



Dinner Menu

Keep connected...
@therocksairliebeach #therocksairliebeach

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Entrees

FRESHLY SHUCKED OYSTER

natural \$4 ea | kilpatrick \$5 ea | french shallot \$4.5 ea |
lime sesame soy \$4 ea | lime coco lychee \$5 ea |
wakame salmon roe \$6 ea

TRADITIONAL FOCACCIA

baked daily, extra virgin olive oil, balsamic glaze, dukkah \$15

ANTIPASTO BOARD

selection of charcuterie, marinated olives, smoked cheddar,
chipotle hummus, selection of breads \$34

HERVEY BAY SCALLOP

classic garlic & herb
nanjua butter
philippino style scallop
3 pieces \$15 | 6 pieces \$30 | 9 pieces \$45 | 12 pieces \$55

VITELLO TONNATO

thinly sliced veal, radish, shaved pecorino, tuna sauce, crispy caper
\$20

KATAIFI PRAWNS

lime avocado, green paw paw, chilli mango, squid ink aioli \$22

LAMB BACKSTRAP

gnocchi, pumpkin, beetroot, goats cheese foam, dukkah \$24

PUMPKIN BUTTERNUT VELOUTE

wild mushroom, crispy speck, garlic butter crouton, truffle oil \$18

Mains

CRISPY SKIN BARRAMUNDI

cocktail potatoes, glazed asparagus, peas, lemon cream sauce \$39

PORK BELLY

smoked parsnip puree, eggplant, zucchini, confit apple,
black pudding, crunchy hazelnuts \$36

CHICKEN SUPREME

parmigiano polenta, sweet & sour red cabbage, orange carrot puree,
wild mushrooms, cherry chicken jus \$38

BEEF EYE FILLET

miso cauliflower puree, baby carrots, brussels sprouts, king oyster
mushroom, vigneron jus \$45

CLAM LINGUINI

diamond clams, aged chorizo, onion, garlic, chilli, cherry tomatoes, peas
fresh herbs \$34

REEF FISH OF THE DAY

Please ask a friendly team member about the catch of the day \$MP

ROCKS

RESTAURANT - BAR - POOL CLUB

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Platters

SEAFOOD PLATTER FOR 2

lemon herb reef fish, Sicilian calamari, Whitsunday tiger prawns, oysters, garlic grilled bugs, mussels & clams, house made sauces, salad and sourdough bread \$150

STEAK PLATTER FOR 2

600g rib fillet on the bone served with garden salad, gratin dauphinois, vigneron sauce \$130

Sides

ROASTED ROOT VEGETABLES
with dukkah and yoghurt \$12

SAUTEED GREENS
with herb butter, shaved almond (V) \$12

TRADITIONAL GRATIN DAUPHINOIS
\$14

GARDEN SALAD
fresh herbs, citrus green paw paw, radish \$10

TWICE COOKED CHIPS.
lemon thyme pepper seasoning \$11

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

THE ROCKS
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Dessert Menu

Dessert

CHOCOLATE FONDANT

raspberry coulis, bourbon ice-cream, fresh fruit \$18

LEMON MERINGUE TART

dark chocolate gel, forest fruit ice-cream, fresh fruit \$17

COCONUT MANGO CLOUD

mango gel with mango, mint, pineapple salsa, amaretti crumble with raspberry lime coulis \$16

TRIO OF SORBET

Please ask friendly team member for the selection this evening \$16

CHEESE BOARD

Please ask a friendly team member for the selection this evening \$MP

Dessert Beverages

BERRY CHOCO-TINI

smirnoff, chambord, berries, vanilla ice cream & chocolate swirl \$21

PORT

galway pipe grand tawny port \$15

LIQUEUR COFFEE

freshly ground espresso with your choice of liqueur, topped with fresh cream \$12

drambuie / jameson / amaretto / baileys / grand marnier /
frangelico / cointreau

AFFAGATO

freshly ground espresso poured over vanilla ice cream \$7

add your choice of liqueur \$5

drambuie / jameson / amaretto / baileys / grand marnier /
frangelico / cointreau



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