

# SUNDAY LUNCH

## Rosebery

### SMALLS

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Fresh sourdough, whipped roast chicken skin butter or chermoula butter, burnt onion | 10  
Sydney rock oysters, soy, ginger & eschalot dressing (gf, df) | 6.5 ea 36, 69  
Yellowfin tuna tostada, lime, cucumber, chilli, pickled ginger (gf, df) | 13 ea  
Five-spice pork belly taco, gochugaru, onion, pineapple, hot sauce (gf, df) | 12 ea  
Korean fried cauliflower taco, gochugaru, green onion, red cabbage, sesame (gf, df, vg) | 10 ea  
Schezuan pepper & salt squid, roast chilli & lime, fried garlic, coriander (gf, df) | 25  
Burrata, sweet & sour capsicum, capers, basil, vincotto (gf, v) | 26  
Crispy fried halloumi, fermented garlic honey, lemon, chilli (gf, v) | 19  
Smoked beetroots, cashew cream, mint, jalapeño (gf, df, vg, n) | 23

### SUNDAY ROASTS

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Roast Milly Hill lamb shoulder, beef fat roasties, Yorkshire pudding, seasonal roast vegetables, braised red cabbage, sage & onion stuffing, minted gravy (gf on request) | 39  
Roast grassfed beef sirloin, beef fat roasties, Yorkshire pudding, seasonal roast vegetables, braised red cabbage, sage & onion stuffing, beef gravy (gf on request) | 39  
Roast porchetta, beef fat roasties, Yorkshire pudding, caramelised apple, seasonal roast vegetables, braised red cabbage, sage & onion stuffing, grain mustard gravy | 39  
**ADD TO ANY ROAST** + pigs in blankets (2pcs) | 7 + cauliflower cheese | 6 + Yorkshire Pudding | 3

### BIGS

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Grilled free-range chicken breast, wood fired leeks, pickled onion, Café de Paris butter (gf) | 38  
Barramundi, lemongrass & ginger dashi, gai lan, furikake, finger lime, pickled wakame (gf, df) | 44  
Japanese pumpkin gigli pasta, goats curd, sage, pepita & chilli crunch (v) | 32  
Cauliflower korma curry, basmati rice, crisp chickpeas, curry leaves (gf, df, vg, n) | 30  
Superfood salad, baby spinach, avocado, broccoli, cauliflower, alfalfa sprouts, edamame, beetroot, flaxseed, pomegranate dressing (gf, df, vg) | 21 + tofu, halloumi | 5 + poached chicken | 6 + raw tuna | 12

### SIDES

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Citrus salad, baby leaves, shaved fennel, pickled chilli, radish (gf, df, vg) | 15  
Fermented garlic honey roast pumpkin, burnt eggplant labneh, harissa oil (gf, v) | 15  
Crispy potatoes, confit garlic butter, rosemary salt (gf, v) | 15  
Wood fired broccoli almond cream, sumac, mint (gf, df, vg, n) | 16

### DESSERTS

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Sticky date pudding, honeycomb, miso ice cream (v) | 17  
Lemon & yuzu tart, soft meringue, basil, creme fraiche | 17  
Poached pear, vanilla & star anise, sorbet, cocoa nib & smoked almond crumble (gf, df, vg, n) | 17  
White chocolate cheesecake, dark chocolate crunch, lime (n) | 13

**GF: GLUTEN FREE DF: DAIRY FREE V: VEGETARIAN VG: VEGAN N: CONTAINS NUTS**

Surcharge of 10% on Sundays and 15% on public holidays will be applied. Card payments incur a 0.9% Surcharge.  
Discretionary gratuity of 8% is applied to groups of 12 or more.