

ROCKEЯ

Food created to share.

By Darren Robertson & Stuart Toon

Dinner from 5.30pm

Let us feed you \$66 pp (MINIMUM 2 PEOPLE)

SNACKS

Chickpeas & native salt	\$3
Bread & dripping	\$5
House olives, Rylstone extra virgin olive oil	\$5
Welsh rarebit & Lardo	\$4ea
Cauliflower hummus, fermented potato bread	\$10
Spiced Clarence river whitebait & lime	\$11

SMALLS

Broccoli, mint, burnt yoghurt, almonds	\$15
Beetroots, raddichio, labne, orange, buckwheat	\$16
Fried chicken, buttermilk, chilli, vinegar	\$16
Truffle salami, hazelnut & toast	\$14

BIGS

Macaroni (little elbows), pumpkin, browned butter, pecorino	\$24
Pappardelle (flat ribbons), beef cheek, tomatoes, orange, thyme, parmesan	\$28
Casarecce (twisted ropes), clams, pipis, XO, lemon, chives	\$29
Malloreddus (little Sardinian gnocchi), slow braised lamb ragu, nduja, white wine, tomatoes	\$28
Roast spiced pumpkin, almond cream, baby beets, fennel, apple, coriander	\$26
300g flat iron steak, green onions, whey butter, mustard & potatoes	\$41
Whole John Dory, burnt urchin butter, capers, lemon	\$38
Slow roast Mirrool Creak lamb shoulder, butternut, fermented salsa verde	\$85

SIDES

Little gem salad, yoghurt, nuts, seeds	\$9
Braised & charred red cabbage, parmesan	\$9
Roast chat potatoes	\$9

SWEETS

Salted rye & treacle tart, vanilla ice-cream	\$15
Housemade sorbet	\$10
Pecorino Toscano, honey, spent coffee	\$11

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.