



rosco's@chevron
cafe bar

HAPPY HOURS

MON-FRI



3-6PM

Bottled Beers/Cider **7**

Glass of House White/Red/Sparkling **7**

Basic Spirits & Liqueurs **8**

Happy Hour Cocktails **14**
(From our House Cocktail List)

Entrees

House made pan fried Chicken Gyoza (5) with soy and black vinegar dipping sauce	18
Saganaki Pan fried cheese with cinnamon and raisins puree and grilled lemon	16
Soup of the Day Served with 2 pieces garlic bread	17
Garlic Ciabatta Bread (4)	9
Sweet Potato Chips Served With Sour Cream And Sweet Chilli Sauce	12
Chips Served with aioli	10
Steamed Vegetables tossed with toasted almonds, garlic and olive oil	14
Housemade Dips Trio of dips served with house made pita bread	16
Pumpkin Arancini Balls(4) Panko crumb arborio rice balls filled with pumpkin, sage and parmesan served with cajun mayo	18
Lemon & Pepper Squid (GF option available) Tender squid fried served with chef's salad and tartar sauce.	24
Satay Chicken Skewers (3) Thai style grilled chicken thigh served with rice and house made peanut sauce	22
Lamb Skewers(3) Lamb marinated in rosemary served with chips and minted yoghurt	24

Mains

Eye fillet steak (250 grams) (GF) Grass fed - grilled to your liking with seasonal vegetables, herbed roasted kipfler potatoes with your choice of sauce - mushroom, pepper, red wine jus or gravy	49
Veal Scallopini Grilled baby veal with creamy mushroom sauce served with mash potato and steamed french beans	39
Tiger Prawns (GF) Prawns sautéed in garlic served in a rich creamy pesto sauce with broccoli and jasmine rice	36
Pollo Montecristo Chicken Breast topped with a creamy mushroom, spinach, chives sauce served with mash potato and steamed broccolini	36
Catch Of The Day- See todays specials	MP

Salads

Caesar Salad (GF option available)	20
Baby cos lettuce, croutons, crispy bacon, anchovies, soft egg, parmesan shavings with traditional caesar dressing	
Warm Lamb Salad (GF)	28
Marinated Lamb Fillet, mixed grains, sweet potato, roasted capsicum, spanish onions, mint, mixed lettuce, candy walnuts with a minted yogurt dressing	
Thai Calamari Salad (spicy)	25
Crispy Calamari Asian coleslaw, mint, thai dressing, and crushed pea-nuts	
Greek Salad (GF)	17
Baby cos lettuce with tomato, cucumber, spanish onions, feta cheese, ol-ives, oregano with olive oil and lemon dressing.	
Chef's Garden Salad (GF)	13
Mixed lettuce, cucumber, tomatoes, spanish onions, olives with our homemade dressing	
Add	
– Grilled chicken tenderloins (GF)	6
– Fried calamari	7
– Marinated Lamb	10

POA: Price On Asking

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Old School Favourites

Beer Battered Fish and Chips (GF option available) Battered fish fillet's deep fried and served with chips, chef's salad and tartar sauce.	30
Roscosp Angus Burger (GF option available) Premium Angus beef burger, caramelised onion, cheese, bacon, egg, lettuce, tomato, Rosco's sauce served with chips	26
Chevron Southern Fried Chicken Burger Fried chicken thigh, lettuce, kimchi mayo, pickles and slaw served with chips	26
Mushroom Burger (GF option available) Portobello mushroom, avocado, lettuce, spanish onion, grilled capsicum and feta cheese served with chips	23
Chicken Schnitzel Panko crumb served with chef's salad and chips - choice of sauces mushroom, pepper, red wine jus or gravy add \$4	27
Chicken Parmigiana Panko crumb topped with leg ham, cheese and napoletana sauce served with chef's salad and chips	30
Souvlaki Pita bread, lettuce, tomato, onion and tzatziki with chips - with middle eastern marinated chicken - with marinated lamb back-strap	24 28
Vegetarian Souvlaki Pita bread, grilled mushrooms, hummus, grilled peppers, sweet potato, red onion, lettuce, feta and chips	22
Bangers And Mash Pork Sausages with mash potato, caramelised onions, fried root chips and a mushroom pea gravy.	28

Risotto

Mushroom Risotto (GF) Mixed mushrooms with green peas, spinach, pesto in a vegetable broth with truffle oil	26
Chicken Risotto (GF) Tenderloin of chicken with mushrooms, baby spinach and semi dried tomatoes, parmesan cheese with chicken broth.	26
Moroccan Lamb Risotto (GF) Tender Lamb with roasted red capsicum, spinach, shaved parmesan in a saffron vegetable broth.	29
Seafood Risotto (GF) A selection of prawns, scallops, clams and calamari in a creamy pesto sauce	37

Stir Fry

Vegetable Stir fry Fresh vegetables, mushroom, noodles with a soy and sweet chilli sauce	26
Vegetable Nasi Goreng Asian fried rice with french beans, mixed vegetables topped with fried shallots and a fried egg	26
Add Chicken \$6	
Add Beef \$6	

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Pastas

Lasagne Bolognese

Layers of pasta filled with beef bolognese , creamy béchamel , par-mesan cheese topped with napoletana sauce served with a chef's salad

26

Spaghetti Marinara

A selection of prawns, scallops, clams and calamari tossed in white wine, garlic, lemon, parsley, olive oil and a touch pesto

37

Beef Strip Fettuccine

Fettuccine tossed with tender eye fillet strips, onion, mushrooms, semi dried tomatoes, baby spinach in a seeded mustard and cream sauce

28

Tortellini Alfredo

Pasta filled with veal and cooked with onions, bacon, mushrooms, peas in a cream and napoletana sauce

25

Gnocchi Ragu

Gnocchi with slow cooked lamb shoulder in a rich red wine and toma-to sauce with shaved parmesan

29

Gnocchi Pumpkin

Potato dumpling tossed with roasted pumpkin, baby spinach, semi dried tomatoes in a creamy pesto sauce

26

Penne Matriciana

Penne tossed with onion, bacon, capsicum and chilli in a Napoletana sauce

25

Fettuccine Pollo Funghi

Fettucine tossed with chicken and mushrooms in a creamy pesto sauce

25

Spaghetti Calabrese

Spaghetti with onion, hot salami, capsicum, olives and semi dried tomatoes tossed with olive oil, garlic and touch of pesto

25

Fettuccini Roscos

Fettuccine tossed with onion, garlic, spinach, pine nuts, fresh tomato in a napoletana sauce

25

Penne Pollo Avocado

Penne tossed with onion, chicken and avocado in a creamy pesto sauce

27

Ricotta and Spinach Filled Ravioli

Ravioli filled with ricotta and spinach tossed with onion, garlic, spinach in a Napoletana sauce topped with house made ricotta crumble

26

Spaghetti Aglio e Olio

Spaghetti tossed with garlic, chilli, onion and olive oil

22

Classics: Beef Bolognese, Carbonara and Napolitana sauces also available

25

Choice of Pasta: Spaghetti, Penne, Fettuccini or Tortellini

Traditional Pizza

	SML	MED	LGE
Garlic & Cheese Pizza	15	18	21
Herb & Cheese Pizza	15	18	21
Margherita Tomato, cheese, oregano	17	20	23
Aussie Tomato, cheese, ham, bacon, egg	19	22	25
Hawaiian Tomato, cheese, ham, pineapple	19	22	25
Capricciosa Tomato, cheese, ham, mushrooms, olives, anchovies	19	22	25
Americana Tomato, cheese, hot salami, green peppers	19	22	25
Vegetarian Tomato, cheese, mushrooms, green peppers, onions, olives	19	22	25
Marinara Tomato, cheese, mushrooms, prawns, clams, olives, anchovies, garlic	20	23	26
With The Lot Tomato, cheese, ham, mushrooms, hot salami, green peppers, pineapple, onions, olives, prawns, anchovies	20	23	26
Red Devil Tomato, cheese, hot salami, mushrooms, green peppers, chilli, anchovies	19	22	25
Mexicana Tomato, cheese, ham, hot salami, onions, green peppers, chill	20	23	26
Special Tomato, cheese, ham, mushrooms, green peppers, anchovies, egg	20	23	26
Tropical Delight Tomato, cheese, ham, mushrooms, pineapple, prawns	20	23	26
Supreme Tomato, cheese, hot salami, leg ham, mushrooms, onions, olives, green peppers, pineapple.	20	23	26
Pepperoni Tomato, cheese, pepperoni	19	22	25

Gluten Free Bases Available In Medium Size Only.Extra \$5



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Gourmet Pizza

	SML	MED	LGE
Gourmet Vegetarian Tomato, cheese, mushrooms, eggplant, zucchini, fetta, marinated peppers, semi dried tomatoes and oregano	22	25	28
Tandoori Chicken Tomato, cheese, spinach, marinated chicken	22	25	28
BBQ Chicken Tomato, cheese, chicken, mushrooms, pineapple, bbq sauce	22	25	28
Pescatore Tomato, cheese, mushrooms, scallops, clams, calamari, tiger prawns, garlic		30	
Meat Lovers Tomato, cheese, ham, hot salami, bacon, chicken	22	25	28
Chorizo Tomato, cheese, chorizo, spinach, Spanish onion, marinated peppers	22	25	28
Lamb Tomato, cheese, marinated lamb, spinach, mushrooms, Spanish onions		29	
The Barefoot Investor Tomato, cheese, ham, mushrooms, hot salami, green peppers, pineapple, onion, olives, fetta, spinach, chilli, oregano, garlic	22	25	28
Chilli Prawn Garlic, cheese, spinach, onion, prawns, fresh chilli		26	

Dessert

Please ask waiting staff for the Menu

POA

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Beverages

Latte, Flat White, Cappuccino, Mocha, Espresso, Long black 5

Short Macchiato, Long Macchiato, Vienna, Hot Choc, chai latte

Decaffeinated Coffee available

In a Mug \$1

extra shot \$1

Bon Soy milk 60c

Milk Lab Almond Milk 60c

Honey 50c

Iced Coffee 8

Iced Choc 8

Affogato 7

add frangelio or baileys 7 extra)

Irish Coffee (Whisky) 12

Teas; T2 Varieties 5.5

English Breakfast

Green

Peppermint

Lemongrass & Ginger

Soft Drinks 5

Coke, Coke No Sugar, Fanta, Sprite, Raspberry lemonade,

Lemon Lime Bitters, Soda water, Tonic water, Dry Ginger Ale, Ginger Beer

Mount Franklin Stilled Water 4

San Pellegrino Sparkling 250ml 5.5

San Pellegrino Sparkling 1 litre 10

San Pellegrino: Aranciata rossa, Chinotto, Limonata 5.5

Spirits

Basic Spirits ALL

11

Jim Beam Bourbon Whisky
Canadian Club Whisky
Vodka
Bundaberg Rum
Malibu
Gordon's London Dry Gin
Bacardi Rum
St Remy Brandy
Captain Morgan
Grant's Scotch Whisky
Pimm's

Basic Liqueurs ALL

11

Baileys
Midori Melon
Kahlua
Southern Comfort
Frangelico

Spirits

Upper shelf Spirits, Liqueurs & Digestifs

Chivas Regal Scotch Whisky	12
Jack Daniels Whisky	12
Glenfiddich 12 YO Scotch Whisky	12
Wild Turkey Bourbon	12
Hennessy Cognac	12
Grey Goose vodka	12
Sierra Tequila Silver	11
Cascabel Coffee Tequila	13
Chambord raspberry Liqueur	11
Tanqueray Gin	12
Cointreau	11
Galliano Black Sambuca	11
Galliano White Sambuca	11
Campari Aperitif	11
Johnnie Walker Black Label	12
Jameson Irish Whiskey	12

Mocktails

BERRY FIZZ	12
Strawberry & Berry Coulis, Lemonade, Soda water, lemon juice	
APPLE & ELDERFLOWER SPARKLE	12
Elderflower, Apple Juice, cucumber, Soda water, fresh lime	
PEACH, ORANGE & CRANBERRY SPRITZ	12
Peach syrup, Orange juice, Cranberry juice, Soda water, lime	

Cocktails

HOUSE COCKTAILS ALL

17

- Aperol Spritz** Aperol, Prosecco, Soda Water, Fresh Orange
- Black Russian** Vodka, Kahlua, Coca Cola
- Midori Splice** Midori, Malibu, Pineapple Juice, Cream
- Ruby Tuesday** Gin, Cranberry Juice, Grenadine, Fresh Lime
- Negroni** Campari, Sweet Vermouth, Gin
- Roscots' Special** Vodka, Peach Schnapps, Pineapple Juice, Grenadine
- Blue Lagoon** Vodka, Blue Curacao, Lemon Juice, Lemonade
- Elderflower G&T** Gin, Tonic, Elderflower, Lime, Cucumber
- Tequila Sunrise** Tequila, Orange juice, Grenadine, Lemon
- Jager Cafe** Jagermeister, Vodka, Kahlua, Grenadine
- Sex On The Beach** Vodka, Peach Schnapps, Orange Juice, Cranberry Juice
- Pimms Cocktail** Pimms, Lemonade, Dry Ginger, Lemon, Cucumber

PREMIUM COCKTAILS

- Margarita** Tequila, Cointreu, lemon juice, salt 22
- Cosmopolitan** Cointreau, Vodka, Cranberry Juice, Lime 22
- Japanese Slipper** Midori, Cointreau, Lemon Juice 22
- Espresso Martini** Vodka, Kahlua, Cazcabel tequila , shot of Espresso 22
- Toblerone** Bailey's, Kahlua, Frangelico, Honey, Milk 22
- French Martini** Vodka, Chambord, Pineapple Juice 22
- Long Island Iced Tea** Vodka, Gin, Tequila, Triple sec, Bacardi, Coca Cola, fresh lemon, Lemon Juice 28

Bottled Beers/Cider

Peroni Nastro Azzurro Zero (0.0 % ALC)	8
Great Northern(3.5% ALC)	10
Victoria Bitter	10
Carlton Draught	10
Coopers Pale Ale	10
Corona	11
Peroni	10
Asahi	10
Heineken	10
Bulmer's original	10

Craft Cans

Stone & Wood Pacific Ale	12
Balter XPA	12



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Wine

Sparkling

BTW Zilzie Sparkling	Murray Darling VIC
Bella Modella Prosecco	Italy
Derwent Estate Sparkling	Tasmania

Glass	Bottle
10	35
12	45
	65

White Wine

Tim Gramp Riesling	Clare Valley SA
BTW Zilzie Sauvignon Blanc	Murray Darling VIC
Skipjack Sauvignon Blanc	Marlborough NZ
BTW Zilzie Pinot Grigio	Murray Darling VIC
Bella Madella Pinot Grigio	Italy
BTW Zilzie Chardonnay	Murray Darling VIC
Parker Estate Cold Climate Chardonnay	Coonawarra SA
BTW Zilzie Moscato	Murray Darling VIC

Glass	Bottle
11	42
10	35
11	42
10	35
11	42
10	35
11	42
10	35

Rosé

Mandala Rosé	Yarra Valley VIC
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Glass	Bottle
11	42

Wine

Red Wine

BTW Zilzie Pinot Noir	Murray Darling VIC	Glass	Bottle
Mr. Riggs 'Valerie' Pinot Noir	Adelaide Hills, SA	10	35
Coriole Sangiovese	McLaren Vale SA	11.5	44
Mr. Riggs Outpost Cabernet Sauvignon	Coonawarra SA	11.5	44
Wynns Estate Black Label Cabernet Sauvignon	Coonawarra SA	11	42
Annie's Lane Cabernet Merlot	Clare Valley SA		65
BTW Zilzie Shiraz	Murray Darling VIC	10	40
Sons Of Eden Marschall Shiraz	Barossa SA	10	35
		11.5	44

