The Rose & Crown

À la Carte Menu

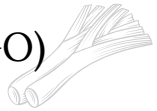
Available: Nov & Dec, Mon-Sat (Not Sun)

2 Courses (Mains & Puddings) $63pp
3 Courses $78pp

Starters

Ham Hock & Piccalilli Terrine with Toast

Gin Cured Salmon, Wholemeal Toast, Beetroot, Lime & Chives



Leek & Potato Soup (VGO)

Mains



Roast Turkey, Pigs in Blankets, Roast Potatoes,
Red Cabbage, Brussel Sprouts, Bread Sauce & Gravy (GFO)



Slow Roasted Beef Cheeks, Mash Potato, Green Beans & Gravy (GF)

Barramundi Fillet, Potato & Parsnip Gratin, Braised Fennel &

Charred-Lemon Sauce (GF)

Veggie Wellington, Baby New Potatoes & White Parsley Sauce (V)

Puddings

Sticky Toffee Pudding with Butterscotch Sauce & Vanilla Ice-cream (GF)

English Trifle (GF)



A Selection of European Cheese & Crackers (GFO)

Food prepared in our restaurant may contain the following ingredients: milk, eggs, wheat, peanuts and tree nuts.
Please advise if you have a food allergy.
GF = Gluten Free, GFO = Gluten Free Option Available (ask server), V = Vegetarian, VG = Vegan
All the seafood we use is imported.
1.5% transaction fee on all card transactions. 15% surcharge on public holidays.

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(For Groups up to 30)

Platter - $120 (feeds 6)

Baharat Roasted Mixed Nuts (GF, V, VG)
Pork Scratchings (GF)
Olives with Lemon & Chilli (GF, V, VG)
Scotch Eggs with Orange & Cranberry Marmalade
Chipolatas & Maple Cured Bacon (GF)
Brie Wedges with a Spiced Plum Sauce (V)
A Selection of Cured Meats with Pickles & Toast (GFO)

Vegetarian Platter - $100 (feeds 6)

Baharat Roasted Mixed Nuts (GF, V, VG)
Olives with Lemon & Chilli (GF, V, VG)
Vegetarian Antipasti (V, VG)
Brie Wedges with a Spiced Plum Sauce (V)
Mini Baked Potatoes with Sour Cream & Chives (GF, V, VGO)
Dips & Toasted Flat Bread (GFO, V)

Substantials - $135

Choose 1 option per platter – includes 15 pieces

Slow Roasted Beef Cheek, Cheese & Rocket Sliders (GFO)
Turkey, Stuffing & Cranberry Sliders (GFO)
Sliced Bavette Steak with Garlic Butter & Chips (GF)
Beer Battered Mini Fish & Chips with Tartare Sauce
Falafel Sliders with Cranberry Sauce (V, GFO)

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Canapés Menu

Available: Nov & Dec

Function Fancies - $44pp



Scotch Egg with Orange & Cranberry Marmalade

Mini Baked Potatoes with Sour Cream, Chive & Bacon (GF, V, VGO)

Brie Wedges with a Spiced Plum Sauce (V) 



Citrus Cured Salmon Blinis with Crème Fraîche

Chipolatas & Maple Cured Bacon (GF)

Turkey, Stuffing & Cranberry Sliders (GFO) 







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