

Traditional pizza

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1. Garlic & Cheese Pizza	7.5	10	12.5
2. Herb & Cheese Pizza	7.5	10	12.5
3. Margherita Tomato, cheese, oregano	10.3	13.5	15.7
4. Aussie Tomato, cheese, ham, bacon (egg extra)	11.3	14.3	17.3
5. Hawaiian Tomato, cheese, ham, pineapple	11.3	14.3	17.3
6. Capricciosa Tomato, cheese, ham, mushrooms, olives, anchovies	11.3	14.3	17.3
7. Americana Tomato, cheese, hot salami, green peppers	11.3	14.3	17.3
8. Vegetarian Tomato, cheese, mushrooms, green peppers, onions, olives	11.3	14.3	17.3
9. Marinara Tomato, cheese, mushrooms, prawns, clams, olives, anchovies, garlic	12.3	15.3	18.3
10. With the lot Tomato, cheese, ham, mushrooms, hot salami, green peppers, pineapple, onions, olives, prawns, anchovies	12.3	15.3	18.3
11. Red Devil Tomato, cheese, hot salami, mushrooms, green peppers, chilli, anchovies	11.3	14.3	17.3
12. Mexicana Tomato, cheese, ham, hot salami, onions, green peppers, chilli	12.3	15.3	18.3

Gluten Free Bases available in Medium size only extra \$4.00

Gourmet Pizzas

1. Calzone Pizza Filled with spinach, onions, fetta and mixed herbs, topped with hot napoletana sauce.	16.5		
2. Gourmet Vegetarian Tomato, cheese, mushrooms, eggplant, zucchini, fetta, marinated peppers, sundried tomato and mixed herbs	13.3	16.3	19.3
3. Tandoori Chicken Tomato, cheese, spinach, marinated chicken	13.3	16.3	19.3
4. BBQ Chicken Tomato, cheese, chicken, mushrooms, pineapple, BBQ sauce	13.3	16.3	19.3
5. Pescatore Tomato, cheese, mushrooms, scallops, mussels, calamari, tiger prawns, garlic	20.5		
6. Meat Lovers Tomato, cheese, ham, hot salami, bacon, chicken	13.3	16.3	19.3
7. Smoked Salmon Tomato, cheese, Spanish onions, capers, bocconcini, smoked salmon	15	18	21
8. Late Breakfast Delight Tomato, cheese, leg ham, fresh tomato, egg, bacon, mushrooms	13.3	16.3	19.3
9. Lamb Pizza Tomato, cheese, marinated lamb, spinach, mushrooms, Spanish onion		19.5	

Desserts

All cakes served with cream or ice cream

A Selection of Cakes See our display	6.5
Selection of Italian Gelati 3 Scoops	6
Traditional Italian Tiramisu	8
Chocolate Mousse	7
Selection of Biscuits See our display	3
Muffin of the Day	4.5



TAKE AWAY MENU



rosco's@chevron
café bar

Phone 03 9525 2679

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Trading hours:
Monday - Friday: 11.30am - 11.00pm
(Lunch and Dinner)
Saturday & Sunday: 8.00am - 11.00pm
(Breakfast, Lunch & Dinner)

www.rosco'satchevron.com.au

Chevron Take Away Menu

Starters

Minestrone Soup Served with sesame pita bread	9
Garlic Ciabata Bread	5.5
Herb Ciabata Bread	5.5
Rosco's dips	13.50
Trio of home made dips served with our sesame pita bread, celery & carrot sticks	
Spicy potato wedges	6.5
Served with sour cream and sweet chilli sauce	
Container of chips	6
Served with aioli	
Calamari Fritti (gluten free)	14
Tender calamari lightly floured and shallow fried served with fresh garden salad, chips, tartare sauce and lemon wedges	
Rosco's Antipasto	16
A selection of grilled vegetables, semi dried tomatoes, cold meats, seafood and cheese accompanied with grissini stick. With sesame pita bread add \$2	
Wild Rocket Salad	10.5
Served with shaved parmesan & walnuts with an olive oil and balsamic dressing	

Focaccias (all served with chips)

1. Ham, cheese, tomato & lettuce	10.5
2. Bacon, eggs, tomato & lettuce	10.5
3. Chicken, avocado, mayonnaise, lettuce & tomato	11.5
4. Grilled zucchini, capsicum, eggplant, semi dried tomatoes, bocconcini cheese & pesto	11
5. Atlantic smoked salmon, Spanish onion, capers, sour cream & rocket	12.5

Salads

Caesar Salad	13.5
Baby cos lettuce, croutons, crispy bacon, anchovies, poached egg, parmesan shavings with traditional Caesar dressing	
with marinated chicken tenderloins	17.5
with Atlantic smoked salmon	18
with marinated lamb	20.5
Salt & Pepper Szechwan Calamari Salad (gluten free)	16
Served on a fresh garden salad with vinaigrette and lime aioli	
Lamb & Rocket Salad (gluten free)	18
Thinly sliced marinated lamb loin with wild rocket, roasted vegetables, semi dried tomatoes and bocconcini cheese with a balsamic & vinaigrette dressing	
Thai Chicken & Mango Salad	17.5
Marinated chicken tenderloins served on a garden salad with mango and coriander. Topped with fried noodles and a mild Thai dressing	
Greek Salad	12
Mixed leaves with tomato, cucumber, Spanish onion, feta cheese, olives and oregano with home made vinaigrette dressing	
with marinated chicken tenderloins	16
with Atlantic smoked salmon	17
with marinated lamb	18.5
Mixed Garden Salad	7/10.5
Served with our homemade dressing	

Risottos

Primavera Risotto (gluten free)	17.5
A selection of roasted vegetables: zucchini, eggplant, red capsicum, mushrooms, semi dried tomatoes and spinach in a napoletana sauce.	
Chicken Risotto (gluten free)	17.5
Tenderloin of chicken with mushrooms, baby spinach and semi dried tomatoes in a creamy sauce.	
Italian Pork Sausage Risotto	17.5
Italian pork sausage, mushrooms and semi dried tomatoes in a creamy pesto sauce	
Seafood Risotto (gluten free)	24.5
A selection of prawns, scallops, mussels, calamari and fish in a creamy sauce	

Pastas

Lasagne Bolognese	13
Layers of pasta filled with Bolognese sauce, creamy béchamel sauce, parmesan cheese topped with a napoletana sauce.	
Penne Matriciana	15
Penne pasta cooked with smoked bacon, capsicum, onion and chilli in a napoletana sauce	
Beef Strip Fettuccine	18.5
Fettuccine tossed with tender eye fillet strips, onion, semi dried tomatoes, baby spinach in a seeded mustard and cream sauce	
Spaghetti Marinara	24.5
A selection of prawns, scallops, mussels, calamari and fish tossed in olive oil, garlic and pesto	
<i>Also available in napoletana sauce or cream sauce</i>	
Fettuccine Smoked Salmon	18.5
Fettuccine tossed with Atlantic salmon, baby spinach, capers and dill's weed in a cream and napoletana sauce	
Tortellini Carbonara	15
Pasta filled with veal and cooked with onion, smoked bacon, garlic, egg and spring onion in a creamy sauce	
Agnolotti Funghi	15.5
Pasta filled with pumpkin, tossed with mushrooms and semi dried tomatoes in a cream and napoletana sauce	
Spaghetti Verdura	15
A selection of fresh vegetables: mushrooms, baby spinach, capsicum, kalamata olives, semi dried tomatoes in a napoletana sauce	
Gnocchi Di Spinachio	15.5
Potato dumpling tossed with baby spinach and pinenuts in a creamy pesto sauce	
Fettuccine Pollo Funghi	15
Fettuccine tossed with chicken and mushrooms in a creamy pesto sauce	
Spaghetti Calabrese	15
Spaghetti with onion, hot salami, capsicum, olives and semi dried tomatoes tossed with olive oil, garlic and a touch of pesto	

Stir Fry

Beef Stir Fry	19.5
Slices of beef, fresh vegetables and hokkien noodles stir fried with lemongrass, sweet chilli and soya sauce	
Chicken Stir Fry	19.5
Tender chicken breast, fresh vegetables and egg noodles with a soya, sweet chilli and oyster sauce	
Vegetarian Stir Fry	17
Seasonal fresh vegetables tossed with sweet chilli, soya and oyster sauce, served with steamed rice	
Seafood Stir Fry	25
Prawns, scallops, mussels, calamari, fresh vegetables and rice noodles stir fried with fresh lime juice, sweet chilli and soya sauce	

Main Course

Eye Fillet Steak (250 grams)	30.5
Dry aged and grass fed eye fillet - grilled to your liking with pancetta and a rich red wine jus, served with creamy mash and seasonal vegetables	
Black Angus Porterhouse (270 grams)	30.5
Dry aged and grass fed Black Angus porterhouse - grilled to your liking with green peppercorn sauce, served with seasonal vegetables and rosemary & garlic potatoes	
Escalopes of Veal	27
Milk fed baby veal with a creamy wild mushroom sauce served with seasonal vegetables and rosemary & garlic potatoes	
Kangaroo Fillet (gluten free)	28.5
Kangaroo loin filets with creamy mash and ratatouille vegetables served with salsa verde	
Lamb Rack	29.5
Tasmanian Spring Lamb marinated with rosemary and garlic topped with a cranberry jus served with seasonable vegetables and mashed potato	
Chicken Saltimbocca (gluten free)	25.5
Grilled succulent breast of chicken with melted mozzarella and pancetta and a white wine & creamy pesto sauce served with ratatouille vegetables & creamy mash	
Chicken Cacciotore (gluten free)	25
Pan fried thinly sliced chicken breast fillet with grilled mushrooms, olives, capsicum and napoletana sauce served with seasonal vegetables	
Garlic Prawns (gluten free)	26
King prawns sautéed in garlic served in a rich creamy pesto sauce	
Chilli Prawns (gluten free)	26
King prawns sautéed in chilli served in a napoletana and pesto sauce	
Catch of the Day	MP
See Specials Board	
Crispy Fish and Chips (gluten free)	20.5
Battered flat head fillet's deep fried and served with chips, salad and tartare sauce	
Schnitzel	18.5
Chicken or veal served with salad and chips	
Parmagiana	20.5
Chicken or veal topped with leg ham, cheese and napoletana sauce served with salad and chips	