

CLASSIC FESTIVE PACKAGE

Rosebery

MENU

Ox-heart & golden tomatoes, stracciatella, basil, pangrattato (gf, v, n)

Charred octopus, corn puree, ruby grapefruit, smoked paprika (gf)

Grilled smoked chorizo, avocado, pumpkin seed pesto (gf)

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Whole lamb shoulder, olive & preserved lemon, rosemary lamb jus, herb salad (gf, df)

Humpty Doo barramundi, lemongrass & ginger dashi, gai lan, wakame (gf, df)

Fermented chilli & miso roasted eggplant, whipped tofu, chilli peanut crunch, coriander, spring onion (gf, df, vg, n)

Crispy potatoes, confit garlic butter, rosemary salt (gf, v)

Baby cos, ranch dressing, ricotta salata (v)

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Marky's tiramisu

Dark chocolate mousse, hazelnut crunch (gf, v, n)

DRINKS

Sparkling - Ba-Ba-Rumba Prosecco, Tumbarumba, NSW

White - Ravensworth 'Field blend', Fiano, Picpoul, Pinot Gris, Hilltops, NSW

Rosé - M&J Becker 'Hunter rosé', Merlot, Shiraz, Hunter Valley, NSW

Red - Cape Jaffa, Shiraz, Limestone Coast, SA

Beer - Travla Australia's lager

- Young Henry's Newtowner pale ale

2hrs - \$132 | 3hrs - \$143pp | 4hrs - \$150pp

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. Substitutions will be given for dietary requirements..

Feast, ultimate feast & group breakfast menus require advance notice.

ESSENTIALS FESTIVE PACKAGE

Rosebery

MENU

Ox-heart & golden tomatoes, stracciatella, basil, pangrattato (gf, v, n)

Charred octopus, corn puree, ruby grapefruit, smoked paprika (gf)

Grilled smoked chorizo, avocado, pumpkin seed pesto (gf)

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Whole lamb shoulder, olive & preserved lemon, rosemary lamb jus, herb salad (gf, df)

Humpty Doo barramundi, lemongrass & ginger dashi, gai lan, wakame (gf, df)

Fermented chilli & miso roasted eggplant, whipped tofu, chilli peanut crunch, coriander, spring onion (gf, df, vg, n)

Crispy potatoes, confit garlic butter, rosemary salt (gf, v)

Baby cos, ranch dressing, ricotta salata (v)

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Marky's tiramisu

Dark chocolate mousse, hazelnut crunch (gf, v, n)

DRINKS

Sparkling - Cape Jaffa, Limestone Coast, SA

White - Maker Master Merchant, Chardonnay, Central Ranges, NSW

Rosé - M&J Becker 'Hunter rosé', Merlot, Shiraz, Hunter Valley, NSW

Red - Mercer, Pinot Noir, Central Ranges, NSW

Beer - Travla Australia's lager

- Young Henry's Newtowner pale ale

2hrs - \$138 | 3hrs - \$149pp | 4hrs - \$160pp

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. Substitutions will be given for dietary requirements..

Feast, ultimate feast & group breakfast menus require advance notice.

SIGNATURE FESTIVE PACKAGE

Rosebery

MENU

Fresh sourdough, chicken skin and miso butter

Hiramasa kingfish ceviche, citrus dressing, herbs, radish (gf, df)

King prawn, finger lime & chilli butter (gf)

Ox-heart & golden tomatoes, stracciatella, basil, pangratatto (gf, vg, n)

Charred octopus, corn puree, ruby grapefruit, smoked paprika (gf)

Grilled smoked chorizo, avocado, pumpkin seed pesto (gf)

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Whole lamb shoulder, olive & preserved lemon, rosemary lamb jus, herb salad (gf, df)

Humpty Doo barramundi, lemongrass & ginger dashi, gai lan, wakame (gf, df)

Fermented chilli & miso roasted eggplant, whipped tofu, chilli peanut crunch, coriander, spring onion (gf, df, vg, n)

Crispy potatoes, confit garlic butter, rosemary salt (gf, v)

Baby cos, ranch dressing, ricotta salata (v)

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Marky's tiramisu

Dark chocolate mousse, hazelnut crunch (gf, v, n)

DRINKS

Sparkling - Cape Jaffa, Limestone Coast, SA

White - Maker Master Merchant, Chardonnay, Central Ranges, NSW

Rosé - M&J Becker 'Hunter rosé', Merlot, Shiraz, Hunter Valley, NSW

Red - Mercer 'Joven', Tempranillo, Hilltops, NSW

Beer - Travla Australia's lager

- Young Henry's Newtowner pale ale

2hrs - \$168 | 3hrs - \$179pp | 4hrs - \$190pp

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. Substitutions will be given for dietary requirements..

Feast, ultimate feast & group breakfast menus require advance notice.