



DIETARY KEY

V VEGETARIAN

VG VEGAN

GF GLUTEN FREE

DF DAIRY FREE

OUR FAVOURITES



Welcome to Rosie Campbell's, our Caribbean oasis, jerk diner & rum bar.

Inspired by home-style cooking infused with the warmth and vibrancy of Jamaica's culture and people, Rosie's offers food that speaks to the soul, packed with Caribbean warmth, flavour and love. It is our

take on traditional Jamaican cuisine balanced with modern, culinary twists. Rosie Campbell's was created from a simple philosophy: bring the fun, bring the flavour, and bring on the good times.

Our menu is designed for sharing. Order a selection of dishes and share amongst your table.

SMALLER SHARE TINGS

FIRE GRILLED KING PRAWNS **GF** \$9 EACH

with jamaican chimichurri and mango butter

JAMAICAN PATTY **DF** \$8 EACH

filled with your choice of curried spiced chicken or cauliflower **VG**

JA MAC N CHEESE **V** \$14

creamy pasta with mozzarella, parmigiano reggiano and blue cheeses topped with a panko and herb crumb

SUNSHINE FRITTERS (3) **VG, GF** \$13

corn and jalapeño fritters with mango salsa

SMOKED GUACAMOLE **VG, GF, DF** \$14

freshly made guacamole slightly smoked, served with corn chips

JERK CHICKEN WINGS (8) \$16

crispy fried wings tossed in jerk sauce served with blue cheese dipping sauce

MONTEGO BAY CALAMARI \$16

crispy spiced calamari with chilli mayo

JFC \$18

jerk spiced fried buttermilk chicken or cauliflower with blue cheese dipping sauce **V**

ISLAND BAO (3) \$18

caribbean steamed buns with one choice of filling:

- jerk grilled chicken, pineapple chutney, jerk sauce
- roasted cauliflower, chimichurri, jerk aioli **V**
- pork belly, pineapple, onion, coriander coconut chili lime dressing

BIGGER SHARE TINGS

CARIBBEAN CURRY **VG** \$19

roasted cauliflower curry, peas, tomato, coconut pita bread

OCHO RIOS CEVICHE **GF, DF** \$23

tuna ceviche, passionfruit, coriander, roasted corn, chilli, fresh lime & crispy tortilla

500G BBQ BEEF RIB \$34

slow roasted beef short rib, fried onions, banana jerk bbq sauce

WORLD FAMOUS CHARGRILLED JERK CHICKEN **GF** \$24

jerk spiced bbq chicken thigh with pineapple salsa, cassava crisps, jerk sauce

PORK BELLY \$30

pork belly, crackling, sweet potato puree, chimichurri, jerk sauce, lime, chilli, coriander

TACOS

2 tacos per serving

SOFT SHELL CRAB TACOS **DF** \$19

crispy softshell crab, pineapple, guacamole, chipotle sauce, mango chili glaze

BEEF SHORT RIB **DF, GF** \$17

slow cooked short rib, black bean, slaw, chimichurri, avocado & banana bbq sauce

FRIED SHRIMP \$17

fried prawns, grilled pineapple, guacamole, mango glaze, chilli & shallots

VEGGIE **VG** \$16

black bean and rice croquette, plantain, pineapple, kaleslaw, smoked guacamole & vegan chipotle mayo

SIDE TINGS

CRINKLE FRIES **V** \$8

jerk seasoned crinkle fries with jerk mayo

SWEET POTATO WEDGES **V, GF** \$11

hand cut sweet potato wedges with jerk aioli

SCORCHED CORN **VG, GF** \$8

chargrilled corn, jerk chimichurri, chilli, shaved toasted coconut

KALE SLAW **V, GF** \$8

fresh kale, cabbage, carrot, onion, apple cider pickles

MAMA'S RICE & PEAS **VG, GF** \$7

coconut jasmine rice, turtle peas, thyme, shallots

TROPICAL SALAD **V, GF** \$12

watermelon, mango, pineapple, jalapeno, radish & raspberry vinegar

STEAMED GREENS **V, GF** \$10

steamed greens, lemon, olive oil, goats cheese

SWEET TINGS

ROSIE'S SIGNATURE RUM CAKE **V** \$14

homemade warm rum cake, coconut caramel, smashed honeycomb, vanilla bean ice cream

BANOFFLE \$15

waffles, caramelized banana, dark rum infused chocolate sauce, vanilla ice cream & toasted coconut