

BEVERAGES

Tap Beer

Speights
House Pour

Bottled Beer

Export Gold
Export 33
Heineken
DB Draught
DB Export Citrus
Steinlager
Speights
Speights Old Dark
Steinlager Pure
Corona
Macs Gold
Stella Artois
Macs Spring Tide
Wasp
Biman
Pitch Black
Macs Great White
Steinlager Light
Emersons Pilsner
Emersons 1812 Pale Ale
Emersons Bookbinder
Invercargill Brewery Wasp
Invercargill Brewery Biman
Invercargill Brewery Pitch Black
Invercargill Brewery Stanley Green
Scotts Gluten Free Beer Pale Ale

Ciders

Macs Isaacs Pear Cider
Invercargill Brewery Nally's Cider
Rekorderlig

Non Alcoholic

Mixers

Coke
Coke Zero
Sprite Zero
Diet Coke
Lemonade
Lemon & Paeroa
Ginger Ale
Soda Water
Tonic Water

Juice

Orange
Apple
Pineapple
Cranberry
Tomato
Spiced Tomato

Other

Appletiser
Bundaberg Ginger Beer
Bundaberg Diet Ginger Beer
Red Bull
Antipodes Sparkling Water



the ROCKS

restaurant • bar • invercargill nz

LUNCH MENU

Looking for the ideal function location?

Shop 5 function centre is next to The Rocks and is available for all your group functions.

- Ideal for any large or small group with self-contained bar.
- Big screen for entertainment.
- Music system compatible with MP3 player or laptop.
- Shop 5 Function venue is perfect.

STARTERS & LUNCH MEALS

gf = Can be made gluten free upon request. Please ask.

Breads and Spreads

Roast garlic whipped butter, with in-house spreads. 12.0

Soup - gf

Freshly prepared seasonal ingredients, served with toasted ciabatta. 12.0

Seafood Chowder

Smoked local fish, mussels, capers, lemon and thyme with toasted ciabatta. 15.5 - Large 18.50

Pizza

Individual, baked on a Naan bread base. Gourmet toppings, daily specials with fries and salad. 18.0

Vegetarian Stack - gf

Roasted mushroom, sticky sweet potato, red pepper, tomato, Spanish onion, courgette and feta with spinach and fresh pesto. 17.0 with chicken 22.5

Fish of the Day - gf

Freshly prepared with fresh green salad. 22.5

Roast Pork Open

Sandwich - gf

Slow cooked rolled belly, with pork & orange stock gravy, candied kumara, onion marmalade and chunky cut fries over toasted focaccia 21.0



Steak & Tuscan Fried

Potatoes - gf

Grilled steak, bacon, buffalo cheese, tomato, thyme and cardamom onion jam, Tuscan fried potatoes. With a light salad. 23.0

Chicken Ciabatta

Stack - gf

Grilled apple cider marinated chicken breast layered over tossed ciabatta with rocket, fetta and tomato.

Apricot, pomegranate and molasses chutney. 21.0

Chicken Salad- gf

Tender breast strips, crisp honey belly bacon, fresh salad, avocado, brie, cashew nuts, plum salsa and aioli. 22.5

Popcorn Squid Salad - gf

Crunchy salt and peppered squid, golden grilled manuka smoked bacon over crisp salad of lettuce & rocket leaves, toasted sesame, cucumber, tomato, mango salsa and aioli. 20.0

Caesar Salad - gf

Garden fresh salad leaves, anchovies, bacon lardons, flaked parmesan and soft boiled eggs with garlic dressing and toasted focaccia bread. 19.0
Add chicken 24.5

Hot Smoked Salmon - gf

Infused with Maple, sweet paprika and rosemary. Smoked on site and rested over coconut steamed rice, capsicum and apricot marmalade, and salad and garlic aioli. 19.0

Portobello Mushrooms - gf

Seasoned & roasted with olive oil, brie. Topped with tomato, coriander & capsicum salsa, served on toasted ciabatta. 17.5

Garlic Prawns - gf

Peeled King prawn tails with garlic, Pernod and butter cream sauce, over coconut steamed rice, and salad. 18.5

Bacon & Eggs

Poached, scrambled or fried with honey cured belly bacon resting on wilted spinach & toasted ciabatta. 17.9

Chicken & Mushroom

Pasta

Caramelised onions, chicken & portobello mushrooms, with port & cream reduction sauce Pennoni Rigati pasta, parmesan, tomato salsa & spinach. Entrée 19.5 Main 26.0

Orecchiette Puttanesca

Tomatoes, garlic, olives, capers and anchovies with a touch of chilli tossed through Orecchiette pasta. Topped with parmesan and parsley. (Vegetarian, remove anchovies).
Small 17.5 Main 25.0

Mushroom & Apple

Cider Risotto

Mixed wild mushrooms, fresh thyme and apple cider with spinach and creamy arborio rice, topped with shaved parmesan. Small 19.5 Main 26.0 Add chicken 7.0

Rummage Board

Hot smoked salmon, our chorizo sausage, salt & pepper squid, garlic mussels, marinated olives, blue cheese, relish, pesto, roasted garlic clove butter & melted tomatoes, all served with crusty breads. 52.0

SIDES

Salad 8.5 • Bacon 7.0 • Vegetables 7.5 • Chips Small 5.0 Large 7.0
Egg 1.5 • Wedges 9.5



DESSERTS

Fruit Crumble

Made with fresh seasonal fruit, golden rolled oat crust ice cream & cream. 14.0

Triple Chocolate Berry Brownie

Rich chocolate, walnut and berry brownie, served with strawberry coulis and mascarpone. Vanilla ice cream and whipped cream. 14.5

Banoffie Pie

Malt biscuit base, caramel fudge and banana, dusted with cinnamon, served with Vanilla ice cream & cream. 14.5

Baked Caramel Butter Croissant

Caramel and butter cream custard with croissant. Served with vanilla ice cream & cream. 14.5

Eaton Mess

Pureed berries with layered meringue, with ice cream and cream. 14.5

Sundae

Raspberry, chocolate, strawberry or caramel. With ice cream & cream. Short 8.0 tall 12.0

Poached Pears

Infused in port, cinnamon & orange liquor, served with Kikorangi Blue cheese, honey mascarpone, crystallised ginger & ginger bread. 17.5

Cheesecake

Changes regularly, served with ice cream and whipped cream. 14.5