

DINNER

To start with...

GARLIC & HERB BREAD (V)

Garlic butter, herbs, sea salt flakes

MARINATED OLIVES (V)

Served with fried gnocchi & grana padano

SOUP OF THE DAY (GFO)

Served with toasted Pane Di Casa

BURRATA (V,GF)

Grilled Kalamata olive sourdough bread, cherry tomato, basil & balsamic

CALAMARI

Salt & pepper calamari, miso mayo, lemon

KING PRAWN BRUSCHETTA (GFO)

Garlic & chilli prawns, charred corn, pineapple salsa, lime, smoked chipotle sauce on grilled sourdough

BBQ CHICKEN SKEWERS (GFO)

With chickpea and fetta salad served with garlic sauce

Chef's Salads

12 **THAI STYLE BEEF SALAD (GF)** 29

*Char-grilled marinated sirloin steak 150gm
Pineapple, crunchy veg, coconut, Asian herbs,
toasted pine nuts, tropical dressing*

18 **MAPLE ROASTED PUMPKIN SALAD (GF, VEO)** 28

*Chickpeas, Persian feta, cherry tomato, onion,
garden greens, semi dried apricot, toasted pepitas,
walnut, apple cider vinaigrette*

27 SIDES

CRISPY FRIES (V) 12

Aioli, tomato sauce

22 **TRUFFLE & PARMESAN FRIES (V)** 14

Truffle aioli, tomato sauce

29 **GARDEN SALAD (VE, GF)** 14

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

STEAMED VEGETABLES (VE) 14

Extra virgin olive oil, sea salt flakes

24 **ROCKET & PARMESAN SALAD** 14

*Rocket leaves, freshly grated grana padano,
lemon vinaigrette, balsamic*

SURCHARGE: 10% APPLIES ON WEEKENDS & 15% ON PUBLIC HOLIDAYS, MANAGEMENT RESERVES THE RIGHT TO REFUSE SERVICE. All prices are inclusive of GST, NO SEPARATE BILLS. Fully licensed & BYO wine only, a corkage fee of \$10 per bottle is applicable, All Card transactions subject to bank surcharge

THE ROCKS CAFE

DINNER

Main

FISH & CHIPS

Beer battered Dory fillets, homemade tartar sauce, lemon

FISH OF THE DAY

Please check our specials board for today's catch

THE ROCKS CAFÉ SPAGHETTI BOLOGNESE

Classic Angus beef mince & tomato ragout, shredded basil leaves, grana padano

CHICKEN PENNE

Sautéed chicken, mushroom, basil pesto, white wine cream sauce, grana padano

SEAFOOD LINGUINI

Queensland king prawn & assorted fresh market seafood, white wine, tomato & seafood sauce, chilli & parsley

MUSHROOM GNOCCHI (V)

Porcini & mixed Italian mushroom ragout, truffle cream, grana padano

26

MP

30

30

39

32

STIR FRY

CHICKEN \$32 | PRAWN \$36

Assorted vegetables stir fried with asian herbs and seasonings served with jasmine rice

CHICKEN SCHNITZEL

Parmesan & herb crumbed schnitzel, fries, garden salad and homemade gravy

BBQ LAMB SKEWERS (GFO)

Marinated in Mediterranean spices, served with Greek salad, tzatziki and grilled pita bread

GRILLED KANGAROO FILLET (GF)

Mashed potato, buttered spinach, red wine jus

GRILLED SIRLOIN STEAK 250gms (GF)

150 days grain fed MBS 2+ Black Angus, charred broccolini, mashed potato and mushroom sauce

35

38

50

55

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THE ROCKS CAFE

DINNER

GOURMET BURGERS

Burgers served on brioche bun with fries
Gluten free bun available \$1.50

THE ROCKS CAFÉ BEEF BURGER (GFO)

200gms Chargrilled Angus beef patty, pickles, cheddar cheese, caramelised onion, truffle aioli

29

KANGAROO BURGER (GFO)

200gms Chargrilled Aussie Kangaroo patty, rocket, onion, tomato, cheddar, aioli & homemade beetroot relish

30

CHICKEN BURGER (GFO)

Marinated chicken breast, slaw, smoked chipotle sauce

27



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