


ENTREE



Paesano Garlic Bread v	6.5
Parmesan and Herb bread with balsamic glaze v	7.5
Roley's freshly baked Aussie damper bread served with local ricotta herb spread Lf v	9.5
Fresh soup of the day	10
Roley's duo Bruschetta - basil pesto with prosciutto and semi dried tomato topped with roasted onion v	12
Roley's seafood starter - Tuscan dusted squid with coriander and lime mayonaise, Tasmanian smoked salmon with lemon oil and sea salt crostini, coconut crumbed prawns with a spicy tomato kasaundi gf available	20
Risotto - Garlic prawns, Roley's home smoked salmon, finished with garden peas and parmesan cheese, topped with crispy prosciutto Lf gf	18.9
The Roley's tasting plate – chef's assorted chutneys, marinated feta and artichoke, assorted dips, coppa, chorizo, Tuscan squid, battered Red Spot Emperor, all served with grilled Genovese Bread	For 2 34.5 For 3 44.5
Tuscan herb infused squid - deep fried and served with lime coriander mayonaise, drizzled with lemon oil and gremolata df gf available	16.5
Slices of smokey rustic pork sausage, grilled and sandwiched between sweetcorn and ricotta fritters, topped with eggplant kasaundi	17
Creamy Garlic Tiger prawns accompanied with preserved lemon rice and drizzled with star anise syrup gf Lf available	19

SALADS & VEGE PATCH

Super Caesar salad with boiled egg, avocado, bacon	Chicken 21 Smoked Salmon 22.5 Saffron Poached Prawns 26.5
Roley's vegetarian tasting plate, by popular demand! A substantial feast, see our specials board for today's fare v	27
A salad of roast pumpkin, caramelized red onion, mixed lettuce leaves and grilled haloumi cheese, served with a honey-lemon dressing and crostini gf available	With chicken tenderloins 22 Vegetarian 17

ON THE SIDE

Fat Chips	8
Wedges - light sour cream and sweet chill	8.9
Roley's steamed fresh vegetable mix Lf available = butter free	8.5
Roley's garden salad with your choice of brown sugar or balsamic dressing Lf available = lemon juice dressing	8.5
Freshly baked damper with herbed ricotta v Lf	9.5
Paesano Garlic bread	6.5

Roley's deep frying oil is 100% vegetable oil, premium, cholesterol free

FROM THE SEA

Roley's famous fish and chips - beer battered and served with fresh green salad **df gf available, & grilled fish available** Adults 27
Kids 13.5

Creamy garlic tiger prawns, accompanied with preserved Lemon rice and sprinkled with gremolata **gf**
Lf available = grilled, no cream 34

Grilled red spot emperor in orange butter sauce, served on a bed of sweet potato mash, blistered cherry tomatoes and sesame broccolini **gf available** 33

MAINS

All Roley's meat is proudly sourced from our local butcher - with over fifty years experience - to maximise quality and tenderness

Beef fillet - 300gm rolled in hazelnut dukkah, oven roasted, served on gratin potatoes, with cherry tomatoes, saffron mayo, spiced battered broccolini and a red wine jus 40

Sirloin and Prawns - seared sirloin steak topped with a generous serve of garlic prawns on a bed of mashed potato and Roley's gravy **gf avail** 37

The "Ridge" steak - 400gm prime lean sirloin with button mushroom sauce, hand cut chips and cider battered onion rings **gf available = roasted onions Lf available** 43

South West Lamb rump - oven roasted and brushed in plum paste, topped with a crust of pistachio nuts, goats cheese and fresh breadcrumbs, on top of honey and brown sugar sweet potato discs 36

Beef fillet and hash brown tower - two tender fillets, accompanied with English spinach, hollandaise, and a Mojo shiraz jus **Lf available = no hollandaise** 39

Risotto - Garlic prawns, Roley's home smoked salmon, finished with garden peas, parmesan cheese, topped with crispy proscuitto **Lf gf** 31

Chardonnay marinated chicken breast, wrapped in bacon, set upon saffron mash potato and sauced with mushrooms, topped with broccoli and sugar snaps **gf** 34

Twice cooked Pork belly with sweet potato mash, steamed bok choy, eggplant kasaundi and a star anise glaze **gf** 33

Oven baked red curried Tasmanian fillet, served with garlic mash, broccolini and bok choy, with a coconut infused curry butter. 35

v = vegetarian, no meat gf = gluten free Lf = low in fat df = dairy free

PLEASE NOTE: PUBLIC HOLIDAY SURCHARGE 10% - CREDIT CARD ATTRACTS 1.5% CAKE-AGE BY PRE-APPROVAL ONLY - NO SEPARATE BILLING

