

Roscoe's - MENU

Starters & Sides

Traditional garlic bread	\$8.00
Cheesy garlic bread	\$8.90
Bruschetta	\$12.90
Serve of chips	\$10.00

Mains

Crumbed veal parmigiana
Crumbed veal topped with a rich tomato sauce & parmesan cheese. Served with chips & salad.

\$35.90

Veal marsala
Crumbed veal topped with a creamy marsala sauce. Served with chips & salad.

\$35.90

Rib fillet steak
Local prime rib fillet cooked to your liking. Served with chips & salad. Choice of pepper, mushroom or creamy garlic sauce.

\$42.00

Garlic prawns (GF)
Prawns cook in abundant creamy garlic sauce served on a bed of rice.

Entrée - \$19.50 Main - \$35.00

Pork ribs (GF)
Slow cooked marinated ribs served with sliced creamy baked potato.

Half rack - \$29.50 Full rack - \$44.00

GF - Gluten free
 GFO - Gluten free option available

Pasta

Seafood marinara (GFO)
Spaghetti pasta in creamy garlic sauce with calamari, prawns & mussels.

Entrée - \$21.50 Main - \$29.50

Chorizo & prawn penne (GFO)
Prawns & chorizo blended in a rich tomato garlic salsa on penne pasta.

Entrée - \$21.50 Main - \$29.50

Mussel pasta (GFO)
Spaghetti & mussels blended in a tomato garlic salsa with parmesan.

Entrée - \$21.50 Main - \$29.50

Fresh truffle spaghetti (GFO)
Spaghetti cooked with olive oil & garlic served with fresh grated truffle on top.

Entrée - \$21.50 Main - \$29.50

Pasta

Spaghetti bolognese (GFO)
 Entrée - \$18.50 Main - \$27.50

Tortellini
Beef tortellini in creamy sundried tomato and ham sauce.

Entrée - \$18.50 Main - \$27.50

Fettuccine carbonara
Fettuccine in creamy mushroom and bacon sauce.

Entrée - \$18.50 Main - \$27.50

Eggplant pasta (GFO)
Penne pasta and chunky eggplant in creamy bolognese sauce.

Entrée - \$18.50 Main - \$27.50

Penne matricana (GFO)
Penne pasta in neapolitan sauce with capsicum, onion, bacon & spicy mexican chili powder.

Entrée - \$18.50 Main - \$27.50

Pasta

Ravioli
Beef ravioli with bolognese sauce.

Entrée - \$18.50 Main - \$27.50

Gnocchi pesto
Potato gnocchi in creamy pesto sauce.

Entrée - \$18.50 Main - \$27.50

Gnocchi bolognese
Potato gnocchi in bolognese sauce.

Entrée - \$18.50 Main - \$27.50

Beef lasagne
Served with chips and salad.

Main - \$27.50

Vegetarian pasta (GFO)
Penne pasta in neapolitan sauce with onion, capsicum mushroom and eggplant.

Entrée - \$18.50 Main - \$27.50

Salads & Soup

Italian tossed salad (GF)
Fresh lettuce, tomato, onion, cucumber chunky cheese, artichokes & grilled capsicum dressed with olive oil & balsamic vinegar.

\$19.50

Caesar salad
Fresh lettuce with bacon, chicken, croutons & parmesan cheese with Caesar dressing.

\$21.50

Minestrone soup

\$12.50

Kids

Spaghetti bolognese \$10.00

Homemade crumbed chicken strips & chips \$12.00

Pizza

- Small (9 inch) - \$19.50
- Large (12 inch) - \$23.50
- Family (15 inch) - \$34.50

- Salami** - ham, cheese, salami
- Pepperoni** - ham, cheese, pepperoni
- Mushroom** - ham, cheese, mushroom
- Prawn & pineapple** - ham, cheese, pineapple, prawns
- Garlic prawn** - garlic, ham, cheese, prawns
- Tropical** - ham, cheese, pineapple
- Anchovy & olive** - ham, onion, cheese, olives, anchovy
- Anchovy, olive & mushroom** - ham, cheese, mushroom, olives, anchovy
- Roscoes special** - onion, ham, cheese, salami, mushroom, capsicum, olives, pineapple, anchovy (optional).
- Vegetarian** - onion, cheese, mushroom, capsicum, pineapple
- Margarita** - cheese, oregano
- Aussie** - ham, onion, cheese, bacon, egg
- Spicy chicken** - chilli powder, ham, cheese, chicken
- Meat lovers** - ham, cheese, salami, pepperoni, bacon, bbq sauce (optional).
- BBQ Chicken** - bbq sauce, ham, cheese, chicken

Small pizza available in gluten free - \$21.50

Gourmet Pizza

Seafood sensation

Tiger prawns, fresh calamari, red onion, garlic, fresh tomato, parmesan & mozzarella cheese.

12 inch - \$28.50 15 inch - \$37.50

Molto bello

Fresh tomato, red onion, prosciutto, red capsicum, parmesan & mozzarella cheese.

12 inch - \$28.50 15 inch - \$37.50

Warm change

Fresh tomato, red onion, fresh garlic, calabrese, red capsicum, chilli flakes, parmesan & mozzarella cheese.

12 inch - \$28.50 15 inch - \$37.50

Vegetarian explosion

Fresh tomato., eggplant, red capsicum, red onion, fresh basil, fresh garlic, parmesan & mozzarella cheese.

12 inch - \$28.50 15 inch - \$37.50

Dessert

Trio trifle

Fresh custard with cubed jelly.

\$6.50

Tiramisu

Coffee-soaked ladyfingers layered with fresh cream.

\$7.00

Cheesecake

Chef's choice

\$7.50

Chef's desert of the day

\$7.00

DRINKS

- Flat white \$5.00
- Cappuccino \$5.00
- Latte \$5.00
- Long black \$5.00
- Mocha \$5.00
- Affagato \$5.00
- Chai latte \$5.00
- Tea \$3.50
- Hot chocolate \$5.00
- Iced coffee \$5.50
- Iced chocolate \$5.50
- Babyccino \$1.00

- Soft drink \$4.50
- Orange juice \$4.50
- Apple juice \$4.50
- Lemon lime & bitters \$4.50
- Ginger ale \$4.50
- Soda water \$4.50

Standard beer

- XXXX, Great Northern Original, Great Northern Super Crisp, Peroni Leggera \$6.50

Premium beer

- Corona, Peroni Nastro Azzuro \$8.00

Standard spirits

- Standard spirits \$6.50
- Premium spirits \$8.00
- Vodka Cruiser \$9.00
- Cider \$9.00