



BREADS AND SPREADS

Freshly toasted rocks breads served with in house garlic butter and vinaigrettes. \$15.50

SOUTHERN SEAFOOD CHOWDER

Traditional creamy chowder, loaded with fish, mussels, prawns mix served with a toasted ciabatta bread. \$22.00

GOURMET PIZZA AND FRIES

Check out pizza of the week created by our kitchen team. \$24.00

TUSCAN VEGETABLE STACK GF

Roasted assortment of mushrooms, capsicum, spanish onion, kumara, courgettes on a tomato and basil sauce. \$22.00. *with chicken* \$30.00

ROCKS FISH OF THE DAY

Tempura battered fish served with a rustic salad and fries.
1 piece \$26.00. 2 pieces \$32.00

BOURBON GLAZED PORK BURGER

Homemade bourbon glazed pork served with a rustic texas slaw between a toasted brioche bun and fries. \$24.00

ROCKS LUNCH RIBEYE

Seared to your liking served with chunky golden fries, texas rustic slaw, buffalo cheese sauce and tempura battered onions topping in a red wine jus. \$30.00

CHICKEN STACK GFO

Marinated chicken breast in a pomegranate molasses, rested on a toasted ciabatta bread with a crisp seasonal salad, manuka smoked bacon, feta and rustic garlic aioli dressing. \$26.50

RAKIURA SMOKED SALMON RÖSTI GF

Chunky salmon and herb rosti's served with kewpie mayo, capsicum coconut rice dressing in a buttery red peppered beurre blanc sauce. \$26.00

GARLIC BUTTER PRAWNS GF

Garlic butter seared prawns served with coconut steamed rice and seasonal garden salad dressed in a pernod butter cream. \$24.00

ROCKS MUSHROOM MELT GFO

Italian herbed baked mushrooms served on a toasted ciabatta bread with baby spinach, crumbed brie, cashew and walnut crumble topped in a tomato and basil dressing. \$22.00



EGGS BENEDICT GFO

Gently poached eggs with manuka cured bacon nestled on toasted ciabatta, baby spinach drizzled in a creamy hollandaise sauce. \$24.50

CRISPY CHICKEN SALAD GFO

Crispy chicken breast strips accompanied with green garden salad, cherry tomatoes, crispy bacon bits, roasted cashew dressed with avocado aioli. \$26.00

SALT AND PEPPERED SQUID SALAD

Crispy squid strips served with fresh garden salad, cherry tomatoes, cucumber, spanish onion, crispy dried shallots dressed with a red peppered and garlic aioli. \$26.00

BEEF FILLET SALAD GF

Marinated honey soy beef served with capsicum strips, rustic slaw, baby spinach, spanish onion, cherry tomatoes and a red peppered aioli. \$26.00

ENGLISH CREAMY CARBONARA

Pan seared chicken and bacon served fettuccine in a creamy garlic and parmesan sauce. \$28.00. *add mushrooms* \$32.00

SMOKED SALMON AND PRAWN CUTLET RISOTTO GF

Smoked salmon and prawn cutlets capers and roasted peppers in a rich and creamy white wine citrus risotto topped with parmesan and lemon. \$30.00

SAUVIGNON BLANC GREEN LIP MUSSELS GFO

Steamed green lipped mussels in a creamy sauvignon blanc and peppered sauce served with toasted ciabatta bread. \$25.00

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

ROCKS DEEP FRYERS ARE NOT GLUTEN FREE. PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES.