

Traditional pizza

	S	M	L
1. Garlic & Cheese Pizza	10	12.5	15
2. Herb & Cheese Pizza	10	12.5	15
3. Margherita Tomato, cheese, oregano	12.5	15.5	18
4. Aussie Tomato, cheese, ham, bacon (egg extra)	13.5	16.5	19.5
5. Hawaiian Tomato, cheese, ham, pineapple	13.5	16.5	19.5
6. Capricciosa Tomato, cheese, ham, mushrooms, olives, anchovies	13.5	16.5	19.5
7. Americana Tomato, cheese, hot salami, green peppers	13.5	16.5	19.5
8. Vegetarian Tomato, cheese, mushrooms, green peppers, onions, olives	13.5	16.5	19.5
9. Marinara Tomato, cheese, mushrooms, prawns, clams, olives, anchovies, garlic	14.5	17.5	20.5
10. With the Lot Tomato, cheese, ham, mushrooms, hot salami, green peppers, pineapple, onions, olives, prawns, anchovies	14.5	17.5	20.5
11. Red Devil Tomato, cheese, hot salami, mushrooms, green peppers, chilli, anchovies	13.5	16.5	19.5
12. Mexicana Tomato, cheese, ham, hot salami, onions, green peppers, chilli	14.5	17.5	20.5
13. Special Tomato, cheese, ham, mushrooms, green peppers, anchovies, egg	14.5	17.5	20.5

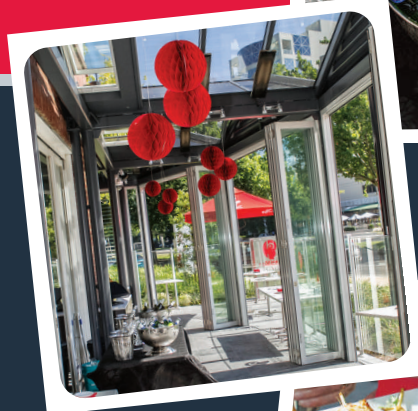
Gluten Free Bases available in Medium Size Only, extra \$4

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	15.5	18.5	21.5
3. Tandoori Chicken Tomato, cheese, spinach, marinated chicken	15.5	18.5	21.5
4. BBQ Chicken Tomato, cheese, chicken, mushrooms, pineapple, BBQ sauce	15.5	18.5	21.5
5. Pescatore Tomato, cheese, mushrooms, scallops, mussels, calamari, tiger prawns, garlic	---	25	---
6. Meat Lovers Tomato, cheese, ham, hot salami, bacon, chicken	15.5	18.5	21.5
7. Chorizo Tomato, cheese, chorizo, spinach, Spanish onions, marinated peppers	15.5	18.5	21.5
8. Late Breakfast Delight Tomato, cheese, leg ham, fresh tomato, egg, bacon, mushrooms	15.5	18.5	21.5
9. Lamb Tomato, cheese, marinated lamb, spinach, mushrooms, Spanish onions	---	21.5	---

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



TAKE AWAY MENU

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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 sesame pita bread	12
Garlic Ciabata Bread	6.5
Herb Ciabata Bread	6.5
Rosco's Dips Trio of home made dips served with our sesame pita bread, celery and carrot sticks	15.5
Potato Wedges Served with sour cream and sweet chilli sauce	8.5
Garlic & Rosemary Salted Chips Served with aioli	8
Calamari Fritti (gluten free) Tender calamari lightly floured and shallow fried served with chef's salad, chips, tartare sauce and lemon wedges	20
Rosco's Antipasto A selection of grilled vegetables, semi dried tomatoes, cold meats, smoked salmon and cheese accompanied with sesame pita bread	20.5
Lamb Cutlets 3 Lamb Cutlets marinated and grilled, served with chef's salad and tzatziki	20
Spicy Beef Ribs Beef ribs marinated in a spicy bourbon BBQ sauce served with chips and coleslaw	20
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
Wholemeal Wrap option available	
Salads	
Caesar Salad Baby cos lettuce, croutons, crispy bacon, anchovies, poached egg, parmesan shavings with traditional Caesar dressing	16.5
with marinated chicken tenderloins	19.5
with Atlantic smoked salmon	21.5
with marinated lamb	23.5
Salt & Pepper Szechwan Calamari Salad Served on a fresh chef's salad with vinaigrette, lime and sweet chilli dressing	21
Lamb & Rocket Salad (gluten free) Thinly sliced marinated lamb loin with wild rocket, roasted vegetables, semi dried tomatoes and bocconcini cheese with a balsamic & vinaigrette dressing	21
Thai Chicken & Mango Salad Chicken tenderloins with mixed leaves, tomato, cucumber, onions, coriander, snow peas, bean shoots, preserved mango and noodles topped with a Thai dressing	21
Greek Salad (gluten free) Baby cos lettuce with tomato, cucumber, Spanish onions, fetta cheese, olives, oregano with olive oil and lemon dressing	16
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	
Pumpkin Risotto (gluten free) Roast pumpkin, pinenuts, baby spinach, semi dried tomatoes and feta cheese in a creamy sauce	21
Chicken Risotto (gluten free) Tenderloin of chicken with mushrooms, baby spinach and semi dried tomatoes in a creamy sauce	21
Lamb Risotto (gluten free) Marinated lamb mid loin with mushrooms, spinach and shaved parmesan in a saffron broth	26.5
Seafood Risotto (gluten free) A selection of prawns, scallops, mussels and calamari in a creamy sauce	29.5
Pastas	
Lasagne Bolognese Layers of pasta filled with Bolognese sauce, creamy béchamel sauce, parmesan cheese topped with a napoletana sauce.	15
Beef Strip Fettuccine Fettuccine tossed with tender eye fillet strips, onion, mushrooms, semi dried tomatoes, baby spinach in a seeded mustard and cream sauce	21
Spaghetti Marinara 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>	29.5
Tortellini Alfredo Pasta filled with veal and cooked with onions, bacon, mushrooms, peas in a cream and napoletana sauce	17
Spaghetti Broccolini Spaghetti tossed with broccolini, onions, chilli, almond flakes, kalamata olives garlic, pesto, olive oil and lemon	16.5
Jumbo Pumpkin Ravioli Funghi Pasta filled with pumpkin, tossed with mushrooms and semi dried tomatoes in a cream and napoletana sauce	18
Gnocchi Di Spinacio Potato dumplings tossed with spinach, pinenuts, in a creamy pesto sauce	18
Gnocchi Pumpkin Potato dumplings tossed with roasted pumpkin, baby spinach, semi dried tomatoes in a creamy sauce	18
Penne Matriciana Penne tossed with onions, bacon, capsicum and chilli in a napoletana sauce	17
Fettuccine Pollo Funghi Fettuccine tossed with chicken and mushrooms in a creamy pesto sauce	17
Spaghetti Calabrese Spaghetti with onion, hot salami, capsicum, olives and semi dried tomatoes tossed with olive oil, garlic and a touch of pesto	17
Penne Pollo Avocado Fettuccine tossed with chicken and avocado in a creamy pesto sauce	18.5
<i>Bolognese, Carbonara and Napolitana sauces available</i>	17
Stir Fry	
Beef Stir Fry Slices of beef, fresh vegetables and hokkien noodles with lemongrass, sweet chilli and soya sauce	23
Chicken Stir Fry Tender chicken breast, fresh vegetables and egg noodles with a soya, sweet chilli and oyster sauce	23
Vegetarian Stir Fry Seasonal fresh vegetables, tofu and eggs tossed with sweet chilli, soya and Mirin ginger sauce, served with steamed rice	22
Seafood Stir Fry Prawns, scallops, mussels, calamari, fresh vegetables and egg noodles with fresh lime juice, sweet chilli and soya sauce	29.5

Old School Favourites	
Crispy Fish and Chips (gluten free) Battered fish fillets deep fried and served with chips, chef's salad and tartare sauce	21
Roscosp's Angus Beef Burger Premium Angus beef, caramelized onion, Jack cheese, bacon, egg, lettuce tomatoes and relish served with chips and onion rings	19
Pulled Pork Burger Pork slow roasted then pulled with Jack cheese, onion, gravy and coleslaw served with chips and onion rings	19
Schnitzel Panko crumb served with chef's salad and chips	
Chicken	20
Veal	22
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	22
Veal	24
Main Courses	
Eye Fillet Florentine (250 grams) Dry aged and grass fed eye fillet – grilled to your liking with wilted spinach red wine jus, served with creamy mash and seasonal vegetables	38
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	34
Scallopini Funghi Milk fed baby veal topped with a creamy mushroom sauce, served with seasonal vegetables and rosemary garlic potatoes	31
Lamb Rack Tasmanian Spring Lamb marinated with rosemary and garlic topped with port jus, served with seasonable vegetables and roast pumpkin	34
Chicken Saltimbocca (gluten free) Grilled succulent breast of chicken with melted mozzaella, pancetta, white wine creamy pesto sauce served with ratatouille vegetables and creamy mash	29.5
Moroccan Chicken Moroccan spiced chicken served with couscous, broccolini, yoghurt and hummus	29.5
Garlic Prawns (gluten free) King prawns sautéed in garlic served in a rich creamy pesto sauce with seasonal vegetables and steamed rice	32
Catch of the Day See Specials Board	MP