



THE YORKSHIRE ROSE

Lunch - Fri and Sat. Dinner - Mon to Sat

Main Course Salads

ROAST VEGETABLE SALAD - \$24

Roast pumpkin, carrot, potato, mixed green leaves, Kale, chickpeas, sundried tomato, balsamic dressing. ***GF. V. VG.**

SUMMER CHICKEN SALAD - \$26

Seasoned chicken, roasted pumpkin, beetroot, mixed green leaves, red onion, tomato, cucumber, roasted cashews, feta cheese, French vinegarette. **GF. *V.**

ASIAN BEEF SALAD - \$26

Rare beef, mixed salad greens, tomato, red onion, cucumber, coriander, mint, spring onion, cashews, Asian dressing. **GF.**

Sides

FRESH BAGUETTE - \$6

Sliced and served with butter. **V.*VG.**

MUSHY PEAS – Small - \$7 – Large - \$10

Traditional English Style. **V. *VG.**

GREEN PEAS – Small - \$7 – Large - \$10

Steamed garden peas **V. VG.**

MASHED POTATO– Small - \$7 – Large - \$10

Hand mashed creamy potato **V. *VG**

ROAST POTATOES– \$10

Crispy roast potatoes lightly seasoned. **V. VG.**

MIXED SALAD - \$12

Leafy greens, tomato, red onion and cucumber with French vinaigrette. **GF. V. VG.**

THICK CUT CHIPS - \$12

Thickly sliced, beer battered chips, served with tomato sauce & aioli or gravy. **V. *VG.**

YORKSHIRE PUDDING - \$12

2 puddings served with gravy. ***V.**

Dessert

KIDS ICE CREAM - \$6.50

Creamy vanilla ice cream served with choice of topping – chocolate, strawberry or caramel and sprinkled with 100s and 1000s.

ADULT ICE CREAM - \$10.00

Creamy vanilla ice cream served with choice of topping – chocolate, strawberry or caramel.

APPLE CRUMBLE - \$17

Freshly baked apple crumble, made to a traditional old country recipe. Served with vanilla ice cream or custard (hot or cold) & dollop cream.

STICKY DATE PUDDING - \$17

Delicious homemade sticky date pudding. Served with toffee sauce and vanilla ice cream.

LEMON MERINGUE TART - \$17

Individual lemon meringue tart served with ice cream and strawberry coulis

YORKSHIRE PUDDING WITH ICE CREAM - \$17

Traditional Yorkshire pudding filled with ice cream and your choice of topping – Maple syrup, chocolate fudge or caramel sauce

CHEESE PLATE - \$28

King Valley Cheddar, Danish blue cheese, cocktail onions & gherkins. Served with fresh baguette, crackers and onion relish. **V.**

Host Your Private Function at The Rose

Looking for the perfect spot to celebrate? Whether it's a birthday, staff gathering, or any special occasion, we've got you covered! We can accommodate groups from 6 to 40, or you can book the entire venue for an exclusive event. Let us help make your celebration one to remember.

*** Gluten Free (GF), Vegetarian (V) & Vegan (VG) options available. Please ask our friendly staff**