


ENTREE



Paesano Garlic Bread <i>v</i>	6
Parmesan and Herb bread with balsamic glaze <i>v</i>	7
Roley's freshly baked Aussie damper bread served with local ricotta herb spread <i>Lf v</i>	9.5
Fresh soup of the day	10
Roley's Bruschetta with semi dried tomatoes, basil pesto, onion jam & local Borrello bocconcini, splashed with kasaundi oil and balsamic <i>v</i>	10.9
Roley's seafood starter - grilled garlic prawn fritters, salmon pesto, light herb polenta and cajun squid with coriander mayonaise <i>Lf gf available</i>	18.9
Risotto of skinless smoked chicken thigh, mixed mushrooms, roasted pumpkin, local Borrello Feta, topped with toasted pinenuts and maple syrup light cream cheese <i>Lf gf</i>	18.9
The Roley's tasting plate – chef's assorted chutneys, pickles, battered flathead, scallops, coppa and chorizo, trio of dips, marinated feta and olives served with grilled Genovese bread	For two 30.5 For three 42.5
Cajun infused squid with baby cos and coriander mayonaise <i>Lf gf df</i>	16
Lamb kofta skewer accompanied with battered feta fingers and minted yoghurt	16.5
Creamy Garlic Tiger prawns accompanied with preserved lemon rice and drizzled with star anise syrup <i>gf Lf available</i>	19

SALADS & VEGE PATCH

Super Caesar salad with boiled egg and avocado	Chicken 19 Smoked Salmon 20
Roley's vegetarian tasting plate, by popular demand! A substantial feast, see our specials board for today's fare <i>v</i>	25.5
Salad of roasted mushroom and red onion, semi dried tomatoes, crispy fried feta, spinach leaves and a light balsamic dressing <i>Lf available = diced feta & lemon juice dressing, gf available = diced feta</i>	17.5

ON THE SIDE

Fat Chips	7
Wedges - light sour cream and sweet chill	8.5
Roley's steamed fresh vegetable mix <i>Lf available = butter free</i>	7
Roley's garden salad with your choice of brown sugar or balsamic dressing <i>Lf available = lemon juice dressing</i>	7
Freshly baked damper with herbed ricotta <i>v Lf</i>	9.5
Paesano Garlic bread	6

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 26.5
Try with Tiger's Tale Semillon Sauvignon Blanc Kids 13

Creamy garlic tiger prawns, accompanied with preserved Lemon rice and drizzled with star anise syrup *gf* 33
Lf available = grilled, no cream
Try with Crowded House Sauvignon Blanc

Grilled red spot emperor in orange butter sauce, served on a bed of sweet potato mash, blistered cherry tomatoes and topped with asparagus spears *gf available* 30
Try with Plantagenet Riesling

MAINS

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

Roley's game mixed grill - Roleystone made kangaroo and bush tomato patty, roasted duck leg and marinated kangaroo loin with a rich balsamic glaze, spiced red cabbage and hash brown potato 38
Try with Campbells Shiraz

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 available* 35
Try with Norfolk Rise Merlot

The "Ridge" steak - 400gm prime lean sirloin with button mushroom sauce, garlic mash potato, cider battered onion rings and asparagus *gf available = roasted onions Lf available = roasted onions, no sauce, dijon mustard* 40
Try with Mojo Shiraz

South West Lamb rump - crusted in goats cheese on a bed of potato gratin, with diced pumpkin, roasted spanish onion and rosemary jus (medium rare) 34
Try with Tiger's Tale Cab Merlot

Tender Beef fillet and hash brown tower accompanied with English spinach, hollandaise, and a Mojo shiraz jus 35.5
Lf available = no hollandaise
Try with Mitchell Peppertree Shiraz **sold by bottle only*

Risotto of skinless smoked chicken thigh, mixed mushrooms, pumpkin, local Borrello feta, toasted pine-nuts and maple syrup light cream cheese *Lf gf* 28
Try with Rockbare Chardonnay

Chardonnay marinated chicken breast, wrapped in bacon, set upon saffron mash potato and sauced with mushrooms, topped with broccoli and sugar snaps *gf* 32
Try with Crowded House Sauvignon Blanc

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

