

ROCKSIA FOOD

M (MEMBERS) / NM (NON-MEMBERS)

STARTERS & SHARE

	M/NM		M/NM
CORN RIBS (V) (GF) Garlic, chilli herb butter, parmesan, lemon & micro herbs	16/18	LIME & PEPPER SQUID (DF) Lime aioli, lemon, cornichons & micro herbs	20/22
BUTTERMILK BONELESS FRIED CHICKEN Chipotle mayo, house kimchi & micro herbs	19/21	HALLOUMI FRIES (V) (GF) Pomegranate, mint yoghurt, molasses & fresh herbs	20/22
POPCORN CAULIFLOWER (V) Cumin yoghurt, pickle onion & sriracha aioli	16/18	SWEET POTATO WEDGES Sweet chilli sauce & sour cream	16/18
BOWL OF FRIES (V) Served with aioli	10/12	SAUTÉED TIGER PRAWN (GF) Soft white polenta, tomato, chilli, garlic, celery & fennel	22/24
GARLIC & HERB BREAD (V) Add Cheese	12/14 +4	MEDITERRANEAN SHARE PLATE 2 lamb skewers, 1 marinated chicken breast, 1 chorizo, couscous salad, flat bread, cucumber raita & chips	34/36
THE ROCKSIA WINGS (GF) (DF) Choice of smokey BBQ or house hot sauce, ranch dressing & celery	19/21		

SALADS

	M/NM		M/NM
THE ROCKSIA CAESAR Baby gem lettuce, crispy bacon, sourdough croutons, parmesan, boiled egg & caesar dressing	22/24	ROASTED BUTTERNUT SQUASH SALAD (GF) (VEG) Maple dressing, pumpkin seeds, raisins, spinach, brown rice, & grapefruit	22/24
POKE BOWL (GF) Corn, kale, quinoa, chickpeas, pomegranate, walnuts, feta cheese, pickle & target beetroot	22/24		



PASTAS

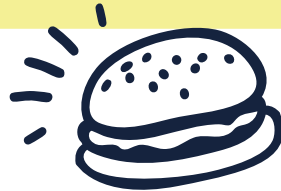
	M/NM		M/NM
PRAWN & CHORIZO LINGUINE Chilli, garlic, cherry tomatoes, lemon juice, rocket & shaved pecorino	32/34	FOREST MUSHROOM RISOTTO (V) Roasted mixed mushrooms, green peas, Arborio rice, parsley, creme fraiche	24/26
GNOCCHI BOLOGNESE Potato gnocchi, chilli, garlic, fresh basil, cottage cheese, micro herbs	26/28		

ALL TIME CLASSICS

	M/NM		M/NM
DECONSTRUCTED BEEF NACHOS Beef brisket, cheese, avocado, pico de gallo, sour cream, coriander & pickled jalapenos	26/28	CRISPY PORK BELLY (GF) (DF) Celeriac puree, root vegetables, herb roasted rustic potatoes, rosemary jus & watercress	38/40
BEER BATTERED FISH & CHIPS Battered fish fillets, chips, house salad, tartare & lemon	30/32	ROAST PORTUGUESE CHICKEN (GF) Saffron rice, mint yoghurt, green peas, pickle onion & sliced cucumber	30/32
SLOW COOKED LAMB SHANK (GF) Creamed polenta, caramelised onion, roasted mushroom & carrots, gremolata	34/36	PANKO HAND CRUMBED CHICKEN SCHNITZEL Served with your choice of 2 sides: chips, salad, mash, veg or slaw plus your choice of sauce	26/28
SALMON FILLET (GF) Parsley velouté, mussels, rainbow chard, pickle fennel & charred lemon	36/38	Add parmi	+4

BURGERS

	M/NM		M/NM
All burgers served on a potato bun with fries. Vegetarian patty available upon request			
Gluten free bun	+5	Add patty	+6
ROCKSIA CLASSIC Wagyu beef patty, cheese, beetroot, tomato, lettuce & house ketchup	24/26	PORTUGUESE CHICKEN BURGER Marinated grilled chicken breast, cheese, lettuce & peri peri mayo	24/26
CHEESEBURGER Wagyu beef patty, cheese, onion, pickle relish & burger sauce	22/24	HALLOUMI & MUSHROOM BURGER (V) King brown mushrooms, grilled halloumi, rocket, Spanish onion & tomato chutney	24/26
STEAK SANDWICH Focaccia, cheese, lettuce, onion rings, bacon, sliced tomato & mustard relish	28/30		



TACOS

	M/NM		M/NM
Add extra taco	+6		
BEEF BRISKET TACO (DF) Smokey BBQ sauce, classic slaw, fried onion, aioli & micro herbs	18/20	CHICKEN TINGA TACO (DF) Marinated chicken breast, lettuce, tomatillos salsa, chipotle mayo & coriander	18/20
COASTAL FISH TACO (DF) Battered Basa fillet, iceberg, tartare sauce, caper salsa & lemon	18/20	POPCORN CAULIFLOWER (VEG) (V) (DF) Shredded lettuce, tomatillos sauce, pico de gallo	18/20

DESSERTS

	M/NM		M/NM
CHIA SEED PUDDING (GF) (DF) (V) (VEG) Mango sorbet, coconut flakes & seasonal fruits	15/16	STICKY DATE Butterscotch, ice cream & berry compote	15/16

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

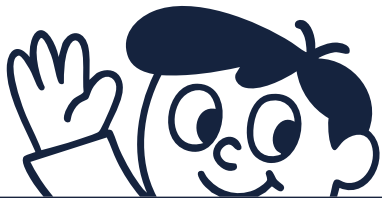
With your choice of sauces
Gravy, Diane, Peppercorn, Mushroom, Bearnaise, Red Wine Jus

Extra sauce +3

	M/NM
250G RUMP	34/36
300G SIRLOIN	40/43
300G SCOTCH FILLET	52/55
BBQ PORK RIBS Twice cooked pork ribs, house smokey BBQ sauce	
½ RACK	45/48
FULL RACK	66/68

PIZZAS

	M/NM		M/NM
Gluten free base	+5		
GARLIC & HERB PIZZA (V) Mozzarella, confit garlic & Italian herbs	17/19	HARVEST PIZZA (V) Roasted pumpkin, mozzarella, caramelised onion, crispy sage, pumpkin seeds & chilli oil	24/26
3 CHEESE MARGHERITA (V) Mozzarella, fior de latte, pecorino, basil, tomato sauce & extra virgin olive oil	22/24	TROPICAL PERI PERI CHICKEN PIZZA Mozzarella, pineapple, roasted capsicum, red onion, garlic oil base, peri-peri mayo & parsley	26/28
BBQ MEAT LOVERS Mozzarella, smokey BBQ sauce, chorizo, pepperoni, Italian fennel sausage & shaved double smoked ham	26/28	MUSHROOM & TRUFFLE (V) Fior de latte, roasted mixed mushrooms, caramelised onion, black truffle oil & aged parmesan	24/26
DIAVOLA PIZZA Mozzarella, tomato sauce, pepperoni, kalamata olives, chilli flakes & fresh oregano	24/26	THAI BASIL CHICKEN Spiced chicken mince, Thai basil, fresh chilli, mozzarella, crispy shallots, sweet chilli & lime	26/28
LAMB & ROSEMARY PIZZA Garlic yoghurt base, slow cooked lamb shoulder, cherry tomatoes, rocket & rosemary	26/28		
SUPER SUPREME Mozzarella, pepperoni, Italian fennel sausage, mushrooms, olives, capsicum, onions & tomato sauce	28/30		



KIDS

All kids meals are served with a free juice of soft drink

	M/NM		M/NM
HAM & CHEESE PIZZA	14/16	KIDS BOLOGNESE	14/16
CHEESEBURGER & CHIPS	14/16	Add kids ice cream	+3
CHICKEN & CHIPS	14/16		

* ALL SEAFOOD IS IMPORTED

DF - DAIRY FREE GF - GLUTEN FREE V - VEGETARIAN VEG - VEGAN

WEEKLY SPECIALS

* MEMBERS ONLY

MONDAY | ALL DAY

\$17 SCHNITTY

WITH CHIPS & SAUCE

TUESDAY | ALL DAY

\$22 STEAK

WITH CHIPS & SAUCE

WEDNESDAY | ALL DAY

20% OFF PIZZAS

EXCLUDES KIDS PIZZA

THURSDAY | ALL DAY

\$5 TACOS

FRIDAY | 5PM - 9PM

\$15 COCKTAILS

SATURDAY | 10AM - 4PM

PINTS 4 SCHOONERS

SUNDAY | ALL DAY

KIDS EAT FREE

DRINKS

MEMBERS ENJOY 5% OFF DRINKS

COCKTAILS

MARGARITA	\$21
Espolon Blanco, Aubrey triple sec, lime	
COCONUT MARGARITA	\$23
Espolon Blanco, Aubrey triple sec, lemon, sugar, coconut, pineapple	
ESPRESSO MARTINI	\$21
Smirnoff vodka, Aubrey coffee liqueur, coffee	
SALTED CARAMEL, VANILLA, AMARETTO & FLAT WHITE	+2
CAPRIOSKA	\$22
Belvedere Vodka, lime, sugar	
TROPICAL CAPRIOSKA	\$23
Smirnoff Vodka, passionfruit, pineapple, lime	
MOJITO	\$21
Bacardi White Rum, lime, mint	
PASSIONFRUIT MOJITO	\$23
Bacardi White Rum, passionfruit liqueur, lime, mint, passionfruit	
APEROL SPRITZ	\$19
Aperol, Prosecco	
PINK SPRITZ	\$21
Gordons Pink Gin, Prosecco	
NEGRONI	\$21
Tanqueray Gin, Campari, Cinzano	
AMARETTO SOUR	\$21
Disaronno, lemon juice, vegan foam	
SLUSHIES OF THE MONTH	\$16
Please see advertising boards for this month's flavours!	



MOCKTAILS

VIRGIN PINA COLADA	\$14
Barnes & Brown non-alc white rum, pineapple, coconut	
CITRUS FIZZ	\$14
Barnes & Brown non-alc triple sec, lemon, lime, honey	
MANGO REFRESHER	\$14
Barnes & Brown non-alc tequila, mango syrup, lime juice, mint	

WHITES

	150ml	250ml	BTL
FRANKIE SAV BLANC	9.5	13.5	39
Victoria			
TOTARA SAV BLANC	12	16	46
New Zealand			
ATE CHARDONNAY	9.5	13.5	39
Victoria			
GARFISH PINOT GRIGIO	11	15	43
South Australia			
MOJO MOSCATO	11	15	43
South Australia			
TIER ONE SEMILLION	-	-	50
South Australia			

REDS

	150ml	250ml	BTL
HESKETH CAB SAV	11	15	43
South Australia			
FIVE BARRELS SHIRAZ	-	-	60
South Australia			
ATE SHIRAZ	9.5	13.5	39
Victoria			
STICKS PINOT NOIR	14	18	52
Victoria			
LA BOCA MALBEC	14	18	52
Argentina			
CREDARO CAB MERLOT	13	17	49
Western Australia			

SPARKLING

	150ml	BTL
ATE SPARKLING	9.5	40
Victoria		
TEMPUS TWO PROSECCO 200ML	-	11
South Australia		
BANDINI PROSECCO	-	54
Italy		
CHANDON BRUT	-	70
Victoria		
MOET & CHANDON IMPERIAL	-	130
France		

ROSE

	150ml	250ml	BTL
REVERIE ROSE	11.5	15.5	45
France			
CLOUD ST	9.5	13.5	40
Victoria			
WHISPERING ANGEL	-	-	70
France			



JOIN THE 0 REWARDS PROGRAM

IT'S FREE AND TAKES SECONDS. UNLOCK INSTANT MEMBERS PRICING ON FOOD & DRINKS.



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THE ROCKSIAHOTEL

10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS