

# ROCKEЯ

Food created to share.

By Darren Robertson & Stuart Toon

**Tuesday 30th April 2019**

Let us feed you & a glass of wine or a beer

2 course \$39

3 course \$45

## POURING TONIGHT

Dolly X, Rose NSW

Bombshell, Pinot Grigio, NSW

The Grazer, Cab Sauv, NSW

## SNACKS

Tomato, basil, capers, toast	12
Fried chicken, chilli, vinegar	16
spiced pumpkin, almond cream, sage, toast	12

## MAINS

Macaroni (little elbows) shiitake mushroom, cavolo nero, chilli, garlic, yolk	26
Bucatini (hollow strings) lamb ragu, white wine, fennel, pangrattato	28
Rigatoni (big tubes) pippis, mussels, tomato, white wine, chilli	29
Tagliolini (thin ribbons) N'duja, browned butter, fennel, radicchio, basil	25

## SWEETS

Salted rye & treacle tart, ice-cream	15
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(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.