



cafe rosco



Beers

Local Beers:

James Boags Light	7.0
Victoria Bitter	7.0
Carlton Draft	7.0
James Boags	7.5
Coopers Pale Ale	7.5

Imported Beers:

Corona	8.0
Peroni	8.0
Asahi	8.0

Alcoholic Cider

Bulmers Original	8.0
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Wine List

Sparkling

		G	B
BTW... Zilzie Sparkling	MURRAY DARLING, VIC	8.0	30.0
Zilzie Regional Collection Prosecco	KING VALLEY, VIC	9.5	38.0
Brimoncourt Brut Régence	CHAMPAGNE, FRANCE		95.0

White

Tim Gramp Riesling	CLARE VALLEY, SA	9.5	38.0
BTW... Zilzie Sauvignon Blanc	MURRAY DARLING, VIC	8.0	30.0
Skipjack Sauvignon Blanc	MARLBOROUGH, NZ	9.5	38.0
BTW... Zilzie Pinot Grigio	MURRAY DARLING, VIC	8.0	30.0
BTW... Zilzie Chardonnay	MURRAY DARLING, VIC	8.0	30.0
Katnook Founder's Block Chardonnay	COONAWARRA, SA	9.0	34.0
BTW... Zilzie Moscato	MURRAY DARLING, VIC	8.0	30.0



Rosé

SOHO 'Harry' Rosé

MARLBOROUGH, NZ

G

B

9.5

38.0

Red

Le Bon Pinot Noir

YARRA VALLEY, VIC

9.5

38.0

Katnook Founder's Block Merlot

COONAWARRA, SA

9.0

38.0

Mr. Riggs Outpost Cabernet Sauvignon

COONAWARRA, SA

9.5

42.0

Annie's Lane Cabernet Merlot

CLARE VALLEY, SA

8.5

34.0

BTW... Zilzie Shiraz

MURRAY DARLING, VIC

8.0

30.0

Pepperjack Shiraz

BAROSSA VALLEY, SA

9.5

42.0

Sons of Eden Marschall Shiraz

BAROSSA VALLEY, SA

9.5

42.0

Tim Gramp Basket Pressed Tempranillo

CLARE VALLEY, SA

9.5

38.0

Port

Penfolds Club Tawny

4.5



Spirits

Glass

Basic Spirits & Liqueurs:

all 8.0

Stolichnaya Vodka, Jim Beam, Johnnie Walker Red, Bundaberg Rum, Captain Morgan's Spiced Rum, Southern Comfort, Bacardi, Canadian Club, Midori Melon, Gordon's Gin, Malibu, Ouzo, Kahlua, Brandy, Baileys, Pimm's, Aperol Aperitivo, Campari Apertif

Upper Shelf:

Frangelico , Sierra Tequila Silver

8.5

Wild Turkey, Jack Daniels, Cointreau, Jameson's Irish Whiskey, Bombay Sapphire London Dry Gin

8.5

Glenfiddich 12YO Single Malt Whiskey

9.0

BYO Wine Only - \$5 Per Bottle



Non-Alcoholic Beverages

Coffees: Cappuccino, Flat White, Espresso, Café Latte, Vienna, Mocha, Hot Chocolate, Short Macchiato, Long Macchiato, (Decaffeinated Coffee Available)	4.0
In a Mug	+0.50
Bon Soy	+0.60
Syrups: Caramel, Hazelnut, Vanilla	+0.70
Affogato	5.0
Iced Coffee	5.5
Iced Chocolate	5.5
Tea Drop Teas: English Breakfast, French Earl Grey, Egyptian Peppermint, Chamomile, Honeydew Green, Lemongrass & Ginger	4.0
Chai Latte	4.0
Fuze Iced Tea: Peach / Lemon	4.5
Soft Drinks: Coke, Diet Coke, Coke No Sugar, Fanta, Sprite, Lift, Raspberry Lemonade, Lemon Lime Bitters CASCADE: Soda Water, Tonic Water, Dry Ginger Ale, Ginger Beer SAN PELLEGRINO: Aranciata rossa, chinotto, Limonata	4.5
Mt Franklin Stilled Water	3.5
Mineral Waters: Mt Franklin Sparkling 330ML San Pellegrino Sparkling 1 litre	4.0 7.5
Juice: Keri Orange , Cloudy Apple, Pineapple	4.5
Ocean Spray Cranberry Juice	4.5



Small Plates

Arancini Balls (3) Arborio rice filled with semi dried tomato, green peas, bocconcini, mozzarella, napoletana sauce	14.0
Bowl of Seasonal Steamed Vegetables (GF)	8.0
Bowl of Chips (GF) With tomato sauce	7.0
Potato Wedges With sweet chilli sauce and sour cream	8.5
Bruschetta (2) Fresh ripe tomato, Spanish onion, fresh basil, feta; drizzled with balsamic glaze	12.0

Entrees

Garlic Ciabatta Bread (4)	6.5
Herb Ciabatta Bread (4)	6.5
Soup of the Day (GF) (Please enquire) with toasted ciabatta bread	13.0
Cafe Rosco Home-Made Dips Served with pita bread, celery, carrot sticks	16.0
Lamb Cutlets (3) (GF) Marinated & grilled lamb cutlets, tzatziki, salad	24.0
Calamari Fritti Lightly crumbed calamari rings, chips, salad, homemade tartare sauce, lemon wedge	23.0
Italian Meatballs (4) (GF) Beef meatballs, napoletana sauce, mashed potato, steamed vegetables	17.0
Portobello Mushrooms Mushrooms stuffed with garlic, onion, fresh herbs, peppers, breadcrumb, mozzarella cheese.	12.0
Garlic Prawns (GF) Sautéed with garlic, onion, white wine and cream served with rice & salad	26.0
Chilli Prawns (GF) Sautéed with garlic, onion, chilli and tomato concasse served with rice & salad	26.0



Salads

Alfredo Salad (GF Available) Spinach, red capsicum, Spanish onion, bocconcini cheese, snow peas, semi dried tomato, cucumber, spicy harissa mayo dressing	16.0
Caesar Salad (GF Available) Cos lettuce, crispy bacon, croutons, anchovies, hard-boiled egg, shaved parmesan, house dressing	16.0
Greek Salad (GF) Mixed leaves, tomato, cucumber, olives, Spanish onion, fetta cheese, lemon dressing	15.5
Extras	
Chicken	+4.0
Salt & Pepper Calamari	+6.0
Beef	+6.0

Mixed Garden Salad (GF) With house made lemon dressing **8.0/12.5**

Rocket & Parmesan Salad (GF) **9.0/13.0**
Wild Rocket, shaved parmesan cheese, roasted walnuts, cherry tomatoes, olive oil & balsamic dressing

Marinated Chicken & Avocado Salad (GF) **22.0**
Marinated chicken fillets, greens, tomato, cucumber, Spanish onion, avocado, lemon dressing



Pastas

Lasagna	20.0
Layers of pasta, ground beef, mozzarella, béchamel, topped with bolognese sauce, small side salad	
Spaghetti Calabrese	15.5/19.0
Hot calabrese salami, onion, garlic, olives, parmesan cheese, semi-dried tomato, olive oil	
Tortellini Mediterranean	15.5/19.0
Beef tortellini, onion, garlic, bacon, mushroom, avocado, napoletana, cream sauce	
Spaghetti All Norma	21.0
Beef meatballs, snow peas, eggplant, roasted peppers, onion, garlic, napoletana sauce	
Gnocchi Ala Panna	15.5/19.0
Homemade potato gnocchi, onion, garlic, mushroom, cheese, cream sauce	
Tagliatelle Roscos	15.5/19.0
Baby spinach, garlic, onion, fresh tomato, basil, pine nuts, napoletana sauce	
Tagliatelle Chicken & Avocado	16.0/19.5
Chicken, onion, garlic, avocado, cream sauce	
Linguini Vongole	22.0
Clam shells, onion, garlic, shrimps, anchovies, fresh tomato, rocket, chilli, olive oil	
Gnocchi Vitello	21.0
Homemade potato gnocchi, baby veal, onion, mushroom, cream, napoletana sauce	
Penne Puttanesca	15.5/19.0
Chilli, anchovies, olives, onion, garlic, basil, napoletana sauce	
Penne Smoked Salmon	18.0/22.0
Onion, garlic, smoked salmon, capers, spinach, white wine, cream sauce	
Spaghetti Marinara	33.0
A selection of prawns, scallops, mussels, calamari, creamy garlic sauce	
Napoletana or olive oil base available	
Spaghetti Gamberi	33.0
Tiger prawns, semi-dried tomato, spinach, onion, garlic, extra virgin olive oil	
Commonly Loved Classics (choose your preferred pasta type)	15.5/19.0

Sauces:

Bolognese, Napoletana, Matriciana (Bacon, onion, garlic, capsicum, chilli, napoletana)

Carbonara (egg, bacon, cream, cheese, onion, garlic)

Pollo Funghi (chicken, mushroom, onion, garlic, napoletana)

Meatballs (napoletana, garlic, beef meatballs)



Risottos

Primavera Risotto (GF Available) Arborio rice, onion, garlic, zucchini, eggplant, capsicum, mushroom, green peas, napoletana, cream sauce	22.0
Boerewors Risotto Arborio rice, boerewors, onion, shrimps, spinach, garlic, peas, chilli, cream sauce	22.0
Chicken & Mushroom Risotto (GF Available) Arborio rice, onion, garlic, mushroom, chicken, napoletana sauce	22.0
Smoked Salmon Risotto (GF Available) Arborio rice, Spanish onion, garlic, smoked salmon, spinach, capers, cream sauce	24.0
Seafood Risotto (GF Available) Arborio rice, A selection of prawns, scallops, mussels, calamari, garlic, napoletana sauce	33.0



Main Course

Grass-Fed Eye Fillet Steak (250 grams) (GF Available) Grilled with roasted potato & steamed vegetables <u>Choice of Sauces:</u> Creamy Mushroom, Pepper, Diane or House Made Gravy	37.0
Parmagiana Panko crumbed & grilled, topped with cheese & napoletana sauce, chips, salad	
Chicken	22.5
Veal	24.5
Schnitzel Panko crumbed & grilled, chips, salad, lemon wedge	
Chicken	21.5
Veal <u>Choice of Sauces:</u> Creamy Mushroom, Pepper, Diane or House Made Gravy - Extra \$4	23.5
Lamb Rack (GF Available) Grilled lamb rack, mash potato, vegetables, rosemary jus	36.0
Scallopini Funghi (GF Available) Baby veal, creamy mushroom & onion sauce, roasted potato, vegetables	31.0
Pollo Avocado (GF) Chicken breast fillet, avocado, creamy pesto sauce, roasted potato, vegetables	30.0
Fresh Fish (GF Available) Please check specials board Fresh fish, lemon butter sauce, vegetables, mash potato	33.0
Vegetable Stir Fry (GF) Seasonal fresh vegetables, house-made Asian sauce, steamed rice	20.0
Add Chicken	24.0
Add Beef	24.0
Add Seafood	31.0



Traditional Pizzas

	SMALL	MEDIUM	LARGE
1. Margherita Tomato, cheese, oregano.	13.0	16.0	18.5
2. Aussie Tomato, cheese, ham, bacon (Egg +\$1).	14.0	17.0	20.0
3. Deluxe Tomato, cheese, ham, mushrooms.	14.0	17.0	20.0
4. Hawaiian Tomato, cheese, ham, pineapple.	14.0	17.0	20.0
5. Tropical Delight Tomato, cheese, ham, mushrooms, pineapple, prawns.	15.0	18.0	21.0
6. Capricciosa Tomato, cheese, ham, mushrooms, olives, anchovies.	14.0	17.0	20.0
7. Americana Tomato, cheese, hot salami, green peppers.	14.0	17.0	20.0
8. Vegetarian Tomato, cheese, mushrooms, green peppers, onions, olives.	14.0	17.0	20.0
9. Marinara Tomato, cheese, mushrooms, prawns, clams, olives, anchovies, garlic.	15.0	18.0	21.0
10. With the Lot Tomato, cheese, ham, mushrooms, hot salami, green peppers, pineapple, onions, olives, prawns, anchovies.	15.0	18.0	21.0
11. Red Devil Tomato, cheese, hot salami, mushrooms, green peppers, chilli, anchovies.	14.0	17.0	20.0
12. Special Tomato, cheese, ham, mushrooms, green peppers, anchovies, egg.	15.0	18.0	21.0
13. Napoletana Tomato, cheese, olives, anchovies, garlic.	14.0	17.0	20.0
14. Mexicana Tomato, cheese, ham, hot salami, onions, green peppers, chilli.	15.0	18.0	21.0
15. Garlic & Cheese Pizza	10.5	13.0	15.5
16. Herb & Cheese Pizza	10.5	13.0	15.5

Medium Size Gluten Free Bases Available – Only Extra \$4



Gourmet pizzas

	SMALL	MEDIUM	LARGE
1. Gourmet Vegetarian Tomato, cheese, mushroom, zucchini, spinach, fetta, marinated peppers, semi-dried tomato, mixed herbs	16.0	19.0	22.0
2. Tandoori Chicken Tomato, cheese, spinach, marinated chicken	16.0	19.0	22.0
3. BBQ Chicken Tomato, cheese, chicken, BBQ sauce, mushroom, pineapple	16.0	19.0	22.0
4. Pescatore Tomato, cheese, mushroom, scallops, mussels, calamari, tiger prawns, garlic		25.5	
5. Meat Lovers Tomato, cheese, ham, hot salami, bacon, chicken	16.0	19.0	22.0
6. Smoked Salmon Tomato, cheese, smoked salmon, capers, spinach, Spanish onion	17.0	20.0	23.0
7. The Barefoot Investor Tomato, cheese, ham, mushroom, hot salami, green peppers, pineapple, onion, olives, feta, spinach, chilli, oregano, garlic	16.0	19.0	22.0
8. Boerewors (Pronounced Buravors) Tomato, cheese, boerewors, onion, South African chutney, jalapenos, fresh cut chilli	16.0	19.0	22.0

Medium Size Gluten Free Bases Available – Extra \$4



Desserts

Home-Made Sticky Date Pudding	9.5
With Butterscotch Sauce served with vanilla ice cream/fresh cream	
Home-Made Apple Strudel	8.0
With vanilla ice cream / fresh cream	
Tartufo	7.0
Chocolate Cherry Topped ice cream	
Bacio	7.0
Hazelnut Infused Ice cream	
Mixed Gelati Trio (GF)	7.5
Home-Made Chocolate Mousse (GF)	9.5
Home-Made Panna Cotta	10.0
Mixed berry coulis, strawberry, chocolate chipped ice cream	
Home-Made Crepes	10.0
Your choice of banana / strawberry / homemade chocolate nougat, served with fresh cream / ice cream	
Extra topping add \$2	
Home-Made Tiramisu	11.0

