

ROSETTA

ROSETTA SET MENU OPTIONS

Group bookings in the Main Dining room with 8+ Guests are required to dine on either our – two
OR three course menu.

Please choose which menu option you would like for your reservation, you are welcome to add
on additional dishes from our ALC menu.

We require your selection prior to your booking date.

Please let our team know if there are any dietary requirements amongst your guests.

– TWO COURSE MENU \$105 –
ANTIPASTI | SECONDI

– THREE COURSE MENU \$125 –
ANTIPASTI | SECONDI | DOLCI

– ANTIPASTI MISTI –

These dishes will be served for the shared table

Seasonal Vegetables with Almond Puree and Pangrattato

Salumi with gnocco fritto and pickled vegetables

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

Pork, veal and ricotta polpetta, tomato sugo

– SECONDI –

Woodfire roasted pepper stuffed with cime di rapa, brown rice & walnut,
arrabbiata, parmesan and parsley oil

Charcoal grilled Swordfish with Salmoriglio

Charcoal grilled spatchcock with nduja,
Piennolo tomatoes and herbs

Wood fired duck breast with saffron poached quince and celeriac puree

Charcoal grilled Cape Grim scotch-fillet steak with cipollini and salsa verde

Mixed leaves, radish and oregano dressing

Charcoal grilled broccolini with rosemary & anchovy dressing and pecorino

Triple cooked potatoes with garlic and thyme

– DOLCI –

Tiramisú

Panna cotta, blood orange caramel and
espresso tuile

Formaggio

ROSETTA

SOMMELIER'S CHOICE WINE LIST

We do ask that all group bookings pre-select wines for their booking.
Pre-selection will allow our team to ensure efficient beverage service on the day.
We recommend you to select; 1 Sparkling/Champagne, 2 White Wines, 2 Red Wines.
Due to vintage changes, supply, and time limitations wines are subject to change.

SPARKLING & CHAMPAGNE

Prosecco Valdobbiadene DOCG

NV Dotta Brut, Italy 85

Franciacorta DOCG

NV Enrico Gatti, Italy 135

NV Enrico Gatti Rosé, Italy 190

Champagne-Vallée de la Marne

NV Pol Roger Cuvée Réserve, France 200

2010 Dom Pérignon, France 560

Champagne-Côte des Blancs

NV Larmandier-Bernier Rosé de Saignée, France 265

PINOT GRIGIO & FRIULANO

2018 Pinot Grigio, Ronco del Gelso *Sot Lis Rivis*, Friuli 110

2017 Pinot Grigio, SC Pannell, Adelaide Hills, SA 70

2020 Sauvignon Blanc, Babich, Marlborough, NZ 95

OTHER WHITE VARIETALS

2018 Petit Arvine, Les Crêtes, Valle d'Aosta 125

2017 Garganega, Tessari *Soave Classico*, Veneto 130

2018 Carricante, Murgo *TSM Etna Bianco*, Sicily 135

2019 Verdicchio, Ca' Liptra *Kypra*, Marche 100

2018 Vermentino, Terenzi, Toscana 85

2017 Greco, Chalmers, Heathcote VIC 80

2018 Riesling, Frankland Estate *Isolation Ridge*, Great Southern WA 90

CHARDONNAY

2015 Bastianich *Vespa*, Friuli 190

2019 Yabby Lake *Single Vineyard*, Mornington VIC 115

2018 Giant Steps *Wombat Creek*, Yarra Valley Victoria 140

ROSETTA

ROSÉ WINE

2018	Trediberri, Italy	70
2018	Caparsa <i>Rosato di Caparsa</i> , Italy	90
2017	Domaine Simha <i>Sanskrit</i> , Tasmania	100

PINOT NOIR

2018	Erste+Neue <i>Blauburgunder</i> , Trentino	115
2017	Crothers, Yarra Valley Victoria	95
2018	Bannockburn, Geelong VIC	150

NEBBIOLO

2017	Sandro Fay <i>Tei</i> , Italy	95
2017	Bruno Rocca <i>Langhe</i> , Piemonte	120
2014	Francesco Versio <i>Barbaresco</i> , Italy	275
2012	GD Vajra <i>Able Barolo</i> , Italy	250
2016	SC Pannell, McLaren Vale South Australia	145

BARBERA

2019	Crissante Alessandria, Italy	100
2016	Poderi Colla <i>Costa Bruna</i> , Italy	110

SANGIOVESE

2017	Scarpetta Rosso <i>Sangiovese/Caniaolo/Ciliegiolo/Colorino</i> , Toscana	65
2018	Principe Corsini <i>Chianti Classico</i> Toscana	95
2017	Poliziano <i>Vino Nobile di Montepulciano</i> , Toscana	160
2013	Fuligni <i>Brunello di Montalcino</i> , Italy	400
2017	Pizzini <i>Pietra Rossa</i> , Victoria	75

CABERNET SAUVIGNON

2017	Campo al Noce <i>Miterre</i> , Toscana	110
2017	Vasse Felix, Margaret River WA	110
2015	Yalumba <i>The Menzies</i> , Coonawarra SA	135

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NERO D'AVOLA

2015	Feudi del Pisciotto <i>Versace</i> , Sicilia	110
2018	Chalmers, Heathcote VIC	70
2018	SC Pannell, McLaren Vale SA	70

SHIRAZ

2019	GilGraves, Bendigo VIC	90
2018	Ministry of Clouds <i>Onkaparinga</i> , McLaren Vale SA	150
2013	Torbreck <i>The Factor</i> , Barossa SA	325

OTHER RED VARIETALS

2018	Nerello, Murgò <i>Etna Rosso</i> , Sicilia	90
2016	Montepulciano, Valter Mattoni <i>Arshura</i> , Marche	155
2015	Corvina Blend, Campagnola <i>Valpolicella Superiore</i> , Veneto	100
2011	Corvina Blend, Accordini <i>Amarone</i> , Veneto	375
2013	Teroldego, Castel Firmian, Trentino	80

SWEET WINE

2018	Montevecchio Moscato, Heathcote VIC	65
2011	Planeta Passito di Noto <i>Moscato Bianco</i> , Sicilia 375ml	180
2015	Marchese Antinori <i>Vin Santo</i> , Toscana 375ml	140