

ROCKEЯ

Food created to share.

By Darren Robertson & Stuart Toon

Dinner from 5.30pm

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

SNACKS

Rosemary & garlic focaccia	\$3pp
Burrata	\$11
Sun dried tomato & black olive tapenade	\$3
Chickpeas & native salt (GF, v)	\$4
Olives & extra virgin live oil	\$6
Spiced school prawns, hot sauce & lemon	\$12
Cauliflower hummus & fermented potato bread (v)	\$13

SMALLS

Broccoli, mint, yoghurt, almonds & mint	\$16
Fried chicken, buttermilk, chilli & vinegar	\$17
Smoked pumpkin, gorgonzola, rocket, walnuts & raddichio	\$16
Grilled pears, fennel, tarragon, mint, pecorino & black pepper	\$16

PASTAS

Tagliolini (little strings), cacio e pepe, pecorino & black pepper	\$24
Pappardelle (flat ribbons), beef cheek ragu, tomatoes, parmesan, pangrattata	\$29
Rigatoni (big tubes) broccolini, basil, walnuts, pecorino	\$25
Orzeciette (little ears), mussels, pipes, white wine, tomatoes, fennel	\$30

BIGS

Roast spiced pumpkin, almond cream, fennel, apple, coriander	\$27
Roast free-range porchetta, mustard & cider jus	\$38
300g Wagyu rump steak, roast garlic mayonnaise, roast potatoes & pan juices	\$45
Whole roast baby snapper, salmoriglio dressing, oregano, lemon, fennel	\$37

SIDES

Green salad, parmesan, nuts & seeds	\$9
Roast potatoes, salt & vinegar	\$11
Shaved cabbage salad, roast almonds, mint, yoghurt	\$12

SWEETS

Salted rye & treacle tart, vanilla ice-cream	\$15
Cheese plate; blue, hard, washed rind, condiments & toast	\$19
House-made raspberry sorbet	\$9

FOR ANY DIETARY REQUIREMENTS OR FOOD ALLERGIES PLEASE ASK ONE OF OUR TEAM FOR ASSISTANCE. WE CANT GUARANTEE 100% THE 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.