

BOTTOMLESS

BRUNCH

MENU

ENTRÉE

Salt & Pepper Squid w/ Aioli & lemon (GF)(DF)

Charcoal Baked Scallop | Parsley Crumb, Lobster Oil, Hint of Chill

Pane Carasau | Whipped Bottarga

MAINS

Roasted Lamb Rump | Garlic, Rosemary, Leek, Jus (GF)(DF)

Swordfish | Baby Tomato, Bagna Cauda, Caper, Golden Raisin

SIDES

Smashed Chat Potato | Rosemary (V)(GF)(DF)

Butter lettuce | Radicchio, Pumpkin Seed Oil (V)(GF)(DF)

DESSERTS

Watermelon Granita | Peached Melons, Lime Jelly (V)(GF)(DF)

Tiramisu | Mascarpone, Marsala, Espresso

DRINKS

House Beers, Wine & Prosecco

Cocktails | Espresso Martini, Margarita, & Aperol Spritz

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

All credit card payments incur a surcharge.

The Vicar proudly supports the responsible service of alcohol, ensuring a safe and enjoyable experience for all our guests.

ROSAS
ITALIAN EATERY