

ROCKSIA

FOOD

STARTERS & SHARE

CORN RIBS (V) (GF) \$16 Garlic, chilli herb butter, parmesan, lemon & micro herbs	SALT & SZECHUAN PEPPER SQUID (DF) \$20 Snow pea tendrils, old bay ranch sauce & lemon
BUTTERMILK BONELESS FRIED CHICKEN \$19 Chipotle mayo, house kimchi & micro herbs	HALLOUMI FRIES (V) (GF) \$20 Pomegranate, mint yoghurt, molasses & fresh herbs
HOKKIADO CRAB CROQUETTE \$20 Saffron aioli, snow pea tendrils & parmesan	SWEET POTATO WEDGES \$16 Sweet chilli sauce & sour cream
BOWL OF FRIES (V) \$10 Served with gravy	GRILLED OCTOPUS \$22 Mango salsa, chilli lime sauce, heirloom cherry tomatoes & micro herbs
GARLIC & HERB BREAD (V) \$12 Add Cheese +4	
THE ROCKSIA WINGS \$19 (GF) (DF) Choice of smokey BBQ or house hot sauce, ranch dressing & celery	

SALADS

	Add grilled chicken breast +8
	Add halloumi +8
	Add squid +12
THE ROCKSIA CAESAR \$22 Baby gem lettuce, crispy bacon, sourdough croutons, parmesan, boiled egg & caesar dressing	CAPRESE SALAD (V) \$22 Witlof, radicchio, heirloom tomato, buffalo mozzarella, stone fruits, basil, aged balsamic & EVOO
MEZZE BOWL (VEG) \$22 Falafel, hummus, cucumber, cherry tomato, pickle, vegan feta cheese & mixed greens	POKE BOWL (GF) (DF) \$22 Wild rice, seaweed, avocado, pickled edamame, sesame seed, pickled cucumber, pickled daikon, mix slaw, Japanese mayo & ponzu dressing

PASTAS

PRAWN & ANDOUILLE LINGUINE \$32 Chilli, garlic, cherry tomatoes, lemon juice, rocket & shaved pecorino	PASTA ALLA VERDURE (V) \$24 Fusilli pasta, olives, cherry tomato, zucchini, capsicum, sour cream & vegan mayo
TOMATO & BUFFALO MOZZARELLA RAVIOLI (V) \$26 Roasted pumpkin seeds, semi dried tomatoes, fresh basil, tomato bisque, parmesan & spinach	



ALL TIME CLASSICS

DECONSTRUCTED BEEF NACHOS \$26 Beef brisket, cheese, avocado, pico de gallo, sour cream, coriander & pickled jalapenos	PAN FRIED BARRAMUNDI FILLET (GF) \$36 Eggplant caponata, green olives, capers, rocket & beurre blanc
BEER BATTERED FISH & CHIPS \$30 Battered fish fillets, chips, house salad, tartar & lemon	CRISPY PORK BELLY (GF) (DF) \$38 Crushed duck fat potatoes, pickled red cabbage, green apple & jus
PANKO HAND CRUMBED CHICKEN SCHNITZEL \$26 Served with your choice of 2 sides: chips, salad, mash, veg or slaw plus your choice of sauce	LEMON HERB CHICKEN BREAST (GF) \$28 Red capsicum, cherry tomato, cucumber, quinoa, rocket, lemon yoghurt & micro herbs
MARINATED SOUS VIDE LAMB RUMP (GF) (DF) \$34 Grilled eschalots, seasonal mix leaves, chickpeas, feta, cherry tomato & salsa verde	MARINATED LAMB SKEWERS (4) \$32 Cucumber raita, shaved cucumber, cherry tomatoes, fried chickpeas, baby capers, fries & flat bread

BURGERS

All burgers served on a potato bun with fries. Vegetarian patty available upon request

Gluten free bun +5	Add patty +6
ROCKSIA CLASSIC \$24 Wagyu beef patty, cheese, beetroot, tomato, lettuce & house ketchup	PORTUGUESE CHICKEN BURGER \$24 Marinated grilled chicken breast, cheese, lettuce & peri peri mayo
CHEESEBURGER \$22 Wagyu beef patty, cheese, onion, pickle relish & burger sauce	HALLOUMI & MUSHROOM BURGER (V) \$24 King brown mushrooms, grilled halloumi, Rocket, Spanish onion & tomato chutney
STEAK SANDWICH \$28 Focaccia, cheese, lettuce, onion rings, bacon, sliced tomato & mustard relish	



TACOS

Add extra taco +6	
BEEF BRISKET TACO (DF) \$18 Smokey BBQ sauce, classic slaw, fried onion, aioli & micro herbs	MEXICAN CHICKEN TACO \$17 Marinated chicken breast, onion, capsicum, shredded lettuce, chipotle yoghurt & coriander
BASA TACO (DF) \$18 Battered Basa fillet, iceberg, tartare sauce & lemon	TOFU TACO (VEG) \$17 Red cabbage, cherry tomato, grated carrot, red onion & lime sauce

DESSERTS

SAGO COCONUT PUDDING (GF) (DF) (V) (VEG) \$15 Mango sorbet coconut flakes & fruit salsa	TIRAMISU \$15 Berry compote, fresh mint & ice cream
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FROM THE GRILL

All steaks at the Rocksia are premium MSA MB2+
Served with your choice of 2 sides: chips, salad, mash, veg or slaw

With your choice of sauces Extra sauce +3
Gravy, Diane, Peppercorn, Mushroom, Bearnaise, Red Wine Jus

250G RUMP	\$34
300G SIRLOIN	\$40
300G SCOTCH FILLET	\$52
BBQ PORK RIBS ½ RACK	\$42
Twice cooked pork ribs, house smokey BBQ sauce	



PIZZAS

GARLIC & HERB PIZZA (V) \$17 Mozzarella, confit garlic & Italian herbs	VEGETERIAN PIZZA \$24 Mozzarella, roasted eggplant, zucchini, capsicum, tomato sauce, Italian herbs & chilli oil
3 CHEESE MARGARITA (V) \$22 Mozzarella, fior de latte, pecorino, basil, tomato sauce & extra virgin olive oil	TROPICAL CAJUN CHICKEN PIZZA \$26 Mozzarella, pineapple, roasted capsicum, red onion, tomato sauce, peri-peri mayo & parsley
BBQ MEAT LOVERS \$26 Mozzarella, smokey BBQ sauce, chorizo, pepperoni, Italian fennel sausage & shaved double smoked ham	MUSHROOM & TRUFFLE (V) \$24 Fior de latte, roasted mixed mushrooms, caramelised onion, black truffle oil & aged parmesan
DIAVOLA PIZZA \$24 Mozzarella, tomato sauce, pepperoni, kalamata olives, chilli flakes & fresh oregano	POLLO AL PESTO \$26 Marinated chicken breast, fior de latte, basil pesto, spinach, cherry tomatoes & parmesan
PIZZA CON PANCETTA \$26 San Marzano tomato, fior de latte, smoked pancetta, red onion, artichoke hearts & rocket	
SUPER SUPREME \$28 Mozzarella, pepperoni, Italian fennel sausage, mushrooms, olives, capsicum, onions & tomato sauce	



KIDS

All kid meal served with a free juice of soft drink

HAM & CHEESE PIZZA \$14	NAPOLI PASTA (V) \$14
CHEESEBURGER & CHIPS \$14	Add kids ice cream +3
CHICKEN & CHIPS \$14	

GF - GLUTEN FREE

DF - DAIRY FREE

V - VEGETARIAN

VEG - VEGAN