

## Wine

### BUBBLES

150<sup>ml</sup> Btl

**Bandini Prosecco** \$11 \$54  
Veneto, Italy

**Ate Sparkling** \$9 \$40  
Victoria, Australia

**Veuve Clicquot NV** \$130  
Champagne, France

### WHITE

150<sup>ml</sup> 250<sup>ml</sup> Btl

**Tai Tira Sauvignon Blanc** \$9.5 \$14.5 \$43  
Marlborough, New Zealand

**Aquilani Pinot Grigio** \$48  
Friuli Grave, Italy

**Ate Sauvignon Blanc** \$8 \$12.5 \$36  
Victoria, Australia

**Ate Chardonnay** \$8 \$12.5 \$36  
Victoria, Australia

**Catalina Sounds Sav Blanc** \$58  
Marlborough, New Zealand

**La Comtesse Chardonnay** \$65  
Rylstone, New South Wales

**Fringe Societe Grenache Blanc** \$10.5 \$15.5 \$44  
Pays d'Oc, France

**Keith Tulloch Pinot Gris** \$9.5 \$14.5 \$43  
Hunter Valley, New South Wales

### ROSÉ & MOSCATO

150<sup>ml</sup> 250<sup>ml</sup> Btl

**Rêverie Rosé** \$9.5 \$14.5 \$42  
Loire Valley, France

**Rameau d'Or Petit Amour Rosé** \$60  
Rhône Valley, France

**Mojo Moscato** \$9 \$14 \$40  
Barossa Valley, South Australia

### RED

150<sup>ml</sup> 250<sup>ml</sup> Btl

**First Creek Harvest Cab Sav** \$10 \$15 \$44  
Hunter Valley, New South Wales

**Mojo Shiraz** \$9 \$14 \$40  
Barossa Valley, South Australia

**Aquilani Sangiovese** \$44  
Tuscany, Italy

**Ate Shiraz** \$8 \$12.5 \$36  
Victoria, Australia

**Perceval Pinot Noir** \$68  
Rylstone, New South Wales

**Sticks Pinot Noir** \$11.5 \$16.5 \$49  
Yarra Valley, Victoria

**La Boca 'Las Calles' Malbec** \$56  
Mendoza, Argentina

**Credaro Cabernet Merlot** \$11 \$17 \$50  
Margaret River, Western Australia

## Cocktails

**Margarita** \$18  
tequila, lime

**Tommy's Margarita** \$20  
tequila, lime, agave

**Coconut Margarita** \$22  
tequila, orange liqueur, lemon, sugar, coconut, pineapple

**Spicy Margarita** \$22  
tequila, orange liqueur, lime, jalapeno, sugar

**Espresso Martini** \$18  
vodka, coffee liqueur, espresso

**Salted Caramel Espresso Martini** \$20  
vodka, coffee liqueur, espresso, salted caramel

**Mojito** \$18  
white rum, lime, mint

**Watermelon Mojito** \$20  
white rum, lime, mint, watermelon

**Aperol Spritz** \$18  
aperol, sparkling

**Dark & Stormy** \$18  
dark rum, ginger, lime

**Mango Mule** \$22  
vodka, orange, mango, lime, ginger

**Tropical Tiki** \$22  
spiced rum, vanilla, lime, pineapple

**50 Shades of Pink** \$22  
pink gin, strawberry liqueur, pomegranate liqueur, salted grapefruit, lemon juice, marshmallow

### COCKTAIL JUGS

**Pineapple Express** \$36  
spiced rum, vanilla, lime, pineapple

**Watermelon Mojito** \$36  
white rum, lime, mint, watermelon

## STARTERS & SHARE

<b>Fresh Handmade Burrata</b> <sup>(v)</sup> Spanish onion, lemon, chilli, oregano, extra virgin olive oil, charred bread	<b>\$18</b>
<b>Karaage Chicken</b> <sup>(gf)</sup> sticky soy sauce with toasted sesame seeds, lemon	<b>\$18</b>
<b>Peking Duck Spring Rolls</b> <sup>(df)</sup> hoisin & sweet chilli dipping sauce	<b>\$18</b>
<b>Fries with Gravy</b> <sup>(v, df)</sup>	<b>\$10</b>
<b>Wood-Fired Garlic &amp; Herb Pizza</b> <sup>(v, df, veg)</sup> add cheese	<b>\$10</b> + \$4
<b>Hummus &amp; Pita Bread</b> <sup>(v, df, veg)</sup> traditional hummus, house made dukka, toasted pepitas, confit garlic oil, wood fired bread	<b>\$14</b>
<b>The Rocksia's 1/2 KG Wings</b> <sup>(gf, df)</sup> choice of <i>smoky bbq</i> or <i>house hot sauce</i> served with ranch dressing	<b>\$18</b>
<b>Salt &amp; Pepper Squid</b> <sup>(gf)</sup> citrus aioli & lemon	<b>\$18</b>
<b>Grilled Halloumi</b> <sup>(v, gf)</sup> served with salsa verdi, pico de gallo, lemon cheek, mixed leaves	<b>\$19</b>

## TACOS



2 of the same tacos per serve

add extra taco  + \$5	
<b>Beef Brisket Taco</b> <sup>(df)</sup> house bbq sauce, classic slaw, fried onions	<b>\$16</b>
<b>Fish Taco</b> <sup>(df)</sup> fried fish, shaved iceberg, caper aioli	<b>\$16</b>
<b>Grilled Haloumi Taco</b> <sup>(v)</sup> pico de gallo, rocket leaves, garlic aioli	<b>\$16</b>
<b>Karaage Chicken Taco</b> fried spiced chicken, lettuce, sesame seed dressing, kewpie mayo	<b>\$16</b>

## SALADS

add grilled chicken breast	+ \$6
add grilled haloumi	+ \$6
add squid	+ \$10
<b>The Rocksia Caesar</b> cos lettuce, crispy bacon, sourdough croutons, parmesan, egg, caesar dressing	<b>\$19</b>
<b>Goat's Cheese &amp; Pear Salad</b> <sup>(v, gf)</sup> goat's cheese, toasted walnuts, packham's pear, frisée lettuce, seeded mustard dressing	<b>\$19</b>
<b>Hot Smoked Salmon Salad</b> <sup>(df)</sup> radicchio, witlof, Fiji apple, pickled red onion, maple vinaigrette	<b>\$24</b>

### DIETARIES

v - vegetarian, veg - vegan, gf - gluten free, df - dairy free

## BURGERS



all served on a potato bun with fries

add bacon	+ \$3
vegetarian patty available upon request	
<b>Rocksia Classic</b> wagyu brisket patty, cheese, beetroot, tomato, caramelized onions, lettuce, tomato ketchup	<b>\$24</b>
<b>Rocksia Cheeseburger</b> wagyu brisket patty, cheese, pickles, onion, house burger sauce, tomato ketchup	<b>\$20</b>
<b>Steak Sandwich</b> toasted sourdough, American cheese, lettuce, onion rings, bacon, beetroot relish, aioli	<b>\$26</b>
<b>Crispy Katsu Fried Chicken</b> shredded carrot, pickles, shredded red cabbage, shallots, japanese mayo	<b>\$23</b>

## PASTA

<b>Prawn &amp; Chorizo Linguini</b> chilli, parsley, blistered cherry tomatoes, parmesan cheese	<b>\$32</b>
<b>Potato Gnocchi</b> <sup>(v)</sup> heirloom tomatoes, roasted butternut pumpkin, baby spinach, gremolata, pecorino	<b>\$26</b>

## ALL TIME CLASSICS

<b>Slow Cooked Beef Nachos</b> beef brisket, beans, cheese, guac, pico de gallo, sour cream, coriander & jalapenos	<b>\$24</b>
<b>Beer Battered Fish &amp; Fries</b> <sup>(df)</sup> battered fish fillets served with fries, house salad, tartare sauce & lemon	<b>\$28</b>
<b>Chicken Schnitzel</b> served with fries & salad, with choice of sauce make it a parmigiana	<b>\$25</b> + \$4
<b>Pan Fried Barramundi Fillet</b> <sup>(df, gf)</sup> braised baby fennel, semi dried tomatoes, kalamata olives, charred Spanish onion, red wine vinaigrette	<b>\$34</b>
<b>Crispy Pork Belly</b> <sup>(gf)</sup> roast pepper purée, piperade (roast yellow, red pepper, onion), rocket, jus	<b>\$34</b>
<b>Half Jerk Chicken</b> pita bread, roasted chats, onion yoghurt, pickled Spanish onion, lemon cheek	<b>\$28</b>
<b>Mediterranean Lamb Skewers (3/5)</b> tabbouleh, pita bread, tzatziki, lemon cheek	<b>\$24 / \$34</b>

10% surcharge applies on public holidays

## FROM THE GRILL

All steaks at Rocksia are <i>Riverina MSA MB2+</i> and are served with fries & salad or mash & vegetables add onion rings	+ \$4
<b>250g Rump Steak</b>	<b>\$32</b>
<b>300g Sirloin Steak</b>	<b>\$38</b>
<b>300g Scotch Fillet Steak</b>	<b>\$48</b>
<b>With Your Choice of Sauce:</b> gravy, diane, peppercorn, mushroom, bearnaise	

## PIZZA

<b>3 Cheese Margherita</b> <sup>(v)</sup> mozzarella, fior de latte, pecorino, basil, tomato sauce, extra virgin olive oil	<b>\$20</b>
<b>BBQ Meat Lovers</b> mozzarella, smoky bbq sauce, chorizo, pepperoni, sopressa, double smoked ham	<b>\$28</b>
<b>Pepperoni</b> mozzarella, tomato sauce, pepperoni, parsley	<b>\$24</b>
<b>Hawaiian</b> mozzarella, ham, charred pineapple, tomato sauce	<b>\$24</b>
<b>Super Suprema</b> mozzarella, pepperoni, ham, mushrooms, olives, capsicum, onions, tomato sauce	<b>\$28</b>
<b>Vegetarian</b> <sup>(v)</sup> mozzarella, mushrooms, tomato sauce, cherry tomato, capsicum, onion, parsley	<b>\$22</b>
<b>Seafood</b> mozzarella, tiger prawns, mussels, calamari, barramundi, roasted garlic, cherry tomato, chilli oil, tomato sauce, rocket	<b>\$32</b>
<b>Peri-Peri Chicken</b> mozzarella, mushrooms, roasted capsicum, red onion, tomato, peri-peri mayo	<b>\$26</b>

## KIDS MEALS

<sup>under 12's only</sup>  
all served with soft drink

<b>Kids Fish &amp; Chips</b>	<b>\$12</b>
<b>Kids Cheeseburger &amp; Chips</b>	<b>\$12</b>
<b>Kids Chicken &amp; Chips</b>	<b>\$12</b>
<b>Kids Napoli Sauce Pasta</b>	<b>\$12</b>



## DESSERTS

<b>GF Chocolate Brownie</b> <sup>(gf)</sup> with strawberry salad & ice cream	<b>\$14</b>
<b>Coconut &amp; Passion Fruit Panna Cotta</b> <sup>(gf, df, v, veg)</sup> with strawberry & mint salsa, mango sorbet	<b>\$14</b>