
Menu

HUNGRY? FEED ME!

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.

35 PER PERSON WINE MATCHING

A GOOD PLACE TO SHARE

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**

STARTERS

OLD PRAWNS COOKED IN CRAZY WATER w/ PICKLED MUSSELS & CLAMS, SAMPHIRE, TOMATO, OLIVES & BASIL **26**

HOUSE CURED DUCK PROSCIUTTO, PICKLED QUINCE, ORANGE, BASIL PUFFED WILD RICE & RYE **23** (GF)

SOMETHING LIGHT

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**

FROM THE GRILL

YAGABURNE FREE RANGE PASTURE FED

RIB EYE 300g **36** (GF)

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

Served with house made chimichurri & charred greens

EVERYTHING ELSE

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

CURRIED CAULIFLOWER STEAK, ROASTED BALSAMIC RED ONION, HUMMUS & SALTBUSH **28** (VG) (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 **36**

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

SIDES

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, SHIITAKE, PARSLEY **8** (V)

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

SAFFRON POTATOES **9** (V)

THE SWEET STUFF

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

QUINCE CRUMBLE, ROASTED WHITE CHOCOLATE, MASCARPONE **14**

SHEEPS MILK PANNA COTTA, RHUBARB, BASIL, BEURRE NOISETTE **13** (GF)

NEW YORK BAKED CHEESECAKE, CHERRY COMPOTE **12**

THE LITTLE PEOPLE

CHICKEN TENDERS & FRIES **10**

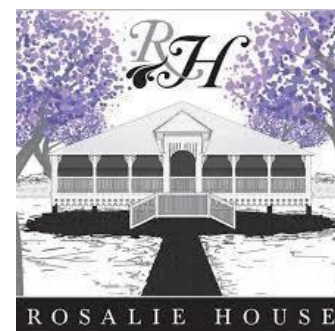
MINI SLIDER & FRIES **10**

WAFFLE FRIES & SOUR CREAM **9**

BUBBLE O' BILL **5**

AS THE SEASONS CHANGE, SO DOES OUR MENU

ONE BILL PER TABLE



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.



TOP OF THE RANGE GOURMET MUSHROOMS USE RECYCLED COFFEE GROUNDS FROM LOCAL CAFÉ'S IN TOOWOOMBA, ALONG WITH CHEMICAL FREE SUBSTRATE GROWING THEIR MUSHROOMS. BOTH ROBYN & KEN HAVE A BACKGROUND IN AGRICULTURE AND ARE LOCATED JUST KILOMETRES FROM DRAYTON.

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.