

Main

GRANOLA FRENCH TOAST \$30 housemade granola, seasonal fruits housemade brioche, seasonal fruits, streaky bacon ~ yoghurt / acai smoothie \$18/20 w/ our own berry compote, lemon curd and custard cream EGGS ANY STYLE \$15 ROSEBANK BENE free range eggs, kumara sourdough chimmichuri, poached eggs, housemade hash - add bacon slab/ streaky bacon \$21 ~ diced bacon & creamy mushrooms \$27 ~ miso cured smoked salmon BUDDHA BOWL \$27 \$27 ~ braised beef short rib with red wine jus \$32 turmeric coconut or sriracha kewpie mayo, slaw, baby spinach, roasted pumpkin & kumara, carrots, quinoa, cherry tomatoes FISH AND POTATO 2 WAYS \$34 with your choice of grilled free range chicken breast turmeric and beer battered market fish or miso cured smoked salmon or halloumi w/slaw, potato nuggets and skins OMELETTE \$25 WAGYU BURGER \$36 kumara sourdough, prosciutto, goat's feta, mushrooms, sundried tomato, relish 250g wagyu mince patty, streaky bacon, tomato, gherkin, swiss cheese, relish, mustard EGGS IN HELL \$24 with salad and potato nuggets and skins kumara sourdough, puttanesca, diced chorizo, poached eggs, parmesan cheese HOUSEMADE GNOCCHI ~ creamy mushroom, parmsean cheese, pesto \$26 DUCK TORTILLAS \$21 ~ lamb meatballs, parmsean, red sauce \$30 two soft tortillas, roasted duck, salad, sircha mayo DRUNKEN MUSHROOMS \$26 SQUID INK AGLIO OILO \$36 housemade squid ink linguine, five spiced squid, prawns, red wine roasted portobello, vegetable fritters,

*please let our team know if you have severe allergies of any sort, or any special dietary requirements

*vegetarian ~ vegan ~ dairy free ~ gluten free options are available on request

*we use free range eggs/chicken and free farmed bacon

sharina-sides

basil pesto, chili, egg yolk & cheese

	simurey	MUS	
ADD ONS	\$8	BUTTERFLY PRAWNS	\$18
~ creamy mushroom ~ miso cured smoked salmon		w/ slaw, herb & garlic butter	
~ bacon slab/streaky ~ grilled free range chicken breast		KARAAGE CHICKEN w/slaw & kewpie mayo	\$18
~ halloumi create your own dish \$4 extra	\$6	SALT&PEPPER SQUID w/sriracha kewpie mayo	\$18
CRISPY POTATO SKINS w/housemade aioli	\$10	LOADED POTATO NUGGETS w/ housemade aioli, tomato sauce & grated cheese	\$10



seasonal green, vegan cauliflower puree & dukkah



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COFFEE & KITCHEN

ESPRESSO		SPARKLING WINE	
BLACK	4.8	THE MAKER	12/48
FLAT WHITE	5.2	jewel brut, France	
LATTE	5.5	DE LUCA prosecco doc brut, Italy	12/48
MOCHA	5.8	MIMOSA	10
HOT CHOCOLATE	5.5		. 0
C⊢A। sweet/spicy	5.2	WHITE WINE	
EXTRA ~ shot ~ cream ~ vanilla ~ caramel ~ soy/coconut/almond/oat milk	0.8	JULES TAYLOR	14/56
		sauvignon blanc, Marlborough	
TEA	5.5	JACKSON ESTATE shelter belt chardonnay, Marlborough	12/54
ENGLISH BREAKFAST		THE MAKER divinity cross pinot gris, Marlborough	11/48
PEPPERMINT		RED WINE	
GINGER LEMON			
MOTHERS BOUQUET ~ chamomile ~rosebud ~ cornflower ~ orange		JULES TAYLOR rose, Gisborne	13/58
~ chamomile ~rosebud ~ cornilower ~ orange ORANGE PASSIONFRUIT ~ orange ~ passionfruit ~ roseship ~ hibiscus		THREE PADDLES pinot noir, Martinbotough	13/58
CITRON GREEN ~ japanese bancha ~ orange ~ sunflower		AKARUA RUA pinot noir, Central Otago	19/76
PARIS			
black tea w/ vanilla ~ black current ~ ibergamot ~ caramel		BAR	FROM13
~ black current ~ ibergamot ~ caramer		GORDON'S GIN	
COLD DRINK		SMIRNOFF VODKA	
332 J		BACARDI RUM w/ orange juice/ apple juice/ pineapple	
JUICE BY GLASS orange / apple / cranberry / pineapple / tomat	6	juice/ cranberry juice/ tomato juice/ lemonade	
GREEN/RED SMOOTHIE	10		
ICED DRINKS	9	BEER/CIDER	FROM 9
americano / latte / chai / tea		rosebank offers a selection of local and international beers and ciders by tap or	
CREME SHAKE matcha/berry/mango/chocolate/mocha	10	bottle, these may change seasonally or by Demond	

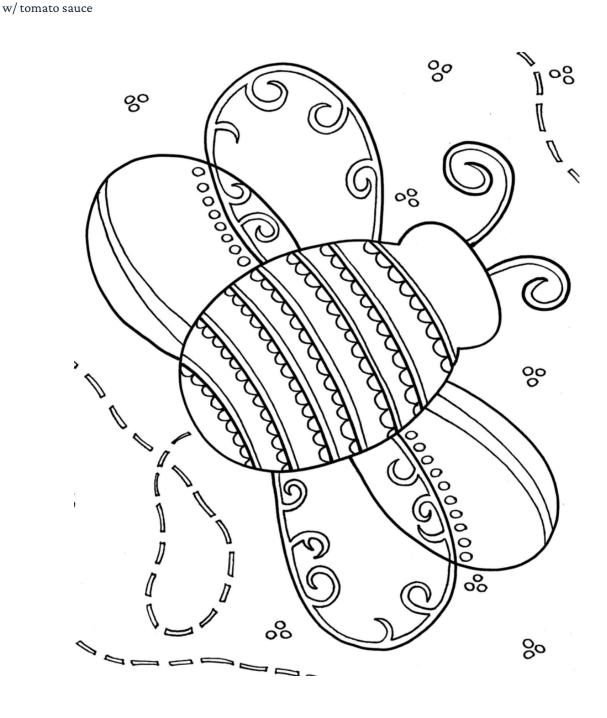


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COFFEE & KITCHEN

JUNIOR MENU

for 12yrs old or under					
EGGS ANY STYLE	9	JUNIOR FRENCH TOAST	18		
w/ kumara sourdough ~ add bacon	13	housemade brioche, w/ fruits, bacon, custard cream and berry compote			
CRUMBLED FISH/CHICKEN & POTATO NUGGETS	16				



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w/tomato sauce				

