

Pool Club Menu

Small Shares

FRESHLY SHUCKED OYSTER

natural \$4 ea | finger lime \$5 ea | kilpatrick \$5 ea (GF/DF)

ANTIPASTO BOARD

chef's selection of cheese, cured meats, cornichons, marinated olives, pickled baby onions, pita bread \$28

PRAWN CRACKERS

prawn crackers with taramosalata \$14

POPCORN CHICKEN

japanese mayo, togarashi \$18

CAPRESE SALAD

buffalo mozzarella, tomato, basil \$18

SASHIMI MARKET FISH

soy sauce, wasabi \$MP

CITRUS CURED MARKET FISH

avocado, red pepper salsa, puffed rice \$19

SOFT SHELL CRAB BAO BUN

crispy soft shell crab, sriracha mayo, cos lettuce \$15

PORK BELLY BAO BUN

pork belly, cos lettuce, pickle, seaweed mayo \$15

OCTOPUS DOUGHNUTS (6)

fried octopus doughnuts, bonito, micro herb salad \$18

COCONUT PRAWNS

chili caramel, coriander \$26

Larger Dishes

BEEF & BACON CHEESE BURGER

beef patty, bacon, tomato relish, egmont cheese, chips \$25

CHICKEN KATSU SANDO

chicken schnitzel, japanese mayo, dill pickle, lettuce, white bread, chips \$24

BLACK LIP MUSSELS

chilli, garlic, coriander, white wine, sour dough
half kilo \$22 | kilo \$37

FISH AND CHIPS

grilled or battered, twice cooked chips, leaf salad, seaweed mayonnaise (DF) \$28
OR whole roasted market fish \$65

PRIMAVERA PASTA

carmelised onion, green olives, semi dried tomatoes, capers, homemade napoli, parmesan \$30

CAESAR SALAD

baby cos lettuce, bacon, parmesan, white anchovies, croutons, soft poached egg, homemade caesar dressing \$21
add chicken \$7 | add smoked salmon \$7

QUINOA SALAD

cumin yoghurt, smoked almonds, golden raisins, roasted pumpkin, broccolini (V) \$20
add chicken \$7

CORAL SEA SEAFOOD PLATTER FOR 2

natural oyster(6), citrus cured kingfish, beer battered barramundi, coconut prawns, mussels, seaweed mayonnaise, chips, leaf and herb salad \$140

Sides

TWICE COOKED CHIPS

seasoning, seaweed mayo \$10

LEAF AND HERB SALAD

seasonal leaves and herbs, orange dressing (V) \$8

GRILLED BROCOLINI

lemon yoghurt, furikake seasoning (V) \$12

CAULIFLOWER MAC N CHEESE

roasted cauliflower, macaroni pasta, gratinated cheese \$9

Sweet

CHOCOLATE & CARAMEL TART

dark chocolate ganache, salted caramel, vanilla bean ice cream \$15

TROPICAL ETON MESS

toasted meringue, seasonal tropical fruit, vanilla cream \$16

CHEESE BOARD

a selection of australian cheese, quince paste, dried fruit, nuts, lavosh \$14
add cheese \$7

Please be aware that The Rocks is a contact free venue.
Payment methods are room charge and card payment only.

Pool Club Pass...

The Rocks is pleased to offer a limited number of Pool Club passes each day for a minimum spend of \$40 per person at The Rocks. Please speak with a member of staff for more information.



Keep connected...

@therocksairliebeach #therocksairliebeach