

ROCKEY

Food created to share.

By Darren Robertson & Stuart Toon

Festive Feed Me Night Menu \$79 pp (MINIMUM 4 PEOPLE)

Regal Rogue Apéritifs (DARING DRY, LIVELY WHITE, WILD ROSÉ, BOLD RED)

\$8

Bread & dripping

Olives & cinnamon myrtle (GF, V)

Coffin bay Pacific oysters

\$5 supplement ea

Smoked duck parfait, duck skin, christmas pudding & pickled blackberries

Peel your own prawns & lemon

Asparagus, tarragon & cured egg yolk (GF, V)

Slow roast stuffed butternut pumpkin, ricotta & nuts (GF,V)

Whole John Dory, burnt urchin butter, capers & sea succulents (GF)

Flank steak, horseradish cream, dried mulberries

Duck fat potatoes (GF)

Simple green salad (GF, V)

Roast vegetables (GF, V)

Christmas treacle tart, rum & raisin ice cream (V)

Cheese plate

\$9 supplement pp

(V) DENOTES DISH IS OR CAN BE ALTERED TO VEGETARIAN. (GF) DENOTES GLUTEN FREE DISHES. FOR DIETARY REQUIREMENTS AND FOOD ALLERGIES, PLEASE ASK ONE OF OUR TEAM FOR ASSISTANCE. WE CAN'T GUARANTEE AN ABSENCE OF ALLERGENS AS FOOD IS PRODUCED IN A KITCHEN CONTAINING ALLERGENS. 10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS. 10% STAFF GRATUITY APPLIES TO GROUPS OF TEN OR MORE.

GIFT VOUCHERS AVAILABLE, ASK OUR STAFF.