

The Rocks Set Menu Five \$48pp

Two Courses = Starter/Main or Main/Dessert

Starters

Bread

Fresh Rocks bread, whipped roasted garlic butter, served with Rocks recipe pesto and mild chilli tomato relish.

Soup

Pumpkin, lime, coconut & cashew.

Seafood Chowder

Creamy smoked chowder, local fish, mussels, capers, lemon and thyme, served with crusty bread.

Mains

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### **Crispy Chicken Salad**

Crispy chicken and honey cured bacon, brie, crisp salad greens, avocado, cashew nuts and plum salsa Vinaigrette & aioli.

#### **Chicken & Portobello Pasta**

Caramelised onions, chicken & Portobello mushrooms, Port & cream reduction sauce with penne pasta, parmesan, tomato salsa.

#### **Mushroom Rib Eye**

Grilled to your liking, served with a rich mushroom and red wine sauce, Rustic fries & crisp salad.

#### **Slow Roasted Pork Loin**

Rubbed with Szechuan spices & dark sugar, served with local apple bourbon & mango sauce, potato of the day & broccoli florets.

#### **Pan Fried Groper Fillets**

A dukkha & feta panko crumb. Served with homestyle fries with a fresh seasonal salad.

#### **Orecchiette Puttanesca**

Tomatoes, garlic, olives and anchovies with a touch of chilli tossed through orecchiette pasta. Topped with parmesan and parsley.



## **Triple Chocolate Berry Brownie**

Decadent chocolate brownie with walnuts and berries cooked through, served with mascarpone & berry coulis. Topped with cream & vanilla ice cream.

### **Baked Caramel Butter Croissant Pudding**

Caramel butter cream custard baked with croissant. Served with vanilla ice cream & cream.

#### Cheesecake

Maple, Whiskey and Walnut praline, served with ice cream and whipped cream.

#### Sundae

Raspberry, chocolate, strawberry or caramel, with ice cream & cream.

### Fruit Crumble

Apple, Butterscotch & sultana with Golden rolled oat crust ice cream & cream.