

## STARTERS

### BREAD BASKET (V)

Toasted with extra virgin olive oil

### GARLIC BREAD (V)

Garlic butter, parsley & sea salt flakes

### MARINATED OLIVES (VE,GFO)

Sicilian & Kalamata olives with grissini sticks

### BRUSCHETTA (GFO,VE)

Basil pesto, sundried tomato pesto, truffle oil & parmesan

## ENTRÉES

### SOUP OF THE DAY (GFO)

Served with toasted pane di casa

### CALAMARI

Fried calamari, smoked paprika aioli, chilli salt & lemon

### ROASTED MOROCCAN CAULIFLOWER (GF,VE)

Tahini, toasted almonds, pomegranate molasses & herb vinaigrette

### QLD KING PRAWNS (GFO)

Garlic, chilli, white wine, tomato & parsley served with grilled sourdough

## SALADS

### CLASSIC CAESAR SALAD (GFO)

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)

### WARM SALAD OF CHARGRILLED LAMB KOFTA (GF)

Roasted beetroot, walnut, feta, mint, tomato, rocket & pomegranate molasses

## GOURMET BURGERS

### THE ROCKS CAFÉ BEEF BURGER

Chargrilled Angus beef patty with lettuce, tomato, grilled onion, pickle, cheddar cheese, smokey BBQ sauce, roasted garlic aioli & French fries

### GRILLED CHICKEN BURGER (GFO)

Grilled chicken breast, lettuce, tomato, provolone cheese, roasted garlic aioli, caramelised onion relish & French fries

### KANGAROO BURGER

Chargrilled kangaroo patty with rocket leaves, tomato, red onion, cheddar cheese, beetroot relish & roasted garlic aioli & French fries

### VEGETARIAN PITA POCKET (VE)

Falafel, rocket, tomato, fresh mint, hummus, pickled red cabbage, tahini & French fries

V | Vegetarian

VE | Vegan

GF | Gluten free

VO | Vegetarian option available

VEO | Vegan option available

GFO | Gluten free option available

## PASTA & RISOTTO

### 6 THE ROCKS CAFÉ SPAGHETTI BOLOGNESE 26

Classic Angus beef mince & tomato ragu, shredded basil leaves & freshly grated Grana Padano

### 7 GNOCCHI SORRENTINA (V) 27

Hand rolled potato gnocchi with Napolitana sauce, fresh basil & buffalo mozzarella

### 12 SEAFOOD LINGUINI 31

Assorted fresh market seafood, Napolitana sauce, chilli, parsley & extra virgin olive oil

### 12 RISOTTO OF MUSHROOMS (GF,VEO) 28

A combination of porcini & fresh market mushrooms, thyme, truffeoil & freshly grated pecorino

## MAIN MEALS

### FISH OF THE DAY (M.P)

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

### 14 FISH & CHIPS 25

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

### 21 CLASSIC SHEPHERD'S PIE 25

Red wine & rosemary braised lamb mince with green peas & mashed potato

### 16 GRILLED KANGAROO FILLET 36

Juniper berries, black pepper & sea salt crusted Kangaroo fillet, served with mashed potato, buttered baby spinach, glazed baby onion & red wine jus

### 24 GRILLED RUMP STEAK 36

Pasture fed MBS3+, Black Angus

### GRILLED SIRLOIN STEAK 40

150 day grain fed MBS3-6+, Black Angus

Steaks served with roasted potatoes & your choice of sauce: Mushroom, Green Peppercorn or Red Wine Jus

## 18 SIDES

### CRISPY FRENCH FRIES (V) 9

Served with roasted garlic aioli & tomato sauce

### 22 VEGETABLE CHIPS (VEO) 10

Beetroot, carrot & parsnip with chilli salt & aioli

### GARDEN SALAD (VE,GF) 10

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

### ROCKET & PEAR SALAD (VEO,GF) 10

Grana Pandano, lemon vinaigrette & apple balsamic glaze

### 22 SEASONAL STEAMED VEGETABLES (VE,GF) 12

Tossed in extra virgin olive oil & sea salt

## 20 KIDS MEALS

### FISH & CHIPS 15

Battered Dory fillet with tartar sauce & lemon

### 24 SPAGHETTI BOLOGNESE 15

Beef and tomato ragu with basil & parmesan cheese

### 18 SPAGHETTI NAPOLITANA (V) 15

Classic tomato ragu & parmesan cheese

### CHEESEBURGER & FRIES 15

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

### CHICKEN SCHNITZEL & FRIES 15

Panko crumbed chicken breast with French fries & tomato sauce