



Restaurants at The Rocks




Breads

Sourdough Cobb with extra virgin olive oil, balsamic & spiced tomato relish 	9
Bruschetta Toasted ciabatta, Roma tomato, basil & extra virgin olive oil	13
Garlic pizza - 10 inch crust with roast garlic, parmesan & black olive tapenade	15


Platters to Share (2-4 people)

Vegetarian nibbles Marinated olives, grilled vegetables, feta & eggplant involtini & arancini	35
Seafood nibbles Flash fried baby calamari, grilled scallops, tiger prawns & black mussels 	39
A little of everything Sopresa Salami, San Danielle Prosciutto, eggplant & Persian feta involtini, caramelized onion & potato frittata, arancini, veal meat balls in tomato suppli, marinated olives, grilled vegetables, flash fried baby calamari & mussels	55


Entrees

Classic minestrone Tomato based vegetable & pasta soup with pesto, grilled bread & parmesan	17	
Caesar salad & roasted chicken wrap with prosciutto, parmesan, soft poached egg & white anchovy	20	
Greek salad , roast olives, tomato, cucumber, feta cheese & marinated onions with herb dressing 	16	
Italian salad Mixed leaves, tomato, cucumber & honey dressing	14	
Slow roasted tomato with goats cheese served with herb salad & toasted brioche	20	
Smoked salmon with avocado salsa, red onion & brioche	21	
Crispy whitebait flash fried served with parsley, aioli & lemon 	19.5	
Pan roasted scallops with cauliflower puree, roast tomato salsa & crisp serrano ham	25	
Salt & pepper tossed Queensland prawns with coriander, garlic & lime	24	
Flash fried baby calamari with chili dressing & wild rocket 	20	
Char grilled Octopus & chorizo sausage with crisp potato & chili dressing	22	
Tea smoked duck breast with slow roast tomato salad & pomegranate dressing	24	
Sydney rock oysters served chilled with lemon & shallot mignonette		
OR, hot with cured bacon & kilpatrick dressing	½ Doz 24	1doz 41
Garlic prawns Tiger prawns with creamy polenta & garlic butter	24	
Bresaola Thinly sliced air dried beef, shaved cabbage, extra virgin olive oil & lemon	20	
Buffalo mozzarella bruschetta Toasted ciabatta bread, roma tomato, buffalo mozzarella & basil	19	



Traditional Pizza (Gluten free bases available \$4 extra)

Bianca Garlic oil, fior di latte mozzarella & dried oregano	15
Margherita Tomato & fior di latte mozzarella with torn basil leaves	22
Mediterranean Tomato base, roasted pumpkin, Spanish onion, zucchini, capsicum & goats curd	25
Four Cheese Tomato base, fior di latte, gorgonzola, scarmorza & parmesan	25
Salumi e prosciutto Sopressa, prosciutto crudo, mixed mushrooms, roast garlic & fior di latte 	28
Pork & taleggio Slow roasted shredded pork belly, taleggio, lemon thyme & rocket	27
Prawn Tomato, tiger prawns, roast garlic, oregano & chili	28

Gourmet Pizza

Tandoori sliced chicken breast, tomato with cashew & tazikki	31
Chilli beef with refried beans, capsicum, red onions with guacamole, sour cream & corn chips 	31
Tiger Prawn with pesto sun dried tomato & brie cheese	31
Green olive and almond with green olive tapenade, buffalo mozzarella, chili & wild rocket	28
Artichoke - artichoke paste with white anchovies, capers, Spanish onion & buffalo mozzarella	28
Dessert pizza ask your waiter for the days special	17

Pasta & Risotto (Gluten free linguine also available)

Baked lasagna Traditional baked lasagna, layers of pasta, veal ragu & roast tomato sauce	28
Spaghetti with veal ragu Spaghetti with hand cut veal bolognese 	27
Cannelloni Zucchini, emmental, shallot & organic egg pasta with roast tomato sauce & parmesan	29
Sauté tiger prawns with fusilli pasta, potato, green beans & pesto 	27
Capunti A pod shaped pasta with fresh asparagus, white fish, asparagus cream & preserved lemon	28
Calamarata Large ring pasta with calamari, shellfish sauce, garlic, chili & roasted herb bread crumb	27
Spinach & ricotta ravioli , roast tomato & herb sauce & shaved grana padano	34
Risotto Wild mushroom risotto finished with parmesan & parsley	29

Signature Specialties

Hot & Cold Seafood Platter for two

155

A succulent selection of crayfish, blue swimmer crab, tiger prawns, balmain bugs, oysters, mussels, market fresh fish & smoked salmon served with fries, mixed leaf salad & tartare sauce

Fresh Crayfish

Can be prepared with one of the following styles:

M/P

Chili & sun dried tomato butter

Mornay

Salt & Pepper

Garlic Butter


All crayfish is served with sautéed beans & potato.

Chateaubriand, for two (45 min preparation time)

per person 49

Served with roast tomatoes, field mushrooms, fondant potatoes, béarnaise & red wine jus

Mains

Twice cooked pork belly with braised lentils & buttered savoy cabbage  35

Chicken breast with soft polenta, taleggio, & wilted spinach & oregano jus  32

Beer Battered Fish Fillets with chunky fries, lemon & house made tartare sauce 37

Ship & Shore 180g grilled beef tenderloin, Queensland tiger prawns & calamari with chili butter 51

Market fresh fish from the grill

Barramundi Fillet 41

John Dory Fillet 46

Snapper Fillet 42

Salmon Cutlet 39

Catch of the Day – please ask your waiter M/P

All of the above fish fillets are served with warm green beans, potato, and tomato & olive salsa

From the Char grill

Rib Eye 350g & 150 day aged Riverina premium grain fed steer mb2+ 49

New York cut sirloin 300g & 150 day aged Riverina premium grain fed steer mb2+  48

Eye Fillet 250g & 100 day aged private selection grain fed steer mb2+ 49

Kangaroo Loin fillet & crocodile tail medallions 46

Petite Sirloin 200g short cut boneless grain fed sirloin steak mb2+ 41

Mixed grill Kangaroo steak, petite beef tenderloin, lamb rump, ribs & sausage 48

All steaks served with potato, slow roasted tomato, vegemite butter & your choice of the following sauces: **red wine jus**, **béarnaise** or **three pepper** sauce

Sides

Crisp fries & aioli 9 Sauté field mushroom with gremolata butter 11

Creamy mash potato 11 Broccoli with pine nuts, garlic & chili 11

Green beans & almond butter 11

When placing your order please advise you waiter of any allergies we should be aware of.

Please consider your order- as quality food requires optimum cooking time.

Please inform your waiter if you are on any time restrictions.