

Traditional pizza

	S	M	L
1. Garlic & Cheese Pizza	10.5	13	15.5
2. Herb & Cheese Pizza	10.5	13	15.5
3. Margherita Tomato, cheese, oregano	13	16	18.5
4. Aussie Tomato, cheese, ham, bacon (egg extra)	14	17	20
5. Hawaiian Tomato, cheese, ham, pineapple	14	17	20
6. Capricciosa Tomato, cheese, ham, mushrooms, olives, anchovies	14	17	20
7. Americana Tomato, cheese, hot salami, green peppers	14	17	20
8. Vegetarian Tomato, cheese, mushrooms, green peppers, onions, olives	14	17	20
9. Marinara Tomato, cheese, mushrooms, prawns, clams, olives, anchovies, garlic	15	18	21
10. With the Lot Tomato, cheese, ham, mushrooms, hot salami, green peppers, pineapple, onions, olives, prawns, anchovies	15	18	21
11. Red Devil Tomato, cheese, hot salami, mushrooms, green peppers, chilli, anchovies	14	17	20
12. Mexicana Tomato, cheese, ham, hot salami, onions, green peppers, chilli	15	18	21
13. Special Tomato, cheese, ham, mushrooms, green peppers, anchovies, egg	15	18	21

Gluten Free Bases available in Medium Size Only. Extra \$4

Gourmet Pizzas

1. Calzone Pizza Filled with spinach, onions, feta and mixed herbs, topped with hot napoletana sauce.	---	19	---
2. Gourmet Vegetarian Tomato, cheese, mushrooms, eggplant, zucchini, feta marinated peppers, semi dried tomatoes and mixed herbs	16	19	22
3. Tandoori Chicken Tomato, cheese, spinach, marinated chicken	16	19	22
4. BBQ Chicken Tomato, cheese, chicken, mushrooms, pineapple, BBQ sauce	16	19	22
5. Pescatore Tomato, cheese, mushrooms, scallops, mussels, calamari, tiger prawns, garlic	---	25.5	---
6. Meat Lovers Tomato, cheese, ham, hot salami, bacon, chicken	16	19	22
7. Chorizo Tomato, cheese, chorizo, spinach, Spanish onion, marinated peppers	16	19	22
8. Smoked Salmon Tomato, cheese, smoked salmon, Spanish onion, capers, rocket	21	24	27
9. Lamb Tomato, cheese, marinated lamb, spinach, mushrooms, Spanish onions	---	22	---

Desserts All cakes served with cream or ice cream

A Selection of Cakes See our display	6.5
Selection of Italian Gelati 3 Scoops	6.5
Traditional Italian Tiramisu	11
Chocolate Mousse	9.5
Selection of Biscuits See our display	3.5
Muffin of the Day	4.5



rosco's@chevron
café bar

TAKE AWAY MENU

Phone 03 9525 2679

Fax 03 9510 3752




rosco's@chevron
café bar
14/519-539 St Kilda Rd,
Melbourne, Vic, 3004



Trading Hours

Mon – Fri 11.30am – 10.30pm
(Lunch and Dinner)

Sat & Sun 8.00am – 10.30pm
(Breakfast, Lunch & Dinner)

www.roscosatchevron.com.au

Email info@roscosatchevron.com.au (enquiries only)

Chevron Take Away Menu

Entrees

Minestrone Soup Served with 2 pieces bread	13.5
Garlic Ciabata Bread	6.5
Herb Ciabata Bread	6.5
Rosco's Dips	15.5
Trio of home made dips served with our sesame pita bread, celery and carrot sticks	
Potato Wedges Served with sour cream and sweet chilli sauce	8.5
Onion Rings served with aioli	9.5
Garlic & Rosemary Salted Chips Served with aioli	8
Arancini Balls (3)	14
Panko crumb arborio rice filled with cheese and mushrooms, served with aioli	
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 with sesame pita 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	

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 pita bread topped with grilled chicken in middle eastern spices, lettuce, tomato, onion & tzatziki	14.5

Salads

Caesar Salad	17
Baby cos lettuce, croutons, crispy bacon, anchovies, poached egg, parmesan shavings with traditional Caesar dressing	
with marinated chicken tenderloins	20
with Atlantic smoked salmon	22
with marinated lamb	24
Salt & Pepper Szechwan Calamari Salad	21
Served on a fresh chef's salad with vinaigrette, lime and sweet chilli dressing	
Lamb & Rocket Salad (gluten free)	21
Thinly sliced marinated lamb loin with rocket, roasted vegetables, semi dried tomato and bocconcini cheese with a balsamic & vinaigrette dressing	
Thai Chicken & Mango Salad	21
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
Baby cos lettuce with tomato, cucumber, Spanish onions, fetta cheese, olives, oregano with olive oil and lemon dressing	
with marinated chicken tenderloins	19
with Atlantic smoked salmon	21
with marinated lamb	23
Chef's Garden Salad Wild rocket, baby cos, cucumber, radish, tomatoes, Spanish onions, olives with our homemade dressing	9.5/13

Risottos

Risotto Alla Funghi (gluten free)	22
Mixed wild mushrooms, truffle oil, spinach, gorgonzola, slivered almonds in a creamy sauce	
Chicken Risotto (gluten free)	22
Tenderloin of chicken with mushrooms, baby spinach and semi dried tomatoes in a creamy sauce	
Lamb Risotto (gluten free)	27
Marinated lamb mid loin with mushrooms, spinach and shaved feta in a saffron broth	
Seafood Risotto (gluten free)	33
A selection of prawns, scallops, mussels and calamari in a creamy sauce	

Pastas

Lasagne Bolognese	15
Layers of pasta filled with Bolognese sauce, creamy béchamel sauce, parmesan cheese topped with a napoletana sauce.	
Beef Strip Fettuccine	21.5
Fettuccine tossed with tender eye fillet strips, onion, mushrooms, semi dried tomatoes, baby spinach in a seeded mustard and cream sauce	
Spaghetti Marinara	33
A selection of prawns, scallops, mussels and calamari, tossed in olive oil garlic, roma tomato, lemon juice, rocket and pesto	
Also available in napoletana sauce or cream sauce	
Tortellini Alfredo	17.5
Pasta filled with veal and cooked with onions, bacon, mushrooms, peas in a cream and napoletana sauce	
Spaghetti Broccolini	17
Spaghetti tossed with broccolini, onions, chilli, almond flakes, kalamata olives garlic, pesto, olive oil and lemon	
Jumbo Pumpkin Ravioli Funghi	18.5
Pasta filled with pumpkin, tossed with mushrooms and semi dried tomatoes in a cream and napoletana sauce	
Gnocchi Al Pomodoro Potato dumplings tossed with olives, white wine, parsley, fresh ricotta and basil in a napoletana sauce	18.5
Gnocchi Pumpkin	18.5
Potato dumplings tossed with roasted pumpkin, baby spinach, semi dried tomatoes in a creamy sauce	
Penne Matriciana	17.5
Penne tossed with onions, bacon, capsicum and chilli in a napoletana sauce	
Fettuccine Pollo Funghi	17.5
Fettuccine tossed with chicken and mushrooms in a creamy pesto sauce	
Spaghetti Calabrese	17.5
Spaghetti with onion, hot salami, capsicum, olives and semi dried tomatoes tossed with olive oil, garlic and a touch of pesto	
Penne Pollo Avocado	18
Fettuccine tossed with chicken and avocado in a creamy pesto sauce	
Bolognese, Carbonara and Napolitana sauces available	17.5

Stir Fry

Beef Stir Fry	24
Slices of beef, fresh vegetables and hokkien noodles with lemongrass, sweet chilli and soya sauce	
Chicken Stir Fry	24
Tender chicken breast, fresh vegetables and egg noodles with a soya, sweet chilli and oyster sauce	
Vegetarian Stir Fry	22
Seasonal fresh vegetables, tofu and eggs tossed with sweet chilli, soya and Mirin ginger sauce, served with steamed rice	
Seafood Stir Fry	33
Prawns, scallops, mussels, calamari, fresh vegetables and egg noodles with fresh lime juice, sweet chilli and soya sauce	

Old School Favourites

Crispy Fish and Chips (gluten free)	21
Battered fish fillets deep fried and served with chips, chef's salad and tartare sauce	
Roscos' Angus Beef Burger	21
Premium Angus beef, caramelized onion, Jack cheese, bacon, egg, lettuce tomatoes and relish served with chips and onion rings	
Pulled Pork Burger	20
Pork slow roasted then pulled with Jack cheese, onion, gravy and coleslaw served with chips and onion rings	
Schnitzel	
Panko crumb served with chef's salad and chips	
Chicken	21
Veal	23
Choice of sauces – mushroom, pepper, red wine jus or gravy	add \$4
Parmigiana	
Panko crumb topped with leg ham, cheese and napoletana sauce served with chef's salad and chips	
Chicken	23
Veal	25

Main Courses

Eye Fillet Gorgonzola (250 grams)	39
Dry aged and grass fed eye fillet - grilled to your liking with gorgonzola and red wine jus, served with creamy mash and seasonal vegetables	
Black Angus Porterhouse (300 grams)	34
Dry aged and grass fed Black Angus porterhouse - grilled to your liking with green peppercorn sauce, served with seasonal vegetables and rosemary garlic potatoes	
Scallopini Funghi	32
Milk fed baby veal topped with a creamy mushroom sauce, served with seasonal vegetables and rosemary garlic potatoes	
Lamb Rack	37
Tasmanian Spring Lamb marinated with rosemary and garlic topped with port jus, served with seasonable vegetables and mashed pumpkin	
Chicken Saltimbocca (gluten free)	30.5
Grilled succulent breast of chicken with melted mozzaella, pancetta, white wine creamy pesto sauce served with ratatouille vegetables and creamy mash	
Chicken Lemonato	30.5
Grilled chicken breast with a zesty Italian lemon and saffron sauce served with smashed pumpkin and broccolini	
Garlic Prawns (gluten free)	33
King prawns sautéed in garlic served in a rich creamy pesto sauce with seasonal vegetables and steamed rice	
Catch of the Day	MP
See Specials Board	