

LIGHT BITES

GARLIC BREAD (V)

Garlic butter, parsley & sea salt flakes

CHEESY CHILLI BREAD (V,GFO)

Melted cheddar, honey & chilli flakes

GRILLED BRUSCHETTA (VE,GFO)

Tomato, eschalots, basil, lemon, olive oil & balsamic glaze

SOUP OF THE DAY (GFO)

Served with toasted pane di casa

CLASSIC BEEF NACHOS (GF,VO)

Braised beef, spiced beans, melted cheese, crushed avocado, sour cream & crispy corn chips

CALAMARI

Salt & pepper calamari, miso mayo, chilli & lemon

SALADS

CLASSIC CAESAR SALAD (GFO)

Baby cos lettuce, crispy bacon, soft poached egg, croutons & parmesan, with homemade light Caesar dressing & Spanish white anchovies. Add Chicken 4, Smoked Salmon 6 or Poached Prawns 8

SMOKED SALMON SALAD (GF)

Steamed potato, fennel, watercress, radish, cherry tomato, olives & garden herbs with a goats cheese ranch dressing

GREEK SALAD (GF,VEO)

Crunchy leaves, tomato, cucumber, capsicum, olives, onion, oregano & marinated feta cheese with lemon vinaigrette

GOURMET BURGERS SERVED WITH FRENCH FRIES

THE ROCKS CAFÉ BEEF BURGER

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

GRILLED CHICKEN BURGER (GFO)

Grilled chicken breast with lettuce, tomato, avocado & roasted garlic aioli

KANGAROO BURGER

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

CROCODILE BURGER

Chargrilled home made patty with watercress, tomato & roasted garlic aioli

GOURMET SANDWICHES SERVED WITH FRENCH FRIES

STEAK SANDWICH (GFO)

Grilled onion, Provolone cheese, horseradish cream, smokey BBQ sauce & pickles on toasted zocolli bread

VEGETARIAN QUESADILLA (V)

Roasted mushroom, capsicum, chilli, onion & cheddar cheese on corn tortilla, served with crushed avocado & salsa

SMOKED TURKEY SANDWICH (GFO)

Brie, tomato, cranberry sauce & roasted garlic aioli on toasted zocolli bread

CLASSIC BLT (GFO)

Crispy bacon, tomato, cheddar, lettuce, roasted garlic aioli on toasted soy linseed & quinoa sourdough

MAINS

6

FISH OF THE DAY

Please check our specials board for today's catch

(M.P)

8

FISH & CHIPS

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

22

10

THE ROCKS CAFÉ SPAGHETTI BOLOGNESE

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

23

12

CHICKEN & MUSHROOM FETTUCINE

Basil pesto, white wine cream sauce & freshly grated grana padano

23

16

18

CLASSIC SHEPHERD'S PIE

Lean lamb mince slow braised in herb & red wine gravy, topped with mashed potato

20

16

GRILLED KANGAROO FILLET (GFO)

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

34

GRILLED SIRLOIN STEAK (GFO)

150 day grain fed MBS3-6+ Black Angus with roasted potatoes & creamy mushroom sauce

36

22

STIR FRY SERVED WITH JASMINE RICE

18

CHILLI BASIL TOFU (V)

Assorted vegetables, chilli, cashews & Thai basil

20

18

SICHUAN CHICKEN

Chicken breast pieces, stir fried with assorted vegetables, chilli, Sichuan pepper sauce & spring onion

20

18

BLACK BEAN BEEF

Beef fillet pieces stir fried with assorted vegetables & black bean sauce

22

22

HONEY GINGER PRAWNS

Assorted vegetables, chilli & Asian herbs

24

25

SIDES

CRISPY FRENCH FRIES (V,GF)

Served with roasted garlic aioli & tomato sauce

8

20

POTATO WEDGES (V)

Sweet chilli sauce & sour cream

9

16

GARDEN SALAD (VE,GF)

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

8

18

SEASONAL STEAMED VEGETABLES (VE,GF)

Tossed in extra virgin olive oil & sea salt

9

15

V | Vegetarian

VO | Vegetarian option available

VE | Vegan

VEO | Vegan option available

GF | Gluten free

GFO | Gluten free option available