

## 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

### VEGETARIAN BURGER (GFO,VEO)

Roasted mushroom, capsicum, chilli, onion, cheese, avocado & salsa

V | Vegetarian

VO | Vegetarian option available

VE | Vegan

VEO | Vegan option available

GF | Gluten free

GFO | Gluten free option available

## 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 GNOCCHI SORRENTINA (V)

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

25

### 18 PAN ROASTED CAJUN CHICKEN BREAST

Herb & almond cous cous, buttered baby spinach & labne

26

### 16 CLASSIC SHEPHERD'S PIE

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

20

### 22 GRILLED KANGAROO FILLET (GFO)

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

34

### 18 GRILLED SIRLOIN STEAK (GFO)

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

36

## 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

## 18 SIDES

### CRISPY FRENCH FRIES (V,GF)

Served with roasted garlic aioli & tomato sauce

8

### POTATO WEDGES (V)

Sweet chilli sauce & sour cream

9

### GARDEN SALAD (VE,GF)

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

8

### SEASONAL STEAMED VEGETABLES (VE,GF)

Tossed in extra virgin olive oil & sea salt

9