

TO START WITH

GARLIC & HERB BREAD (V)

Garlic butter, herbs, sea salt flakes

SOUP OF THE DAY (GFO)

Served with toasted pane di casa

CALAMARI

Salt & pepper calamari, thai soy, ginger & chilli dipping sauce

BURRATA (V,GFO)

Sourdough bruschetta, olive tapenade, cherry tomato, basil, apple balsamic

KING PRAWN BRUSCHETTA (GFO)

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

BBQ LAMB SKEWERS

Grilled pita bread, harrisa, walnuts, molasses

SALADS

MAPLE ROASTED PUMPKIN SALAD (GFO, VEO)

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

THAI BEEF SALAD (GF)

Char-grilled marinated sirloin steak 150g, pineapple, coconut, crunchy veg, Asian herb, toasted peanuts, tropical dressing

GOURMET BURGERS ADD CHIPS EXTRA \$4

GF BUN AVAILABLE EXTRA \$1.5

12 THE ROCKS CAFE BEEF BURGER (GFO) 28

200gm char-grilled Angus beef patty, pickle, cheddar, caramelized onion & truffle aioli

22 KANGAROO BURGER (GFO) 30

200gm char-grilled Aussie kangaroo patty with rocket leaves, onion, tomato, cheddar, aioli & homemade beetroot relish

27 GRILLED CHICKEN BURGER (GFO) 26

Chipotle & roasted garlic marinated chicken breast, slaw, smoked chipotle sauce

SANDWICHES ADD CHIPS EXTRA \$4

(SERVED UNTIL 4PM)

31 STEAK SANDWICH (GFO) 30

Char-grilled sirloin steak, tomato, caramelized onion, rocket leaves, melted cheddar cheese, smoky BBQ sauce and creamy aioli

TOFU BÁNH MI (VE) 26

House-made mushroom pâté, crispy tofu, cucumber, tomato, spring onion, fresh coriander, pickled carrot, vegan mayo, and fried eschalots, drizzled w sweet soy dressing in a Vietnamese roll

LAMB PITA ROLL 29

Tender BBQ lamb, creamy hummus, fresh rocket, tomato, tangy pickles, sumac-spiced onion, and a fragrant mix of mint & parsley, all wrapped in soft pita

MAINS

FISH & CHIPS

Beer battered fish fillets, homemade tartar sauce & lemon

FISH OF THE DAY (GFO)

Please check our specials board for todays catch

SPAGHETTI BOLOGNESE

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

POTATO GNOCCHI (V)

Soft potato gnocchi served with a rich porcini and mixed Italian mushroom ragout, truffle cream and Grana Padano

CHICKEN PENNE

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

SEAFOOD LINGUINI

QLD King prawn & assorted fresh market seafood, garlic, white wine, tomato & seafood sauce, chilli, parsley

28 BBQ CHICKEN SKEWERS

Middle Eastern spiced thigh chicken fillet, saffron pilaf rice, grilled pita, toasted nuts, cumin-roasted tomato, pickled chili, and mint yoghurt

CHICKEN SCHNITZEL

Parmesan & herb crusted schnitzel, fries, garden salad & homemade gravy

GRILLED KANGAROO FILLET (GF) 55

Served with mashed potatoes, buttered baby spinach, and rich red wine jus

GRILLED SCOTCH FILLET (GF) 65

150 days grain fed MBS3, 250g Black Angus, charred broccolini, mash potato, green peppercorn sauce

STIR-FRY

40 TOFU 30/ CHICKEN 32/ PRAWNS 36

Stir fried with mushroom, broccoli, carrots, onion, garlic shoots, spring onion & Asian seasonings, with steamed jasmine rice
extra rice \$4

KIDS MEALS

38 FISH & CHIPS

Battered fish fillet, tartar sauce, lemon

SPAGHETTI BOLOGNESE

Beef & tomato ragout, shredded basil, parmesan

SPAGHETTI NAPOLITANA (V)

Classic tomato ragout, parmesan cheese

CHEESE BURGER & FRIES (GFO)

Angus beef patty, cheddar cheese, tomato sauce

GRILLED CHICKEN & FRIES (GFO)

Grilled chicken Breast served with tomato sauce

SIDES

CRISPY FRIES (V)

Aioli, tomato sauce

TRUFFLE & PARMESAN FRIES (V)

Truffle aioli, tomato sauce

GARDEN SALAD (VE,GF)

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

STEAMED VEGETABLES (VE,GF)

Seasonal selection, E.V.O.O & sea salt flakes

ROCKET & PARMESAN SALAD

Crispy rocket leaves, grated grana padano, lemon vinaigrette, apple balsamic

V Vegetarian | **VO** Vegetarian option available **VE** Vegan | **VEO** Vegan option available **GF** Gluten-free | **GFO** Gluten-free option available

THE ROCKS CAFE

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