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Menu

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*HUNGRY? FEED ME!*

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THE FEED ME IS DESIGNED TO SHARE, OUR CHEF WILL TAKE YOU ON THE SCENIC FOOD ROUTE, SIT BACK, RELAX AND BE DELIGHTED WITH A NUMBER OF DISHES, SEAFOOD, SALADS, MEAT & FISH FROM THE GRILL WITH DESSERT

68 PER PERSON

IF YOU WOULD LIKE US TO MATCH WINE WITH EACH OF YOUR DISHES, DOYLE & CHEF STACEY HAVE WORKED HARD TO FIND THE PERFECT DROP TO MATCH WITH EACH DISH.

25 PER PERSON WINE MATCHING

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*A GOOD PLACE TO START*

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ROSALIE HOUSE PLATTER W LOCAL CHEESE, CHUTNEY, FRUIT, CRACKERS, OLIVE OIL, DUKKAH 42 (V) (GF)

PLOUGHMANS PLATTER W COPPA, PROSCIUTTO, CHEDDAR, ITALIAN SALAMI, OLIVES, GHERKIN, SUN DRIED TOMATO, HOUSE MADE DIPS, SOURDOUGH, CROSTINI, OLIVE OIL & DUKKAH. 42 (GF)

ROSALIE BRUSCHETTA, CEDAR ST BUFFALO MOZZARELLA, PICKLED BEETS, MINT, CHILLI, CIABATTA 24 (V) (GF)

COB LOAF, PUMPKIN, SAGE, GRUYERE CHEESE, BACON, PICKLED VEG 20

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*SOMETHING LIGHT*

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OLD PRAWNS COOKED IN CRAZY WATER W/ PICKLED MUSSELS & CLAMS, SAMPHIRE, TOMATO, OLIVES & BASIL 26 (GF)

HOUSE CURED DUCK, PICKLED PLUMS, ORANGE, BASIL & RYE 23 (GF)

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*SOMEWHERE IN THE MIDDLE*

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LOCAL LAMB, (CHEF RECOMMENDS SERVED MID RARE) PICKLED BEETS, QUINOA, BEANS, MINT, HAZELNUTS, AWASSI LABNEH 26 (GF)

SZECHUAN CALAMARI, CABBAGE SLAW, BLACK GARLIC AIOLI & LEMON 24

CURRIED CAULIFLOWER STEAK, ROASTED BALSAMIC RED ONION, HUMMUS & SALTBUSH 28 (VG) (GF)

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*FROM THE GRILL*

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YAGABURNE FREE RANGE PASTURE FED

RIB EYE 300g 34 (GF)

T BONE 800g 68 (GF) *DESIGNED TO SHARE BETWEEN 2*

Served with house made chimichurri & charred greens

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*EVERYTHING ELSE*

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NT BARRAMUNDI, CHARRED COS LETTUCE, TOMATO & LEEK 34 (GF)

MILLERS BURGER COOKED MEDIUM (PLEASE LETTUCE KNOW IF YOU WANT IT COOKED SOME MORE) NAN'S RELISH, TOMATO, CHEESE & FRIES. 26

ELGIN FARM FREE RANGE CHICKEN BREAST WRAPPED WITH PROSCIUTTO, MAPLE ROASTED BABY CARROT & ARTICHOKE 32 (GF)

KEN & DOYLE'S SURF N TURF PIE, OLD LOBSTER, BEEF CHEEK, MUSHY PEAS 34

PAPPARDELLE WITH LOCAL NATIVE OYSTER MUSHROOMS, SHIITAKE, CHARDONNAY BEURRE BLANC, PECORINO 30 (V)

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*AS THE SEASONS CHANGE, SO DOES OUR MENU*

*ONE BILL PER TABLE*



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*SIDES*

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CABBAGE SLAW, PINE NUTS, SULTANAS, APPLE, VINAIGRETTE 9 (V) (GF)

FRIES & AIOLI 9

CHARRED SPROUTS, LENTILS, BROCCOLINI W ALMONDS, CHILLI 9 (V) GF

SAUTEED LOCAL MUSHROOMS, SHITAKE, PARSLEY 8 (V)

ROASTED PEAR & BLUE CHEESE SALAD 12 (V) (GF)

SAFFRON POTATOES 9 (V)

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*THE SWEET STUFF*

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NUTELLA MOUSSE, CHOCOLATE SOIL, HAZELNUT, RASPBERRY & PERSIAN FLOSS 13 (GF)

QUINCE CRUMBLE, ROASTED WHITE CHOCOLATE, MASCARPONE 14

SHEEPS MILK PANNA COTTA, STRAWBERRY SOUP, BASIL, BEURRE NOISETTE 13 (GF)

NEW YORK BAKED CHEESECAKE, CHERRY COMPOTE 12

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*THE LITTLE PEOPLE*

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CHICKEN TENDERS & FRIES 10

MINI SLIDER & FRIES 10

WAFFLE FRIES & SOUR CREAM 9

BUBBLE O' BILL 5

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V VEGETARIAN

VO VEGETARIAN OPTION

VG VEGAN

GF GLUTEN FREE

GF0 GLUTEN FREE OPTION

MILLERS GOURMET MEATS SUPPLY ALL OUR MEATS FROM THE GRILL, THEY ARE FROM 'YAGABURNE FARM' WHICH IS A FREE RANGE & PASTURE FED PRODUCT, AND MILLER'S BUTCHERS BELIEF IS 'IF IT'S NOT GOOD ENOUGH WE WON'T SUPPLY IT TO ANYONE'.

TONI FROM TONI'S CONTINENTAL BUTCHER IS A MASTER OF EUROPEAN SMALLGOODS, HE BEGAN HIS ART 62 YEARS AGO IN SLOVENIA, HE THEN WENT ONTO AUSTRIA BEFORE MIGRATING TO AUSTRALIA. WE USE TONIS SMALL GOODS ON ALL OUR PLATTERS ALONG WITH OTHER VARIOUS MEATS.

STONEYS THE FISHMONGER ARE TOOWOOMBA'S PURVEYORS OF FINE SEAFOOD AND OUR ROSALIE HOUSE SEAFOOD SUPPLIERS, EVERYDAY WE ARE SUPPLIED WITH THE BEST OF THE BEST SEAFOOD THAT IS SOURCED FRESH EACH DAY DIRECT FROM BRISBANE FISH MARKETS.



ROSALIE HOUSE CELLAR DOOR AND CAFÉ



@ROSALIEHOUSE

AWASSI QLD LOVE WHAT THEY DO AND ARE "LIVING THEIR CHEESE DREAM". DI'S SHEEP ARE TREATED MORE LIKE PETS THAN STOCK AT HER FARM, THE AWASSI SHEEP MILK IS KNOWN FOR ITS EXCEPTIONAL QUALITIES FOR MAKING THE FINEST CHEESE IN THE WORLD, BE APART OF DI'S DREAM AND EXPERIENCE THE SHEEPS LABNEH ON A NUMBER OF OUR DISHES.

BUNNYCONNELLEN IS OUR LOCAL OLIVE & OLIVE OIL SUPPLIER, SITUATED JUST DOWN THE ROAD AT CROWS NEST THEY BELIEVE IN FRESH, FLAVOURSOME, LOCAL PRODUCE BRINGING YOU TASTY TREATS STRAIGHT FROM THE PADDOCK TO YOUR PLATE.



CEDAR STREET CHEESERIE IS OUR BESPOKE CHEESE MAKER, TREVOR MAKES HALOUMI, MOZZARELLA DI BUFALA & BOCCONCINI FROM LOCAL MALENY BUFFALO MILK. WE USE HIS MOZARELLA AND BURRATA SO MAKE SURE YOU TRY IT!

SUNCOAST FRESH ARE OUR FRESH PRODUCE SUPPLIERS, OWNER-OPERATED AND STAFF WHO ARE EXPERIENCED FROM DIVERSE BACKGROUNDS. THEY MAINTAIN CLOSE LINKS WITH LOCAL FARMS AND A HEAVY PRESENCE IN PRODUCE MARKETS - THEY HAVE A VISION SIMILAR TO ROSALIE HOUSE AND THAT IS: "SEASONAL PRODUCE AT ITS BEST QUALITY"

ABOVE IS DOYLE AND HIS FATHER DON WHEN THEY FIRST SET UP THE OLD TOOWOOMBA RAILWAY BUILDING FROM MORT STREET HERE AT ROSALIE.

VICKI AND DOYLE'S DREAM WAS TO CREATE A 'DESTINATION' SOMEWHERE FOR PEOPLE TO COME & RELAX, EAT GOOD FOOD, AND EXPERIENCE GOOD WINE. WE AT ROSALIE HOUSE WANT YOU TO COME TO OUR HOUSE, LET US TAKE YOU ON A JOURNEY, ENJOY OUR FOOD, DRINK OUR WINE AND PET OUR RESIDENT #WINEDOG JETT.