

MENU

STARTERS

BREADS

Garlic & Herb French Stick

\$7.00

ENTREES

Please ask our friendly wait staff for today's delicious specials

MAINS

FISH & CHIPS

Simple fare is sometimes best. Tempura Battered flathead Fillets served with pommes frites and lemon aioli.

\$20.00

FRITTATA OF THE DAY

A delicious house made exotic frittata of the day using farm fresh eggs served with a fresh garden salad. Please ask your wait staff for the exotic filling for the day.

\$20.00

WILD MUSHROOM CREPE

Paper thin crepes filled with mushrooms, baby spinach, herbs and ricotta, an excellent vegetarian option.

\$24.00

AUTHENTIC THAI BEEF SALAD

Chef selected fillet of beef, sliced thin and pan-fried medium rare, tossed while hot through a fresh seasonal salad and drizzled with a secret Thai dressing.

\$24.00

ANGEL OF SALMON

The rich taste and soft melt in the mouth texture of the fresh salmon tossed in angel hair pasta, avocado and baby spinach with a creamy sauce to finish makes it a truly amazing dish.

\$25.00

ROASTED CHICKEN BREAST

Crisp skin roasted chicken breast wrapped in pancetta on top of garlic mash, served with seeded mustard white wine sauce and your choice of a fresh garden salad or vegetables. These simple flavours are captured in this dish and brought to a subtle intensity.

\$27.00

GRAND MANOR DUCK

Tender oven roasted Duck breast on top of hassleback potato, drizzled with a citrus butter sauce and served with your choice of seasonal vegetables or a fresh salad.

\$29.00

MARINATED LAMB RUMP

\$29.00

A tender piece of traditional herb and garlic marinated lamb rump nicoise cooked medium (or to your liking) served with hassleback potato and your choice of a greek salad or vegetables.

SURF & TURF FILLET

\$29.00

200 gram succulent scotch fillet tenderized and seasoned, cooked medium (or to your liking) served on a bed of pommes frites, topped with prawns with a creamy garlic sauce and finished with your choice of a fresh greek salad or vegetables. Something substantial for lunch.

SIDES

All \$10.00 each

Pommes Frites

Garden Salad

Greek Salad

Garlic Mash Potato

Ceaser Salad

CHILDRENS MENU

For children 12 years and under

MACARONI CHEESE

\$12.00

Traditional macaroni bound with creamy cheese sauce and gratinated, just how they like it.

CHICKEN STRIPS

\$12.00

Seasoned strips of marinated chicken served with a green salad and pommes frites.

FISH & CHIPS

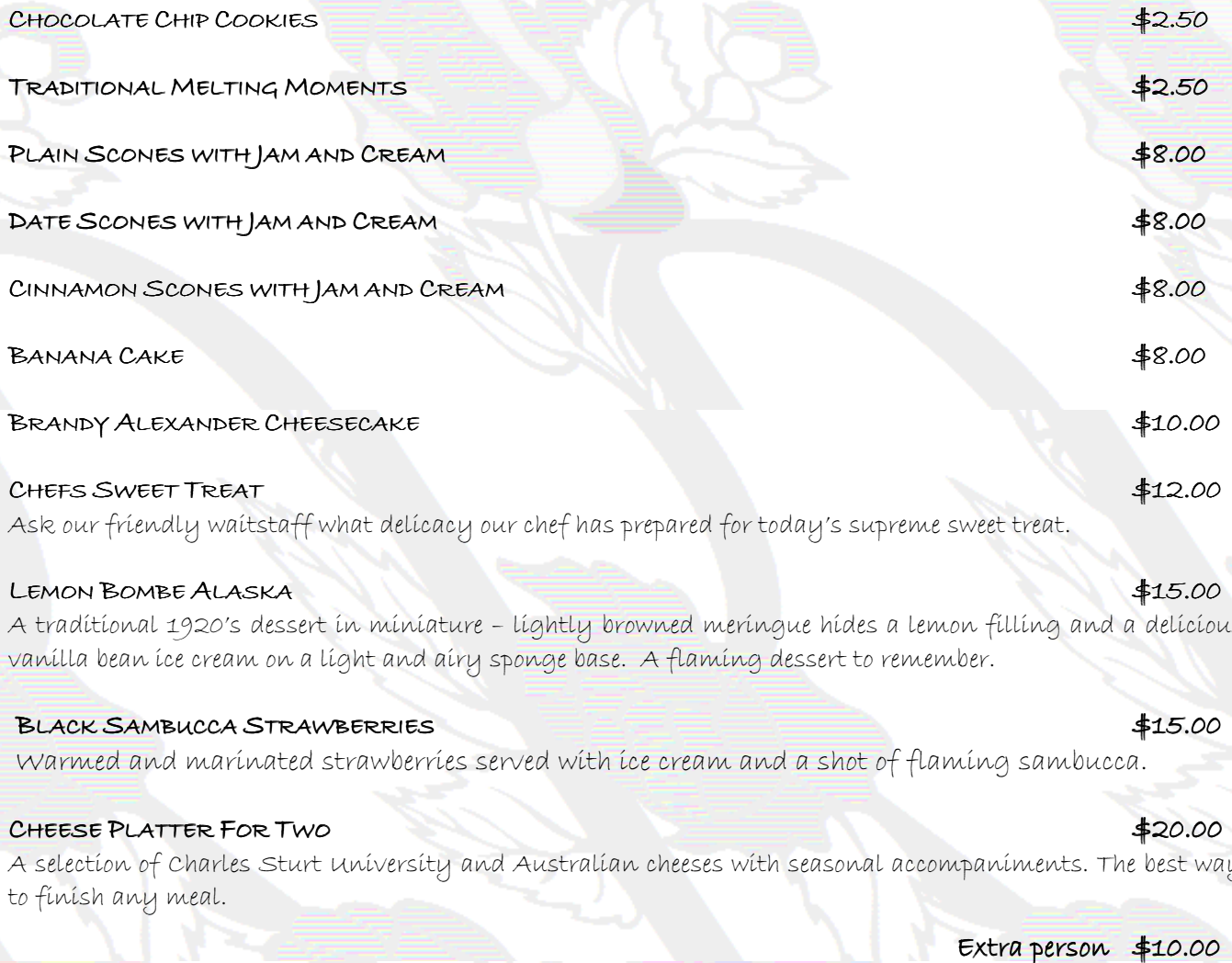
\$12.00

Tempura fillets served with a small salad and pommes frites

Over 12 years

\$16.00

TREAT YOURSELF



CHOCOLATE CHIP COOKIES	\$2.50
TRADITIONAL MELTING MOMENTS	\$2.50
PLAIN SCONES WITH JAM AND CREAM	\$8.00
DATE SCONES WITH JAM AND CREAM	\$8.00
CINNAMON SCONES WITH JAM AND CREAM	\$8.00
BANANA CAKE	\$8.00
BRANDY ALEXANDER CHEESECAKE	\$10.00
CHEFS SWEET TREAT	\$12.00
<i>Ask our friendly waitstaff what delicacy our chef has prepared for today's supreme sweet treat.</i>	
LEMON BOMBE ALASKA	\$15.00
<i>A traditional 1920's dessert in miniature - lightly browned meringue hides a lemon filling and a delicious vanilla bean ice cream on a light and airy sponge base. A flaming dessert to remember.</i>	
BLACK SAMBUCCA STRAWBERRIES	\$15.00
<i>Warmed and marinated strawberries served with ice cream and a shot of flaming sambucca.</i>	
CHEESE PLATTER FOR TWO	\$20.00
<i>A selection of Charles Sturt university and Australian cheeses with seasonal accompaniments. The best way to finish any meal.</i>	
Extra person \$10.00	

DRINKS

COFFEES

Cappuccino, café latte, macchiato, espresso or long black, decaf also available.

\$4.00

Mug extra

\$0.50

TEAS

Select from Earl Grey, English breakfast, Irish Breakfast, Orange pekoe or a selection of herbal teas.

\$3.50

HOT CHOCOLATE

\$4.00

Coffee and Tea can be served with Roseleigh's own hand made chocolates

\$2.00 each

SOFT DRINKS (BY THE GLASS)

\$2.50

Coke, Diet Coke, Lemonade, Lemon Squash

JUICES

\$3.00

Orange, Apple, Tropical, Pineapple

MILKSHAKES

\$4.00

Chocolate, Strawberry, Caramel, Vanilla

SPIDERS

\$4.00

ICED CHOCOLATE

\$4.50

ICED COFFEE

\$4.50