

TO START WITH

GARLIC & HERB BREAD (V) <i>Garlic butter, herbs, sea salt flakes</i>	12
SOUP OF THE DAY (GFO) <i>Served with toasted pane di casa</i>	18
CALAMARI <i>Salt & pepper calamari, thai soy, ginger & chilli dipping sauce</i>	22
BBQ CHICKEN SKEWERS <i>Grilled pita bread, harrisa, walnuts, molasses</i>	26
BURRATA (V,GFO) <i>Confit cherry tomato, marinated roasted capsicum, olives, basil, balsamic glaze & garlic croutons</i>	27
KING PRAWN BRUSCHETTA (GFO) <i>Garlic & chilli prawns, charred corn & avocado salsa, lime, smoked chipotle sauce on grilled sourdough</i>	31

SALADS

MAPLE ROASTED PUMPKIN SALAD (GFO, VEO) <i>Chickpeas, Persian feta, cherry tomato, onion, garden greens, semi dried apricot, toasted pepitas, walnut, apple cider vinaigrette</i>	29
THAI BEEF SALAD (GF) <i>Char-grilled marinated sirloin steak 150g, pineapple, coconut, crunchy veg, Asian herb, toasted peanuts, tropical dressing</i>	32

MAINS

FISH & CHIPS <i>Beer battered fish fillets, homemade tartar sauce & lemon</i>	28	CHICKEN SCHNITZEL <i>Parmesan & herb crusted schnitzel, fries, garden salad & homemade gravy</i>	35
FISH OF THE DAY (GFO) <i>Please check our specials board for todays catch</i>	MP	BBQ LAMB SKEWERS <i>middle eastern spiced diced lamb, saffron pilaf rice, grilled pita, toasted nuts, cumin roasted tomato, pickled chilli & mint yoghurt</i>	40
SPAGHETTI BOLOGNESE <i>Classic Angus beef mince & tomato ragout, shredded basil leaves & grana padano</i>	32	GRILLED KANGAROO FILLET (GF) <i>Served with mashed potatoes, buttered baby spinach, and rich red wine jus</i>	55
CHICKEN PENNE <i>Sauteed chicken, mushroom, basil pesto, white wine cream sauce, grana padano</i>	32	GRILLED SIRLOIN FILLET (GF) <i>150 days grain fed MBS2+, 250g Black Angus, charred broccolini, mash potato, green peppercorn sauce</i>	60
POTATO GNOCCHI (V) <i>Soft potato gnocchi served with a rich porcini and mixed Italian mushroom ragout, truffle cream and Grana Padano</i>	34		
SEAFOOD LINGUINI <i>QLD King prawn & assorted fresh market seafood, garlic, white wine, tomato & seafood sauce, chilli, parsley</i>	40	TOFU 30/ CHICKEN 32/ PRAWNS 36 <i>Stir fried with shiitake mushroom, broccoli, carrots, onion, garlic shoots, spring onion & Asian seasonings, with steamed jasmine rice extra rice \$4</i>	

STIR-FRY

GOURMET BURGERS ADD CHIPS EXTRA \$4

GF BUN AVAILABLE EXTRA \$1.5

GRILLED CHICKEN BURGER (GFO) <i>Chipotle & roasted garlic marinated chicken breast, Lettuce, tomato, avocado, cheddar & smoked chipotle sauce</i>	26
THE ROCKS CAFE BEEF BURGER (GFO) <i>200gm char-grilled Angus beef patty, pickle, cheddar, caramelized onion & truffle aioli</i>	28
KANGAROO BURGER (GFO) <i>200gm char-grilled Aussie kangaroo patty with rocket leaves, onion, tomato, cheddar, aioli & homemade beetroot relish</i>	30

SANDWICHES ADD CHIPS EXTRA \$4

(SERVED UNTIL 4PM)

TOFU BÁNH MI (VE) <i>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</i>	24
LAMB PITA ROLL <i>Slow roasted pulled lamb shoulder, creamy hummus, fresh rocket, tomato, tangy pickles, sumac-spiced onion, and a fragrant mix of mint & parsley, all wrapped in soft pita</i>	28
STEAK SANDWICH (GFO) <i>Char-grilled sirloin steak, tomato, caramelized onion, rocket leaves, melted cheddar cheese, smoky BBQ sauce and creamy aioli</i>	30

KIDS MEALS

SPAGHETTI NAPOLITANA (V) <i>Classic tomato ragout, parmesan cheese</i>	16
FISH & CHIPS <i>Battered fish fillet, tartar sauce, lemon</i>	18
SPAGHETTI BOLOGNESE <i>Beef & tomato ragout, shredded basil, parmesan</i>	18
CHEESE BURGER & FRIES (GFO) <i>Angus beef patty, cheddar cheese, tomato sauce</i>	18
CRISPY CHICKEN TENDERS & FRIES <i>Served with chips, aioli, and tomato sauce</i>	18

SIDES

CRISPY FRIES (V) <i>Aioli, tomato sauce</i>	14
TRUFFLE & PARMESAN FRIES (V) <i>Truffle aioli, tomato sauce</i>	16
GARDEN SALAD (VE,GF) <i>Fresh garden leaves, tomato, olives, cucumber, onion, lemon vinaigrette</i>	16
STEAMED VEGETABLES (VE,GF) <i>Seasonal selection, E.V.O.O & sea salt flakes</i>	16
ROCKET & PARMESAN SALAD <i>Crispy rocket leaves, grated grana padano, lemon vinaigrette, apple balsamic</i>	16

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