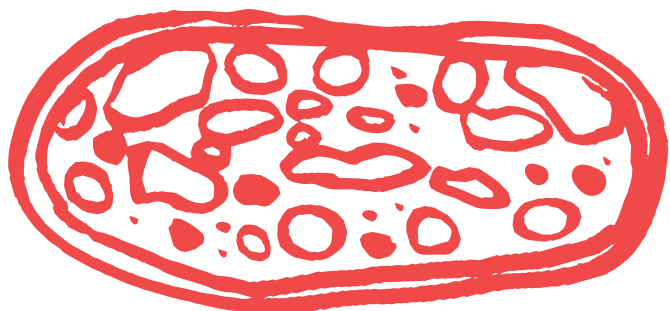


[v] vegetarian, [vgo] vegan option, [gf] gluten free, [gfo] gluten free option, [df] dairy free, [nf] nut free, [nfo] nut free option
[A] Australian seafood, [I] imported seafood, [M] mixed seafood.
please be aware that all our food is prepared in a kitchen where gluten, nuts and other known allergens are present.

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PIZZA

MARGHERITA (V)(VGO)(GFO)(DFO)	\$25
pomodoro, fior di latte mozzarella, parmigiano reggiano, fresh basil, extra virgin olive oil	
PEPPERONI (GFO)	\$29
pomodoro, mozzarella, fior di latte, pepperoni	
MUSHROOM & GARLIC (V)(VGO)(GFO)(DFO)	\$28
fior di latte, mozzarella, parmigiano reggiano, extra virgin olive oil, fresh rosemary	
SAUSAGE TIME (GFO)(DFO)	\$29
pomodoro, mozzarella, fior di latte, italian sausage, pickled zucchini, spanish onion	
PRAWN (I)(GFO)(DFO)	\$34
pomodoro, fior di latte mozzarella, nduja, salami, chilli	
PROSCIUTTO (GFO)(DFO)	\$32
pomodoro, mozzarella, fior di latte, prosciutto di san daniele, rocket, parmigiano reggiano, extra virgin olive oil	
POTATO & FETA (V)(VGO)(GFO)(DFO)	\$25
mozzarella, roasted potato, olives, chilli oil, rosemary	
GLUTEN FREE PIZZA BASE	+\$5



FEED ME

\$72 PP

(MINIMUM TWO PEOPLE)

our chef's favourites, served generously to the table for everyone to share.

FIRST

PUFF BREAD (V)(VG)(DF)(NF)
extra virgin olive oil and aged balsamic

BABA GHANOUSH (GF)(DF)(VG)
house eggplant dip, pomegranate

STRACCIATELLA (V)(GF)(NFO)
citrus, pistachio, balsamic

LAMB MEATBALLS (NF)
soft polenta, tomato sago

SECOND

SPAGHETTI (I)(GFO)(NF)
sautéed prawn, tarragon

SWORDFISH (DF)(GF)
green olive tapenade, almond

STEAK AND CHIPS (DF)
250g sirloin, mbs 4-5, jus

DESSERT

TIRAMISU

DESSERTS

TERAMISU	\$16
CHOCOLATE TART (GF)(NF)(V)	\$16
crème fraîche, candied orange, extra virgin olive oil	
GELATI	one scoop \$9
pistachio, chocolate	two scoops \$16

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COCKTAILS

ITALIAN MARGARITA	24
tequila, aperol, agave syrup, lime juice	
MILANO MULE	22
vodka, averna, brown sugar, lime juice, bitters, ginger beer	
ESPRESSO MARTINI	26
spiced rum, coffee liqueur, espresso	
ROSA MIMOSA	16
sparkling rosé, strawberry, rose syrup	
WHITE PEACH BELLINI	18
prosecco, white peach purée	
BLOODY ITALIAN	24
vodka, tomato juice, italian spices, lemon, worcestershire, hot sauce	
RHUBARB & GRAPEFRUIT PALOMA	22
tequila, ruby grapefruit, rhubarb, lime	

SPRITZ

APEROL SPRITZ	20
LIMONCELLO SPRITZ	20
prosecco, limoncello and soda	
YUZU & PEACH SPRITZ	22
TATACHILLA SUN'DAY CITRUS SPRITZ 750ML	60
TATACHILLA SUN'DAY TROPICAL SPRITZ 750ML	60

BEERS

TAP BEERS (SCHOONERS)	13.5
ask our team what's pouring this week	
BRIDGE ROAD FREE TIME PALE ALE <0.5%	10

NON-ALC

BIRRA MORETTI ZERO	10
SOFT DRINKS	5
coke, coke no sugar, sprite	
SAN PELLEGRINO SPARKLING	12
1 litre	
LEMON LIME BITTERS	6.5
BUNDABERG GINGER BEER	7
JUICE	6.5
orange, or apple	

WINES BY THE GLASS

SPARKLING	GLS/BTL
NV TAR & ROSES PROSECCO	16/80
king valley, vic	
2025 MOPPITY LOCK AND KEY SPARKLING	12/68
tumbarumba, nsw	
NV TAR & ROSES PROSECCO	16/80
king valley, vic	
NV TAR & ROSES PROSECCO	16/80
king valley, vic	
NV TAR & ROSES PROSECCO	16/80
king valley, vic	
WHITE	GLS/CRF/BTL
2025 NICK O’LEARY RIESLING	16/50/75
canberra district	
2025 MOTLEY CRU PINOT GRIGIO	16/50/75
king valley, vic	
2024 IL CATTIVO ARNEIS	15/45/70
langhorne creek, sa	
2025 CHERRY TREE HILL CHARDONNAY	15/45/75
southern highland, nsw	
ROSÉ	GLS/CRF/BTL
2026 SEPPELTSFIELD VILLAGE ROSÉ	14/42/68
barossa, sa	
2015 DOMAINE DE L’HERRE	14/42/68
LA GALOPE ROSÉ	
gascony, france	
RED	GLS/CRF/BTL
2024 YANGARRA FIELD BLEND	15/45/70
mclaren vale, sa	
2024 ROSS HILL PINOT NOIR	16/50/75
orange, nsw	
2025 WELKIN NERO D’AVOLA	15/45/70
langhorne creek, sa	
2025 CLONAKILLA HILLTOP SHIRAZ	17/51/80
canberra district	

THIS IS JUST A TASTE OF WHAT’S ON OFFER.

visit the bar for our full list

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