

BRUNCH

HAM & CHEESE CROISSANT

Double-smoked ham & cheddar cheese

OMELETTE (GFO,VO)

Smoked salmon, asparagus, zucchini, basil & goats cheese

ZUCCHINI, CARROT & SWEET CORN FRITTER (V)

Soft poached egg, crushed avocado, grilled tomato & house relish

AVOCADO ON TOAST (VEO,GFO)

Soft poached egg, avocado, feta & tomato salsa on soy linseed & quinoa sourdough

THE ROCKS CAFÉ BREAKFAST BURGER (GFO)

Maple glazed smoked bacon, fried egg, cheddar, rocket & house relish

BREAKFAST HEALTH BOWL (GF)

Tasmanian hot smoked salmon, avocado, quinoa, spinach, tomato, toasted papitas, pickled radish with fresh herbs & butter milk dressing

EGGS ON TOAST (GFO,V)

Two eggs, your choice of scrambled, fried or poached with grilled tomato on toast. Add bacon \$4.00 (All eggs are free range)

LIGHT MEALS

BRUSCHETTA (GFO,VE)

Tomato, eschalots, basil with olive oil & apple balsamic glaze

SOUP OF THE DAY (GFO)

Served with toasted toscana bread

CLASSIC CAESAR SALAD

Baby cos lettuce, crispy bacon, soft poached egg, croutons, freshly grated grana padano with homemade light Caesar dressing & Spanish white anchovies (Add chicken \$6.00)

ROASTED BEETROOT & GOATS CHEESE SALAD (VEO,GF)

Quinoa, butternut pumpkin, walnut, pears, fennel, watercress & white balsamic dressing

CALAMARI

Seaweed crust with miso mayo & lemon

ROCKS CAFÉ GOURMET BURGERS (SERVED ON BRIOCHE WITH CRISPY FRENCH FRIES)

THE ROCKS CAFE BEEF BURGER

Char-grilled Angus beef patty with iceberg lettuce, tomato, roasted garlic aioli, cheddar cheese, pickle & caramelised onion

CROCODILE BURGER

Char-grilled crocodile patty with watercress, tomato & roasted garlic aioli

KANGAROO BURGER

Char-grilled kangaroo patty with rocket leaves, tomato, red onion, cheddar cheese, beetroot relish & roasted garlic aioli

SOUTHERN FRIED CHICKEN BURGER

Marinated chicken breast fillet, seasonal vegetable slaw & house relish

VEGETARIAN BURGER (V,GFO)

Grilled haloumi, roasted mushroom, avocado, house relish, watercress & roasted garlic aioli

MAIN MEALS

12.5

FISH OF THE DAY

Please consult our friendly wait staff for our catch of the day

(M.P)

22

FISH & CHIPS

Beer battered Dory fillets served with homemade tartar sauce & a fresh lemon wedge

25

20

THE ROCKS CAFÉ SPAGHETTI BOLOGNESE

Classic Angus beef mince & tomato ragoût, shredded basil leaves & freshly grated grana padano

26

18

CRAB LINGUINI

Blue swimmer crab meat, garlic, chilli, napolitana, parsley & freshly grated grana padano

29

14

CHICKEN & MUSHROOM PIE

Caramelised leek, fresh herb infused gravy, topped with golden puff pastry

25

23.5

GRILLED RUMP STEAK

Pasture fed MBS3+, Black Angus
Steak served with roasted new potatoes, charred broccolini & your choice of sauce

35

13.5

SAUCES

Mushroom Sauce, Green Peppercorn Sauce, Red Wine Jus

SIDES

12

CRISPY FRENCH FRIES (V)

Served with roasted garlic aioli & tomato sauce

8

14

TRUFFLE & PARMESAN FRENCH FRIES (V)

Served with roasted garlic aioli & tomato sauce

9.5

18

GARDEN SALAD (VE,GF)

Fresh garden leaves, tomato, olives, cucumber, onion & lemon vinaigrette

8.5

22

ROCKET & PEAR SALAD (VEO,GF)

Crispy rocket leaves, pears, parmesan & balsamic dressing

9

20

SEASONAL STEAMED VEGETABLES (VE,GF)

Tossed in extra virgin olive oil & sea salt

10

KIDS MEALS

22

FISH & CHIPS

Battered Dory fillets with crispy chips, tartare sauce & salad leaves

15

26

SPAGHETTI BOLOGNESE

Beef and tomato ragoût with fresh egg spaghetti & parmesan cheese

15

24

SPAGHETTI NAPOLITANA (V)

Classic tomato ragoût with fresh egg spaghetti & parmesan cheese

15

20

CHEESEBURGER & CHIPS

Angus beef patty with lettuce, tomato, cheese & tomato sauce

15

20

CHICKEN SCHNITZEL & CHIPS

Panko crumbed chicken breast with crispy chips & salad leaves

15

20

V | Vegetarian

VE | Vegan

GF | Gluten free

VO | Vegetarian option available

VEO | Vegan option available

GFO | Gluten free option available