



LUNCH

Available between 11.30 am – 2.30 pm

Salads and side salads are lightly dressed with our own balsamic reduction mayonnaise

To Start

Warm Crusty Bread	with house made caramelised balsamic vinegar and flavoured extra virgin olive oil	10
Warm Crusty bread with slow baked lamb, lemon and garlic jus	for dipping	12
Sautéed Potato, Onion and Rosemary Tumble	with crusty bread <i>(gfo)</i>	12
Charcuterie Platter	home cooked cold meats with Swiss cheese accompanied by a range of our own savoury preserves, olives & marinated feta served with crusty bread <i>(gfo)</i> .	30

Light Meals

Chicken & Avocado Salad	with cashew nuts & a light mango dressing <i>(gf, df)</i>	27
Smoked Salmon & Asparagus Salad	with egg, capers & lemon wedges <i>(gf, df)</i>	30
Smoked Salmon Cakes	made to our own special recipe with smoked salmon, with side salad	28
Corncakes	with fresh corn, capsicum, shallots & sour cream and side salad and your choice of: Grilled Asparagus or Crispy Bacon Smoked Salmon with lemon wedges	27 30
Quiche of the Day	chef's selected ingredients enveloped in a rich 'royal' custard served with side salad	27

More Substantial Meals

Savoury Crepes	freshly made crepes, served with side salad and your choice of: Chicken and Mushroom - Chicken breast, fresh mushrooms & leeks in a cream sauce <i>(gf)</i> Vegetarian – Chef's selection of vegetables in a delightful cream sauce <i>(gf)</i>	28 28
Sweet Rich Chicken Curry	served with coconut, bananas, cashews & steamed rice and pappadams <i>(gf)</i>	28
Corned Beef Fritters	served with our own corn relish, sour cream and side salad	28
Savoury Mince on Toast	made to our recipe with tomatoes & basil, served on toast with salad	25



Home Style Shepherd's Pie	served with grilled asparagus and field mushrooms	29
Slow Roasted Lamb	slow roasted in lemon and garlic marinade, served with honey roasted pumpkin, sour cream and toasted sunflower seeds, steamed beans and house made mint sauce <i>(gf)</i>	30
Dish of the Day	Please ask our wait staff for details <i>(often gf)</i>	30

PLUS +

gluten free option; crusty bread; Turkish bread;	2
ham; bacon; chicken; avocado; grilled asparagus; steamed mixed vegetables	5
smoked salmon	6

As with any venue, we have Conditions of Entry and we request that you respect them:

- * Strictly one bill per table. Please do not ask as refusal may offend.
- * Limited uneaten food may be available for takeaway. All food has been prepared & served to Brisbane City Council food safety requirements. We accept no responsibility for food removed from these premises.
- * There is a minimum \$10 expenditure limit for EFTPOS and credit cards (Visa and MasterCard only)
- * No food or beverages from other venues is to be consumed on our premises
- * Birthday / special event cakes may be brought in with prior notification to management. However, if you would like us to plate, decorate and serve the cake and wash all the dishes and cutlery, then a cakeage fee of \$3.50 per person applies. Otherwise we would be delighted to make the cake for you. Please let us know your requirements and we will give you a quote that includes serving, etc.
- * Our kitchen caters for an extensive menu and whilst we take every precaution, our food may contain traces of gluten, egg, nuts and seafood.

CONTACT US

Trading: 9.00am – 3.30pm Monday – Saturday (other times by appointment)

Telephone: 07 3229 7050

Email: info@roomwithroses.com.au

Web: www.roomwithroses.com.au

Address: Gallery Level Brisbane Arcade
117 Adelaide St Brisbane QLD 4000

Parking: King George Square Carpark (nearest & cheapest)
www.brisbane.qld.gov.au/traffic-transport/parking-permits/car-parks/king-george-square-car-park