

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 \$5)

PULLED LAMB SALAD (GF) – 24

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 fries. Gluten-free bun - \$1.50

CLASSIC CHEESE BURGER (GFO) – 20

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

THE ROCKS CAFE BEEF BURGER (GFO) – 22

lettuce, tomato, Bacon jam, pickle, cheddar cheese, aioli

GRILLED CHICKEN BURGER (GFO) – 20

Lettuce, tomato, smashed avocado, aioli

CHICKEN SCHNITZEL BURGER – 22

Grilled pineapple, bacon, cheddar cheese, harissa, aioli

SANDWICHES

Served with fries (Available only until 4pm)

STEAK SANDWICH (GFO) – 22

Caramelised onion, rocket, pickle, aioli

CLASSIC BLT (GFO) – 18

Bacon, lettuce, tomato, cheddar cheese & aioli

VEGETARIAN SANDWICH (VEO, GFO) – 20

Marinated eggplant, roasted capsicum, grilled halloumi, smoked eggplant puree, rocket & balsamic dressing

PULLED LAMB PITA ROLL – 21

8 hour slow roasted lamb shoulder, lettuce, tomato, cucumber, onion, pickle, tahini sauce & 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 - NO SEPARATE BILLS.

Surcharge: 10% applies on weekends and 15% on public holidays

Fully licensed & BYO wine only, a corkage fee of \$10 per bottle is applicable. Management has the right to refuse service.

MAINS

FISH & CHIPS – 23

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 – 24

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

CHICKEN & MUSHROOM FETTUCINE – 25

White wine cream sauce, basil pesto, grated Grana Padano

PRAWN LINGUINE – 28

Sauteed prawns, chorizo, garlic, chilli, napolitana sauce, grated Grana Padano

PIE OF THE DAY – 20

Please check our specials board for today's pie

STIR FRY (VO, VEO)

(Chicken, Beef or Tofu - 24 // Prawns and calamari - 28)

Assorted vegetables stir fried with chilli, asian herb & seasoning, served with jasmine rice

CHICKEN SCHNITZEL – 28

Parmesan & herb crumbed schnitzel, fries & homemade gravy or mushroom sauce

GRILLED SIRLOIN STEAK (GFO) – 38

150 days grain fed MBS 3+, Black Angus, mashed potatoes, green beans & 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 FRIES (V) – 8

Served with aioli & tomato sauce

TRUFFLE & PARMESAN FRIES (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, cheddar cheese, aioli, tomato sauce

CHICKEN SCHNITZEL & FRIES – 13

Panko crumbed chicken breast, tomato sauce