

Set Menu



Entree

BREADS AND SPREADS

A selection of freshly toasted breads and house made rocks dips.

SEAFOOD CHOWDER

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

SALT AND PEPPER SQUID

House made rocks crispy squids served on fresh green salad, lemon wedge and wasabi aioli.

Mains

CHICKEN SALAD GFR

Crispy chicken strips, bacon bits, camembert, roasted salted cashews, fresh salad greens with vinaigrette and aioli.

ROCKS FILLET MIGNON GF

Seared to your liking topped with mushroom sauce or jus, served on potato mash and seasonal vegetables.

SLOW ROASTED PORK GF

with mash, seasonal vegetables and a bbq mango sauce.

FISH OF THE DAY GFR

**Subject to change.*

Dessert

ETON MESS GF

Layers of berry compote, meringue, cream and ice cream.

SUNDAES GF

Chocolate, berry, or caramel.

CHOCOLATE AND WALNUT BERRY BROWNIE

Decadent chocolate brownie with walnuts and raspberries served with cream and vanilla bean ice cream.

STICKY DATE PUDDING

Light sticky date pudding serve with salted caramel and roasted cashews nuts,chantilly cream and ice cream.

** flavours updated closer to the booking*

GFR

GLUTEN FREE ON REQUEST

GF

GLUTEN FREE

V

VEGAN ON REQUEST