

DINING MENU

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

Spice dusted calamari, nori mayo, toasted sesame, lemon

BURRATA (V,GFO)

Olive tapenade, heirloom cherry tomato, basil, tomato vinaigrette, balsamic, sourdough

BREAD & DIP (V, VE)

Baba ganoush, hummus, pine nuts, pickle, mint, pomegranate molasses & crispy flat bread

QLD KING PRAWN (GFO)

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

SALADS

MAPLE ROASTED PUMPKIN SALAD (V, GFO)

Chickpeas, Persian feta, cherry tomato, cucumber, sumac onion, pickle, semi dried apricot, greens, pepitas, walnut, tahini yogurt

THAI BEEF SALAD (GF)

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

KIDS MEALS

SPAGHETTI BOLOGNESE

Beef & tomato ragout, basil, Grana Padano

SPAGHETTI NAPOLITANA

Classic tomato ragout, Grana Padano

MAINS

FISH & CHIPS

Beer battered fish fillets, homemade tartar sauce & lemon

FISH OF THE DAY (GFO)

Please check specials board for todays catch

SPAGHETTI BOLOGNESE

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

CHICKEN PENNE

Sauteéd chicken, mushroom, basil pesto, white wine cream sauce, Grana Padano

POTATO GNOCCHI (V)

Potato gnocchi, porcini and wild Italian mushroom, truffle cream, Grana Padano

SEAFOOD LINGUINI

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

CHICKEN SCHNITZEL

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

TRUFFLE PIE (V)

Porcini, wild Italian mushrooms & truffle in creamy parmesan bechamel, wrapped in short crust & puff pastry, topped w Grana Padano & shaved truffle

FROM THE GRILL

GRILLED LAMB SKEWERS (GFO)

Hummus, baba ganoush, garden herbs, pickle, chilli, sumac onion, fries, grilled pita

GRILLED KANGAROO FILLET (GF)

Sustainably harvested from Australia's open range lands, mashed potato, buttered baby spinach, red wine jus

GRILLED SIRLOIN STEAK (GF)

150 days grain fed MBS 3+, 250g Black Angus, charred broccolini & cauliflower blossom, roasted potato, mushroom sauce

GOURMET BURGERS

SERVED WITH FRIES

GF BUN AVAILABLE EXTRA \$1.5

GRILLED CHICKEN BURGER (GFO)

Chipotle & roasted garlic marinated chicken breast, Lettuce, tomato, avocado, cheddar & smoked chipotle sauce

THE ROCKS CAFE BEEF BURGER (GFO)

220gm char-grilled Angus beef patty, pickle, cheddar, caramelized onion & truffle aioli

KANGAROO BURGER (GFO)

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

CROCODILE BURGER (GFO)

Watercress, tomato, roasted garlic aioli

SANDWICHES

SERVED WITH FRIES - UNTIL 4PM

GRILLED HALLOUMI SANDWICH (V, VEO, GFO)

Marinated roasted vegetable, olives & capers salsa, hummus, rocket leaves, balsamic

WAGYU BEEF PASTRAMI SANDWICH (GFO)

Caramelised onion, gruyere cheese, tomato, rocket leaves, pickle, smoked chipotle sauce

STEAK SANDWICH (GFO)

Char-grilled sirloin steak, 150g, cheddar, caramelized onion, tomato, rocket leaves, pickle, roasted garlic aioli

FISH & CHIPS

Battered fish fillet, tartare sauce, lemon

CHEESE BURGER & FRIES

Angus beef patty, cheddar cheese, tomato sauce

CRISPY CHICKEN TENDERS & FRIES

Served w aioli & tomato sauce

STIR-FRY

TOFU 30/ CHICKEN 34 QLD KING PRAWNS 36

Stir fried w shiitake mushroom, Chinese broccoli, chilli, onion, garlic shoots, spring onion & Asian seasonings, with steamed jasmine rice

extra rice \$4

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

ROCKET & PARMESAN SALAD (GF)

Crispy rocket leaves, grated Grana Padano, lemon vinaigrette, apple balsamic

STEAMED BROCCOLINI & CAULIFLOWER BLOSSOM (VE,GF)

Toasted almond, extra virgin olive oil, sea salt flakes

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