



the **ROCKS**

restaurant • bar • invercargill nz

Entrees

BREADS AND SPREADS GFR

Fresh and lightly toasted Rocks breads, garlic butter and in-house spreads. 15.5

SOUP OF THE DAY GFR

Freshly prepared and served with toasted ciabatta. 14.5

SEAFOOD CHOWDER

Rich and creamy, loaded with smoked fish, mussels, prawns, capers and chives, served with toasted ciabatta. 19.5

WARM OLIVES GFR

Marinated with wild rosemary a trio of sicilian green, queen green and kalamata, roasted garlic, roasted capsicum and chorizo, lightly toasted ciabatta and garlic butter. 22.0

FIELD MUSHROOM MELT GFR

Baked portobellos with melted french brie and cashew nut crumb on toasted ciabatta with fresh baby spinach and garlic aioli. 20.5

SQUID GFR

Crispy squid strips dusted with sesame popcorn with a roasted tomato and balsamic chutney and garlic aioli dipping sauce. 18.0

PORK BELLY GF

Slow roasted rolled belly on a pernod pea puree, with a rich orange, curry and five spice glaze, beetroot relish, crackling and candied orange. 21.5

MUSSELS GFR

Generous amounts of green lip mussels steamed with a creamy garlic and sauvignon blanc sauce, cracked pepper, fresh lemon & dipping bread. 22.0

GARLIC PRAWNS GF

King prawn tail skewers poached in a garlic, pernod and fresh fennel cream sauce served over coconut steamed rice. 22.5

Salads

CHICKEN SALAD GFR

Tender chicken breast strips, on salad greens with avocado, brie, cashews, bacon and fresh plum salsa, drizzled with garlic aioli. 26.5

ROCKS CAESAR GFR

Garden salad layered with shaved parmesan, bacon and anchovies, soft boiled eggs and toasted focaccia with the option of chicken or hot smoked salmon. 30.0

POPCORN SQUID SALAD GFR

Crispy coated salt and peppered squid, on fresh salad greens, bacon, cucumber, tomato, lemon and fresh mango salsa drizzled with wasabi aioli. 26.5

WARM BEEF GF

Marinated beef tenderloin on a crisp rocket salad with beetroot julienne, pumpkin seeds, spanish chorizo, crispy maple kumara sticks and horseradish mascarpone. 29.0

Pasta & Risotto

CHICKEN AND PORTOBELLO FETTUCINE

Chicken, portobello mushroom and onion with a creamy garlic and red wine reduction tossed through fresh tricolour fettuccine and baby spinach topped with shaved parmesan and fresh tomato salsa. 29.0

SMOKED SALMON AND PRAWN RISOTTO GF

House smoked salmon, prawn cutlets, capers, fennel and roasted red pepper in rich creamy white wine and citrus arborio rice, topped with shaved parmesan. 38.0

WILD MUSHROOM RISOTTO V

Medley of shiitake, king oyster, black fungus and portobello mushrooms in creamy garlic and white wine arborio rice topped with shaved parmesan. 30.0 Add chicken 37.5

Mains

FISH OF THE DAY GFR

Freshly prepared market fish, our friendly waitstaff will inform you of today's chefs creation. POA

GARLIC PRAWNS GF

King prawn tails with a creamy garlic and pernod sauce over coconut steamed rice and a crisp salad . 41.0

SICILIAN FISH BOWL GFR

Poached king prawn tails, fresh mussels and market fish in a fresh herb tomato, sweet paprika, chorizo, ginger and garlic broth finished with caramelised lemon, citrus and chive mascarpone and toasted focaccia. 42.0

SMOKED SALMON GF

Maple and paprika hot smoked salmon resting on warm coconut rice, with roast red pepper aioli and a crisp salad. 43.0

DIJON CHICKEN GF

Tender chicken breast poached in a creamy sweet dijon mustard, garlic and rosemary white wine sauce, resting on baby spinach and potato mash with a crisp salad. 39.5

PORK LOIN GF

Rolled pork middle, served with kentucky bourbon and mango sauce with mashed potato, seasonal vegetables and crackling. 41.5

FILLET MIGNON GF

A classic eye fillet steak cooked to your liking , served with manuka smoked belly bacon, rich mushroom sauce, potato of the day and seasonal vegetables. 44.0

Mains cont.

RIB EYE BLUE CHEESE GFR

Seared to your liking with caramelised onion and a Kikorangi blue cheese sauce filled puff pastry vol au vent, potato of the day and seasonal vegetables. 45.0

ROCKS RIB EYE GFR

Seared to your liking, served with battered onion rings, fries, crisp salad and your choice of garlic, peppercorn or portobello mushroom sauce. 44.0

SURF AND TURF GFR

(Surf changes regularly)

Eye fillet seared to your liking, served with potato of the day and crisp seasonal salad, our friendly wait staff will inform you of today's chef's surf creation. 46.0

LAMB GF

Lightly marinated whole rump in rosemary, cumin and garlic, served on potato of the day with seasonal vegetables, red wine jus and beetroot relish. 42.0

BLUEBERRY AND PORT VENISON GF

Tender sliced denver leg, seared rare rested on maple kumara, baby spinach, bacon, red wine jus, port blueberry glaze and cashew nut cake. 42.0



To share

RUMMAGE BOARD

Hot smoked salmon, spanish chorizo, salt and pepper squid, battered onion rings, half shell mussels, marinated olives, blue cheese, brie, salad, crackers and crusty breads with house spreads. 69.0

ANTIPASTO BOARD

Selection of cold deli meats and cheeses, pickled baby cucumbers, olives, cherry tomatoes, roasted garlic, crackers, breads and house made spreads. 65.0

Sides

Mushrooms.....	8.0
Bacon.....	8.5
Potato mash	6.0
Egg	3.0
Fries	8.0
Salad.....	8.5
Wedges chilli and s/cream	12.0
Vegetables.....	9.5
Mushroom sauce	7.0
Blue cheese sauce	8.0
Garlic sauce	6.0
Garlic butter	4.5
Aioli	3.0