

THE ROCKS CAFE

LUNCH & DINNER

GARLIC BREAD (V) – 7

Garlic butter, parsley, sea salt flakes

SOUP OF THE DAY (GFO) – 12

Served with toasted pane di casa

CALAMARI – 19

Salt & pepper calamari, chilli, spring onion, soy honey dipping sauce

CLASSIC CAESAR SALAD (GFO) – 16

Baby cos lettuce, crispy bacon, soft poached egg, croutons, parmesan, with a homemade light Caesar dressing & anchovies (add chicken \$4)

PULLED LAMB SALAD (GF) – 23

8 hour slow roasted lamb shoulder
Rocket leaves, red cabbage, tomato, onion, garden herbs, toasted pistachio, fetta, Za'atar, pomegranate molasses

GOURMET BURGERS

Served on brioche bun with French fries. Gluten-free bun - \$1.50

CLASSIC CHEESE BURGER (GFO) – 18

Caramelised onion, cheddar cheese, pickle, tomato ketchup, aioli

THE ROCKS CAFE BEEF BURGER (GFO) – 20

lettuce, tomato, grilled onion, pickle, cheddar cheese, smoked BBQ sauce, aioli

GRILLED CHICKEN BURGER (GFO) – 18

Lettuce, tomato, avocado, aioli

CHICKEN SCHNITZEL BURGER – 20

Grilled pineapple, bacon, cheddar cheese, house relish, aioli

SANDWICHES

Served with French fries (Available only until 4pm)

STEAK SANDWICH (GFO) – 20

Caramelised onion, rocket, pickle, smoked BBQ sauce, aioli

CLASSIC BLT (GFO) – 16

Bacon, lettuce, tomato, cheddar & aioli

VEGETARIAN SANDWICH (VEO, GFO) – 18

Marinated eggplant, bocconcini, basil pesto, tomato, Parmesan

PULLED LAMB PITA ROLL – 20

8 hour slow roasted lamb shoulder
Lettuce, tomato, cucumber, pickled onion, labne, mint salsa

V Vegetarian | **VO** Vegetarian option available

VE Vegan **VEO** | Vegan option available

GF Gluten-free **GFO** | Gluten-free option available

All prices are inclusive of GST, a minimum of \$20 for credit card transactions - NO SEPARATE BILLS

Fully licensed & BYO wine only, a corkage fee of \$10 per bottle is applicable

MAINS

FISH & CHIPS – 22

Beer battered Dory fillets, homemade tartar sauce, lemon

FISH OF THE DAY – MP

Please check our specials board for today's catch

THE ROCKS CAFE SPAGHETTI BOLOGNESE – 23

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

CHICKEN & MUSHROOM FETTUCINE – 23

Sun dried tomato, basil pesto, napolitana, cream, freshly grated Grana Padano

SEAFOOD LINGUINE – 28

Fresh market fish, calamari, prawns, chilli, cherry tomato, snapper cream sauce, parsley, lemon

PIE OF THE DAY – 18

Please check our specials board for today's pie

BEEF OR CHICKEN MONGOLIAN STIR FRY

(VO) – 24

Assorted vegetable, toasted peanuts, chilli, asian herb & seasoning, jasmine rice

CHICKEN SCHNITZEL – 26

Parmesan & herb crumbed schnitzel, French fries & a choice of homemade gravy or creamy mushroom sauce

GRILLED SIRLOIN STEAK (GFO) – 36

150 days grain fed MBS 3+, Black Angus, French fries & a choice of homemade gravy or creamy mushroom sauce

SIDES

GARDEN SALAD (VE) – 8

Served with fresh garden leaves, tomato, olives, cucumber, onion & lemon vinaigrette

STEAMED VEGETABLES (VE) – 10

Extra virgin olive oil & sea salt flakes

CRISPY FRENCH FRIES (V) – 8

Served with aioli & tomato sauce

TRUFFLE & PARMESAN CHIPS (V) – 10

Served with aioli & tomato sauce

KIDS MEALS

FISH & CHIPS – 13

Battered Dory fillet, tartar sauce, lemon

SPAGHETTI BOLOGNESE – 13

Beef & tomato ragout, shredded basil leaves, Parmesan cheese

SPAGHETTI NAPOLITANA (V) – 13

Classic tomato ragout, Parmesan cheese

CHEESE BURGER & FRIES (GFO) – 13

lettuce, tomato, cheddar cheese, pickle, aioli, tomato sauce

CHICKEN SCHNITZEL & FRIES – 13

Panko crumbed chicken breast, tomato sauce