



rosco's@chevron
cafe bar

Happy Hours

7 DAYS A WEEK 3pm-7pm

Local Beers 5.0

Imported Beers / Cider 6.0

Glass of House White/Red/Sparkling 5.0

Basic Spirits & Liqueurs 6.0

Happy Hour Cocktail 9

Please see our Happy Hour Cocktail List

Happy Hour Shooters 6.5

Please see our Happy Hour Shooters List



Small Plates

Vegetable Gyoza (4) Pan fried vegetable gyoza with soya sauce	10.5
White Bait Flash fried served with Spanish onions, parsley, rocket and lemon wedges	11.0
Saganaki Pan fried cheese with rocket, cherry tomatoes, dukkah and lemon wedges	13.0

Focaccias (served with chips) available till 5pm.

Bacon, eggs, tomato ,lettuce, Jack cheese & bbq sauce	13.5
Chicken, mango chutney , mayonnaise, rocket & tomatoes	13.5
Grilled zucchini, capsicum, eggplant, semi dried tomatoes, bocconcini cheese & pesto	13.5
Ham, Jack cheese, lettuce, tomato & seeded mustard	13.5
Open souvlaki: pitta bread, topped with grilled chicken in middle eastern spices, lettuce, tomato, onion and tzatziki	14.5



Entrees

Minestrone Soup				13.5
served with 2 pieces garlic bread.				
Garlic Ciabata Bread				6.5
Herb Ciabata Bread				6.5
Coffin Bay Oysters Natural - Served with cocktail sauce	Half Dozen	18	Dozen	34.0
Coffin Bay Oysters Kilpatrick	Half Dozen	20	Dozen	36.0
Rosco's Dips				15.5
Trio of homemade dips served with our sesame pita bread, celery and carrot sticks.				
Potato Wedges				8.5
Served With Sour Cream And Sweet Chilli Sauce				
Onion Rings served with aioli				9.5
Garlic & Rosemary Salted Chips				8.0
Served with aioli				
Arancini Balls(3)				14
Panko crumb arborio rice filled with cheese and mushrooms. Served with aioli.				
Bruschetta				13
Made from fresh ripe tomato, roasted capsicum, Spanish onion, fresh basil, feta cheese, drizzled with a balsamic glaze.				
Calamari Fritti (gluten free)				22
Tender calamari lightly floured and shallow fried served with chef's salad, chips, tartare sauce and lemon wedges.				
Rosco's Antipasto				22
A selection of grilled vegetables, semi dried tomatoes, cold meats, smoked salmon, and cheese accompanied With sesame pitta bread				
Lamb Cutlets				23
3 Lamb Cutlets marinated and grilled, served with chef's salad and tzatziki.				
Spicy Beef Ribs				23
Beef ribs marinated in a spicy bourbon BBQ sauce served with chips and coleslaw				



Salads

Caesar Salad	17.0
Baby cos lettuce, croutons, crispy bacon, anchovies, poached egg, parmesan shavings with traditional caesar dressing	
• with marinated chicken tenderloins	20.0
• with atlantic smoked salmon	22.0
• with marinated lamb	24.0
Salt and Pepper Szechuan Calamari Salad	22.0
Served on a fresh chef's salad with vinaigrette, lime and sweet chilli dressing.	
Lamb & Rocket Salad (gluten free)	22.0
Thinly sliced marinated lamb loin with rocket, roasted vegetables, semi dried tomato and bocconcini cheese with a balsamic & vinaigrette dressing.	
Thai Chicken & Mango Salad	22.0
Chicken tenderloins with mixed leaves, tomato, cucumber ,onions, coriander, snow peas, bean shoots, preserved mango and noodles topped with a Thai Dressing.	
Greek Salad (gluten free)	16.0
Baby cos lettuce with tomatoes, cucumber, spanish onions, fetta cheese, olives, oregano with olive oil and lemon dressing.	
• with marinated chicken tenderloins	19.0
• with atlantic smoked salmon	21.0
• with marinated lamb	23.0
Chef's Garden Salad	9.5/13
Wild rocket, baby cos, cucumber, radish, tomatoes, Spanish onions, olives with our homemade dressing	



Risottos

Risotto Alla Funghi (gluten free) Mixed Wild Mushrooms, truffle oil, spinach, gorgonzola, slivered almonds in a creamy sauce	23.0
Chicken Risotto (gluten free) Tenderloin of chicken with mushrooms, baby spinach and semi dried tomatoes in a creamy sauce.	23.0
Lamb Risotto (gluten free) Marinated lamb mid loin with mushrooms, spinach, and shaved feta in a saffron broth.	28.0
Seafood Risotto (gluten free) A selection of prawns, scallops, mussels and calamari in a creamy sauce	34.0

Stir Fry

Beef Stir fry Slices of beef, fresh vegetables and hokkien noodles with lemongrass, sweet chilli & soya sauce	25.0
Chicken Stir Fry Tender chicken breast, fresh vegetables and egg noodles with a soya sweet chilli and oyster sauce.	25.0
Vegetarian Stir Fry Seasonal fresh vegetables, tofu and eggs tossed with sweet chilli, soya and Mirin ginger sauce, served with steamed rice	23.0
Seafood Stir Fry Prawns, scallops, mussels, calamari, fresh vegetables and egg noodles with fresh lime juice, sweet chilli and soya sauce.	34.0



Pastas

Lasagne Bolognese	18.0
Layers of pasta filled with bolognese sauce, creamy béchamel sauce, parmesan cheese topped with a napoletana sauce served with a chef's salad	
Beef Strip Fettuccine	18/22.5
Fettuccine tossed with tender eye fillet strips, onion, mushrooms, semi dried tomatoes, baby spinach in a seeded mustard and cream sauce.	
Spaghetti Marinara	34.0
A selection of prawns, scallops, mussels and calamari tossed in olive oil, garlic, roma tomato, lemon juice, rocket and pesto - <i>Also available in napoletana sauce or cream sauce</i>	
Tortellini Alfredo	15.5/18.5
Pasta filled with veal and cooked with onions, bacon, mushrooms, peas in a cream and napoletana sauce	
Spaghetti Broccolini	15/18
Spaghetti tossed with broccolini, onions, chilli, almonds, kalamata olives, garlic, pesto, olive oil and lemon	
Jumbo Pumpkin Ravioli Funghi	16/19.5
Pasta filled with pumpkin, tossed with mushrooms and semi dried tomatoes in a cream and napoletana sauce	
Gnocchi Al Pomodoro	16/19.5
Potato dumplings tossed with olives, white wine, parsley, fresh ricotta and basil in a napoletana sauce	
Gnocchi Pumpkin	16/19.5
Potato dumpling tossed with roasted pumpkin, baby spinach, semi dried tomatoes in a creamy sauce	
Penne Matriciana	15.5/18.5
Penne tossed with onion, bacon, capsicum and chilli in a napoletana sauce	
Fettuccine Pollo Funghi	15.5/18.5
Fettuccine tossed with chicken and mushrooms in a creamy pesto sauce	
Spaghetti Calabrese	15.5/18.5
Spaghetti with onion, hot salami, capsicum, olives and semi dried tomatoes tossed with olive oil, garlic and a touch of pesto	
Penne Pollo Avocado	17/20
Penne tossed with chicken and avocado in a creamy pesto sauce	
BOLOGNESE, CARBONARA, AND NAPOLITANA SAUCES AVAILABLE.	15.5/18.5



Old School Favourites

Crispy Fish and Chips (Gluten free) Battered fish fillet's deep fried and served with chips, chef's salad and tartar sauce.	22.0
Roscosp's Angus Beef Burger Premium Angus beef, caramelised onion, Jack cheese, bacon, egg, lettuce, tomatoes and relish served with chips and onion rings	22.0
Pulled Pork Burger Pork slow roasted then pulled with Jack cheese, onion, gravy and coleslaw served with chips & onion rings.	21.0
Schnitzel Panko crumb served with chef's salad and chips <i>- choice of sauces mushroom, pepper, red wine jus or gravy add \$4</i>	chicken 22.0 veal 24.0
Parmigiana Panko crumb topped with leg ham, cheese and napoletana sauce served with chef's salad and chips	chicken 24.0 veal 26.0

Main courses

Eye fillet Gorgonzola (250 grams) Dry aged and grass fed eye fillet- grilled to your liking with Gorgonzola and red wine jus served with creamy mash and seasonal vegetables	40.0
Black Angus Porterhouse (300 grams) Dry aged and grass fed black angus porterhouse - grilled to your liking with green peppercorn sauce served with seasonal vegetables and rosemary garlic potatoes.	35.0
Scallopini Funghi Milk fed baby veal topped with a creamy mushroom sauce served with seasonal vegetables and rosemary garlic potatoes	33.0
Lamb Rack Tasmanian spring lamb marinated with rosemary and garlic topped with port jus served with seasonal vegetables and smashed pumpkin.	38.0
Chicken Saltimbocca (gluten free) Grilled succulent breast of chicken with melted mozzarella, pancetta, white wine creamy pesto sauce served with ratatouille vegetables and creamy mash.	31.5
Pollo Lemonato Grilled Chicken Breast with a zesty Italian lemon and saffron sauce served with smashed pumpkin and broccolini.	31.5
Garlic Prawns (gluten free) King prawns sautéed in garlic served in a rich creamy pesto sauce with seasonal vegetables steamed rice	34.0
Catch Of The Day - See Specials Board	MP



Traditional Pizzas

	SMALL	MEDIUM	LARGE
1. Garlic & Cheese Pizza	10.5	13.0	15.5
2. Herb & Cheese Pizza	10.5	13.0	15.5
3. Margherita Tomato, cheese, oregano.	13.0	16.0	18.5
4. Aussie Tomato, cheese, ham, bacon (egg extra).	14.0	17.0	20.0
5. Hawaiian Tomato, cheese, ham, pineapple.	14.0	17.0	20.0
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. Mexicana Tomato, cheese, ham, hot salami, onions, green peppers, chilli.	15.0	18.0	21.0
13. Special Tomato, cheese, ham, mushrooms, green peppers, anchovies, egg.	15.0	18.0	21.0

Gluten Free Bases Available In MEDIUM Size Only - Extra \$4



Gourmet pizzas

	SMALL	MEDIUM	LARGE
1. Calzone Pizza Filled with spinach, onions, fetta and mixed herbs, topped with hot napoletana sauce.		19.0	
2. Gourmet Vegetarian Tomato, cheese, mushrooms, eggplant, zucchini, fetta, marinated peppers, semi dried tomatoes and mixed herbs	16.0	19.0	22.0
2. Tandoori Chicken Tomato, cheese, spinach, marinated chicken.	16.0	19.0	22.0
4. BBQ Chicken Tomato, cheese, chicken, mushrooms, pineapple, BBQ sauce.	16.0	19.0	22.0
5. Pescatore Tomato, cheese, mushrooms, scallops, mussels, calamari, tiger prawns, garlic.		25.5	
6. Meat Lovers Tomato, cheese, ham, hot salami, bacon, chicken.	16.0	19.0	22.0
7. Chorizo Tomato, cheese, chorizo, spinach, spanish onion, marinated peppers.	16.0	19.0	22.0
8. Smoked Salmon Tomato, cheese, smoked salmon, Spanish onion, capers, rocket	21.0	24.0	27.0
9. Lamb Pizza Tomato, cheese, marinated lamb, spinach, mushrooms, Spanish onions		22.0	



Desserts

All cakes served with cream or ice cream.

A selection of cakes See our display	7.0
Selection of Italian Gelati (3 scoops)	7.0
Traditional Italian Tiramisu	11.0
Chocolate Mousse	9.5
Selection of Biscuits See our display	3.5
Muffin Of The Day	4.5



Beverages

Latte, Flat White, Cappuccino, Mocha, Espresso, Long Black 4.0
Short Macchiato, Long Macchiato, Vienna, Hot Choc

Decaffeinated Coffee available

In a Mug 50c
Bon Soy milk 60c
Milk Lab Almond Milk 60c
Honey 50c
Syrups 60 cents extra; Caramel, Hazelnut, Vanilla

Iced Coffee 5.5

Iced Choc 5.5

Affogato 5.0

Teas; T2 Varieties 4.0

English Breakfast, Earl Grey, Gunpowder Green, Peppermint, Chamomile, Lemongrass & Ginger

Chai Latte 4.0

Iced Tea: Peach/ Lemon 4.8

Soft Drinks 4.5

Coke, Diet Coke, Coke No Sugar, Fanta, Sprite, Lift, Raspberry lemonade,
Lemon Lime Bitters, Soda water, Tonic water, Dry Ginger Ale, Ginger Beer

Mount Franklin Stilled Water 3.5

Mount Franklin Sparkling 330ml 4

San Pellegrino Sparkling 1 litre 7.5

San Pellegrino: Aranciata rossa, Chinotto, Limonata 4.5

Juices

Orange, Apple, Pineapple, Tomato, Ocean Spray Cranberry Juice 4.5

Liqueur Coffees 8.5

Irish Coffee (Whisky)

Calypso Coffee (Tia Maria)

French Coffee (Brandy)

Italian Coffee (Frangelico)

Greek Coffee (Ouzo)



Spirits

Basic Spirits

all 8.0

Jim Beam Bourbon Whisky
Canadian Club Whisky
Smirnoff Vodka Red
Bundaberg Rum
Malibu
Akropolis Ouzo
Gordon's London Dry Gin
Bacardi Rum
St Remy Brandy
Johnnie Walker Red Label Scotch Whisky
Pimm's

Basic Liqueurs

all 8.0

Baileys
Tia Maria
Midori Melon
Kahlua
Southern Comfort
Frangelico



Upper shelf Spirits, Liqueurs & Digestifs

Chivas Regal Scotch Whisky	9.0
Jack Daniels Whisky	9.0
Glenfiddich 12 YO Scotch Whisky	9.5
Wild Turkey Bourbon	9.0
Hennessy Cognac	9.5
Sierra Tequila Silver	8.0
Bombay Sapphire Gin	9.0
Cointreau	9.0
Drambuie	8.5
Jagermeister	8.0
Galliano Amaretto	8.0
Galliano Black Sambuca	8.0
Galliano White Sambuca	8.0
Campari Aperitif	8.0
Galliano Liquore	8.0
Johnnie Walker Black Label	9.0
Jameson Irish Whiskey	9.0
Dimple 12YO Scotch Whisky	9.0



Cocktails

Apple Blossom (Vodka, Apple Liqueur, Vanilla, Apple Juice)	15.0
Champagne Cocktail (Sugar Cube, Angostura Bitters, Triple Sec, Brandy, Sparkling Wine.)	12.0
Bloody Mary (Vodka, Tomato Juice, Worcestershire Sauce, Lemon Juice, Tabasco, Salt, Pepper)	14.0
Cosmopolitan (Cointreau, Vodka, Cranberry Juice, Lime)	16.0
Japanese Slipper (Midori, Cointreau, Lemon Juice)	15.0
Caipiroska (Vodka, Mint, Fresh Lime, Sugar)	16.0
Margarita (Tequila, Triple Sec, Lemon Juice, Salt)	16.0
Espresso Martini (Vodka, Kahlua, White Crème De Cacao, Shot Of Espresso)	16.0
Strawberry Mojito (Bacardi, Strawberries, Fresh Lime, Mint, Sugar, Soda)	17.0
Sex On The Beach (Vodka, Peach Schnapps, Orange Juice, Cranberry Juice)	14.0
Toblerone (Bailey's, Kahlua, Frangelico, Honey, Milk)	16.0



Beers

Local Beers

James Boags Premium Light	7.0
Great Northern (3.5% ALC)	7.0
Victoria Bitter	7.0
Carlton Draught	7.0
James Boags	7.5
Pure Blonde	7.5
Coopers Pale Ale	7.5

Imported Beers

Corona (Mexico)	8.0
Peroni (Italy)	8.0
Asahi (Japan)	8.0
Guinness (Ireland)	8.0

Alcoholic Cider

Bulmer's original	8.0
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Wine List

G B

Sparkling

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

White Wine

Riesling

Tim Gramp Riesling	CLARE VALLEY, SA	9.5	38.0
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Sauvignon Blanc

BTW... Zilzie Sauvignon Blanc	MURRAY DARLING, VIC	8.0	30.0
Skipjack Sauvignon Blanc	MARLBOROUGH, NZ	9.5	38.0

Pinot Grigio

BTW... Zilzie Pinot Grigio	MURRAY DARLING VIC	8.0	30.0
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Chardonnay

BTW... Zilzie Chardonnay	MURRAY DARLING, VIC	8.0	30.0
Katnook Founder's Block Chardonnay	COONAWARRA, SA	9.5	38.0

Sweeter Style

BTW... Zilzie Moscato	MURRAY DARLING, VIC	8.0	30.0
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Red Wine			
Rosé			
Mandala Rosé	YARRA VALLEY, VIC	8.5	34.0
Pinot Noir			
Le Bon Pinot Noir	YARRA VALLEY, VIC	9.5	38.0
SOHO 'Bobby' Pinot Noir	MARLBOROUGH, NZ		43.0
Merlot			
Katnook Founder's Block Merlot	COONAWARRA, SA	9.0	38.0
Cabernet Sauvignon			
Mr. Riggs Outpost Cabernet Sauvignon	COONAWARRA, SA	9.5	42.0
Pepperjack Cabernet Sauvignon	BAROSSA, SA		42.0
Wynns Estate Black Label Cabernet Sauvignon	COONAWARRA, SA		58.0
Cabernet Merlot			
Annie's Lane Cabernet Merlot	CLARE VALLEY, SA	9.0	38.0
Shiraz			
BTW... Zilzie Shiraz	MURRAY DARLING, VIC	8.0	30.0
Sons of Eden Marschall	BAROSSA, SA	9.5	42.0
Penfolds Bin 28 Kalimna Shiraz	MAGILL ESTATE, SA		59.0
Port			
Penfolds Club Tawny		5.0	
Penfolds Grandfather Rare Tawny		10.0	



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