



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 ponzu sauce	18
Saganaki	16
Pan fried cheese with honey date puree and grilled lemon	
Soup of the Day	17
Served with 2 pieces garlic bread	
Garlic Ciabatta Bread (4)	8
add cheese \$4	
Sweet Potato Chips	12
Served With Sour Cream And Sweet Chilli Sauce	
Chips	10
Served with aioli	
Steamed Vegetables	13
Tossed with toasted almond, garlic and olive oil	
Housemade Dips	16
Trio of dips served with house made pita bread	
Pumpkin Arancini Balls(4)	18
Panko crumb arborio rice balls filled with pumpkin, sage and parmesan served with cajun mayo	
Lemon & Pepper Squid (GF option available)	24
Tender squid lightly floured and shallow fried served with chef's salad and Aioli.	
Satay Chicken Skewers (3)	22
Thai style grilled chicken thigh served with rice and house made peanut sauce	
Japanese Fried Chicken	22
Marinated fried chicken thigh served with Japanese slaw and ponzu sauce	

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	37
Pork Belly Five spice slow cooked pork belly with crushed sweet potato, grilled asparagus and red wine jus	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)	27
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 peanuts	
Greek Salad (GF)	17
Baby cos lettuce with tomato, cucumber, spanish onions, feta cheese, olives, 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	9

POA: Price On Asking

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Old School Favourites

Beer Battered Fish and Chips (GF option available)	28
Battered fish fillet's deep fried and served with chips, chef's salad and tartar sauce.	
Roscops Angus Burger (GF option available)	26
Premium Angus beef burger, caramelised onion, cheese, bacon, egg, lettuce, tomato, Rosco's sauce served with chips	
Chevron Southern Fried Chicken Burger	26
Fried chicken thigh, lettuce, kimchi mayo, pickles and slaw served with chips	
Mushroom Burger	23
Portobello mushroom, avocado, lettuce, spanish onion, grilled capsicum and feta cheese served with chips	
Chicken Schnitzel	26
Panko crumb served with chef's salad and chips	
- choice of sauces mushroom, pepper, red wine jus or gravy add \$4	
Chicken Parmigiana	29
Panko crumb topped with leg ham, cheese and napoletana sauce served with chef's salad and chips	
Souvlaki	
Pita bread, lettuce, tomato, onion and tzatziki with chips	
- with middle eastern marinated chicken	23
- with marinated lamb back-strap	27
Vegetarian Souvlaki	22
Pita bread, grilled mushrooms, hummus, grilled peppers, sweet potato, red onion, lettuce, feta and chips	

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Risotto

- Mushroom Risotto (GF)** 26
Mixed mushrooms with green peas, spinach, pesto in a vegetable broth with truffle oil
- Chicken Risotto (GF)** 26
Tenderloin of chicken with mushrooms, baby spinach and semi dried tomatoes, parmesan cheese with chicken broth.
- Seafood Risotto (GF)** 37
A selection of prawns, scallops, clams and calamari in a creamy pesto sauce

Stir Fry

- Vegetable Stir fry** 25
Fresh vegetables, mushroom, noodles with a soy and sweet chilli sauce
- Vegetable Nasi Goreng** 25
Asian fried rice with french beans, mixed vegetables topped with fried shallots and a fried egg
- Add Chicken \$6**
Add Beef \$6

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Pastas

Lasagne Bolognese	25
Layers of pasta filled with beef bolognese , creamy béchamel , parmesan cheese topped with napoletana sauce served with a chef's salad	
Spaghetti Marinara	37
A selection of prawns, scallops, clams and calamari tossed in white wine, garlic, lemon, parsley & olive oil	
Beef Strip Fettuccine	27
Fettuccine tossed with tender eye fillet strips, onion, mushrooms, semi dried tomatoes, baby spinach in a seeded mustard and cream sauce	
Tortellini Alfredo	24
Pasta filled with veal and cooked with onions, bacon, mushrooms, peas in a cream and napoletana sauce	
Gnocchi Ragu	28
Gnocchi with slow cooked lamb shoulder in a rich red wine and tomato sauce with shaved parmesan	
Gnocchi Pumpkin	25
Potato dumpling tossed with roasted pumpkin, baby spinach, semi dried tomatoes in a creamy sauce	
Penne Matriciana	24
Penne tossed with onion, bacon, capsicum and chilli in a Napoletana sauce	
Fettuccine Pollo Funghi	24
Fettuccine tossed with chicken and mushrooms in a creamy pesto sauce	
Spaghetti Calabrese	24
Spaghetti with onion, hot salami, capsicum, olives and semi dried tomatoes tossed with olive oil, garlic and touch of pesto	
Fettuccini Roscos	24
Fettuccine tossed with onion, garlic, spinach, pine nuts, fresh tomato in a napoletana sauce	
Penne Pollo Avocado	26
Penne tossed with onion, chicken and avocado in a creamy pesto sauce	
Spaghetti Aglio e Olio	22
Spaghetti tossed with garlic, chilli, onion and olive oil	
Classics:	24
Beef Bolognese , Carbonara , and Napolitana sauces also available.	

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	18	21	24
Hawaiian Tomato, cheese, ham, pineapple	18	21	24
Capricciosa Tomato, cheese, ham, mushrooms, olives, anchovies	18	21	24
Americana Tomato, cheese, hot salami, green peppers	18	21	24
Vegetarian Tomato, cheese, mushrooms, green peppers, onions, olives	18	21	24
Marinara Tomato, cheese, mushrooms, prawns, clams, olives, anchovies, garlic	19	22	25
With The Lot Tomato, cheese, ham, mushrooms, hot salami, green peppers, pineapple, onions, olives, prawns, anchovies	19	22	25
Red Devil Tomato, cheese, hot salami, mushrooms, green peppers, chilli, anchovies	18	21	24
Mexicana Tomato, cheese, ham, hot salami, onions, green peppers, chill	19	22	25
Special Tomato, cheese, ham, mushrooms, green peppers, anchovies, egg	19	22	25
Tropical Delight Tomato, cheese, ham, mushrooms, pineapple, prawns	19	22	25
Supreme Tomato, cheese, hot salami, leg ham, mushrooms, onions, olives, green peppers, pineapple.	19	22	25
Pepperoni Tomato, cheese, pepperoni	18	21	24

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

Gourmet Pizza

	SML	MED	LGE
Gourmet Vegetarian Tomato, cheese, mushrooms, eggplant, zucchini, fetta, marinated peppers, semi dried tomatoes and oregano	21	24	27
Tandoori Chicken Tomato, cheese, spinach, marinated chicken	21	24	27
BBQ Chicken Tomato, cheese, chicken, mushrooms, pineapple, bbq sauce	21	24	27
Pescatore Tomato, cheese, mushrooms, scallops, clams, calamari, tiger prawns, garlic		29	
Meat Lovers Tomato, cheese, ham, hot salami, bacon, chicken	21	24	27
Chorizo Tomato, cheese, chorizo, spinach ,Spanish onion ,marinated peppers	21	24	27
Lamb Tomato, cheese, marinated lamb, spinach, mushrooms, Spanish onions		28	
The Barefoot Investor Tomato, cheese, ham, mushrooms, hot salami, green peppers, pineapple, onion, olives, fetta, spinach, chilli, oregano, garlic	21	24	27

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

Syrups 60 cents extra; Caramel, Hazelnut, Vanilla,

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

Mount Franklin Sparkling 330ml 5

San Pellegrino Sparkling 1 litre 10

San Pellegrino: Aranciata rossa, Chinotto, Limonata 5

Spirits

Basic Spirits ALL

11

Jim Beam Bourbon Whisky
Canadian Club Whisky
Stoli 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
- Roscoss' 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, Cointreau, 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
Furphy Refreshing Ale	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

Wine

Sparkling

		Glass	Bottle
BTW Zilzie Sparkling	Murray Darling VIC	10	35
Bella Modella Prosecco	Italy	12	45
Derwent Estate Sparkling	Tasmania		65

White Wine

		Glass	Bottle
Tim Gramp Riesling	Clare Valley SA	11	42
BTW Zilzie Sauvignon Blanc	Murray Darling VIC	10	35
Skipjack Sauvignon Blanc	Marlborough NZ	11	42
BTW Zilzie Pinot Grigio	Murray Darling VIC	10	35
Bella Madella Pinot Grigio	Italy	11	42
BTW Zilzie Chardonnay	Murray Darling VIC	10	35
Parker Estate Cold Climate Chardonnay	Coonawarra SA	11	42
BTW Zilzie Moscato	Murray Darling VIC	10	35

Rosé

		Glass	Bottle
Mandala Rosé	Yarra Valley VIC	11	42

Wine

Red Wine

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

