

ROSETTA

ROSETTA PRIVATE DINING MENU OPTIONS

Your choice - two, three or four course menu for your private dining room booking.
Please choose which menu option you would like for your reservation.
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

- FOUR COURSE MENU \$155 -
ANTIPASTI | PRIMI | 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

- PRIMI -

Rigatoni, ragú Bolognese

- 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, Davidson plum,
pistachio, rainbow chard and Saba

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, Murgio *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 |

ROSETTA

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 |