



the ROCKS

STARTERS

Please tell us if you have any special dietary requirements

Breads

Fresh Rocks breads, whipped garlic butter, in-house spreads. 12.0 for two / 16.0 for four

Soup - gf

Freshly prepared seasonal ingredients. Our staff will inform you of today's choice, served with toasted ciabatta. 12.0

Seafood Chowder

Creamy smoked chowder, local fish, mussels, capers, lemon & thyme, served with toasted ciabatta. 16.5 Large 19.5

Warm Olives

With wild herbs, roasted garlic and oven baked vine tomatoes, roasted capsicum & chorizo. Toasted breads. 16.9 For two 22.0

Rummage Board

(Large tapas style plate)

Hot smoked salmon, our chorizo sausage, salt & pepper squid, garlic mussels, marinated olives, blue cheese, relish, house dip, roasted garlic clove butter & melted tomatoes, all served with crusty breads. 58.0 Suitable for 2 to 4 people. 8.0 extra per person

ENTREES

Squid - gf

Crispy flash fried squid strips with a roasted tomato and balsamic chutney. Served with salad greens & garlic aioli. 17.0

Field Mushroom Melt

Baked portobellos with double cream brie on toasted ciabatta with wilted baby spinach and aioli. Topped with cashew crumble and tomato coriander salsa. 18.5

Slow Roasted Pork Belly

Braised in a rich stock of orange, ground fennel seed, five spice. Served with fennel infused candied orange, beetroot jam & pea puree. 18.5

Smoked Salmon - gf

Infused with maple, sweet paprika & rosemary. Hot smoked on site. Rested over steamed coconut rice, capsicum & apricot marmalade with crisp greens & aioli. 21.0

Bowl of Mussels - gf

Steamed with roasted garlic butter, sauvignon Blanc, and parsley, served with rock salt, cracked pepper & dipping bread. 21.0

Fish of the Day

Freshly prepared black board specials. Served with salad. 22.0

Garlic Prawns - gf

Peeled King prawn tails with garlic, Pernod, lemon & fresh herb cream sauce served over coconut steamed rice. 21.0

SALADS

Chicken Salad - gf

Tender chicken breast strips, crisp honey belly bacon, brie, fresh salad greens, avocado, cashew nuts, plum salsa, vinaigrette & aioli. 24.5

Caesar Salad - gf

Fresh rocket & iceberg, anchovies, bacon lardons, flaked parmesan and soft boiled eggs with garlic dressing and toasted focaccia bread. 23.0 Add chicken 7.0

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 chilli jam and wasabi mayo. 24.0

SIDES

Mushrooms 7.0

Potato Mash 6.0

Wedges sour cream 9.0

Fries Small 5.0 Large 7.0

Mushroom Sauce 8.0

Blue Cheese Sauce 8.0

Bacon 7.0

Egg 2.0

Vegetables 8.5

Salad 8.5

Garlic Butter 4.5

Aioli 2.5

PASTA Entree or Main

Chicken & Portobello Pasta

Caramelised onions, chicken & portobello mushrooms, served with port & cream reduction sauce, penne regate, parmesan, tomato salsa. Entree 22.0 Main 31.0

Salmon Risotto

Salmon, capers, fennel and spinach folded through creamy white wine arborio risotto, topped with parmesan. Entree 23.0 Main 33.0

Mushroom and Apple Cider Risotto

Mixed wild mushrooms, fresh thyme and apple cider with wilted spinach in creamy Arborio rice topped with shaved parmesan. Entree 22.0 Main 31.0 Add chicken 7.5

Bloody Mary Orecchiette

Fresh tomato, garlic and mildly spiced Spanish onion sauce, finished with cream and baby spinach. Entree 17.5 Main 26.5

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MAINS

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Fish Of The Day - gf

Freshly prepared black board specials. 38.0

Garlic Prawns - gf

Peeled King prawn tails with garlic, Pernod, lemon & fresh herb cream sauce served over coconut steamed rice. 38.5

Sicilian Fish Bowl - gf

A fresh herb tomato broth with sweet paprika, chorizo sausage, ginger & garlic. Poached king prawn tails, fresh mussels & a fillet of market fish of the day. Finished with caramelised lemon and chive mascarpone. 38.0

Smoked Salmon - gf

Hot smoked salmon resting on a warm coconut rice. Roast red pepper aioli, salad & vegetable garnish. 38.5

Squid - gf

Crispy flash fried squid strips with a roasted tomato and balsamic chutney. Served with salad greens & garlic aioli. 37.0

Dijon Chicken Vinaigrette - gf

Tender breasted chicken poached in a dijon mustard, garlic, rosemary and creamy white wine sauce. Resting on spinach over potato mash and a fresh salad with herb vinaigrette. 36.0

Slow Roasted Loin of Pork

Rolled belly & shoulder loin, surrounded by crisp crackling. Served with Kentucky bourbon & mango bbq sauce. Topped with potato of the day & seasonal vegetable garnish. 37.0

Fillet Mignon - gf

A Classic fillet steak served with manuka smoked belly bacon, rich mushroom sauce and potato of the day with salad & vegetable garnish. 42.5

Rib Eye & Blue Cheese

380g Seared & oven roasted with onion jam and Kikorangi blue cheese sauce. Finished with beef jus, potato of the day and salad. 39.0

Rib Eye & Mushroom Steak - gf

380g Seared & oven baked to your liking, served with Portobello mushrooms in red wine jus, crisp onion rings, Chunky fries & fresh salad. 39.0

Surf & Turf - gf

(Surf changes regularly)

250g Beef tenderloin. Seared to your liking. Served with potato of the day and crisp seasonal salad. Surf changes daily. 45.0

Lamb Rump - gf

Lightly marinated in rosemary, cumin & garlic, served with orange & beetroot relish with potato of the day, salad & vegetable garnish. 38.0

Blueberry and Port Venison - gf

Tenderloin seared rare rested on maple baked sweet potato and buttered spinach, with a port and blueberry sauce. Belly bacon and a baked minted ground cashew cake. 38.5

DESSERTS

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Orchard Crumble

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

Triple Chocolate Berry Brownie

Decadent chocolate brownie with walnuts and berries baked through, served with mascarpone & berry coulis. Topped with vanilla ice cream & cream. 14.5

Baked Caramel Butter Croissant Pudding

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

Eaton Mess - gf

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

Super Sundaes

Chocolate mint, bananaberry, strawberry or caramel white chocolate, with ice cream & cream. Short 10.0 Tall 13.5

Banoffee Pie Parfait

Malt biscuit base, caramel and banana, drizzled with butterscotch & cinnamon. Served with ice cream and cream. 14.5

Poached Pears

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

Individual Cheesecake

(Changes regularly)

Served with ice cream and whipped cream. 14.5

Cheese Plate

Kapati Kikorangi blue, brie, and creamy Greek feta served with crackers, house pickles and relishes and macerated fruit.

For two 25.0 / For four 38.0

Affogato

Espresso shot, vanilla ice cream and liqueur shot of your choice. 16.0

(Some desserts can be made gluten free on request. Please ask.)



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