



Dinner Menu

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Entrees

FRESHLY SHUCKED OYSTER (GF,DF)

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 (V, DF) \$15

ANTIPASTO BOARD

selection of charcuterie, marinated olives, smoked cheddar,
chipotle hummus, selection of breads (GFO, DFO) \$34

HERVEY BAY SCALLOP

classic garlic & herb (GFO)
nanjua butter (GFO)
philippino style scallop (GF,DF)
3 pieces \$15 | 6 pieces \$30 | 9 pieces \$45 | 12 pieces \$55

VITELLO TONNATO

thinly sliced veal, radish, shaved pecorino, tuna sauce, crispy caper
(GF, DFO) \$20

KATAIFI PRAWNS

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

LAMB BACKSTRAP

gnocchi, pumpkin, beetroot, persian fetta, dukkah (GFO, DFO) \$24

PUMPKIN BUTTERNUT VELOUTE

wild mushroom, crispy speck, garlic butter crouton, truffle oil
(V, VO, GFO, DFO) \$18

Mains

CRISPY SKIN BARRAMUNDI

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

PORK BELLY

smoked parsnip puree, eggplant, zucchini, confit apple,
black pudding, crunchy hazelnuts (GF, DFO) \$36

CHICKEN SUPREME

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

BEEF EYE FILLET

miso cauliflower puree, baby carrots, brussels sprouts, king oyster
mushroom, vignerons jus (GF, DFO) \$45

CLAM LINGUINI

diamond clams, aged chorizo, onion, garlic, chilli, cherry tomatoes, peas
fresh herbs (VO, VVO, GFO) \$34

REEF FISH OF THE DAY

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

SMOKED PARSNIP PUREE

roast baby carrots, brussel sprouts, wild mushroom, almond shave
(V, VVO, GF, DFO) \$34

V - vegetarian | VO - vegetarian option available
VV - vegan | VVO - vegan option available
GF - gluten free | GFO - gluten free option available
DF - dairy free | DFO - dairy free option available

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 (GFO) \$150

STEAK PLATTER FOR 2

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

Sides

ROASTED ROOT VEGETABLES

with dukkah and yoghurt (V,VVO,GF, DFO) \$12

SAUTEED GREENS

with herb butter, shaved almond (V, VVO, GF,DFO) \$12

TRADITIONAL GRATIN DAUPHINOIS

(V, GF) \$14

GARDEN SALAD

fresh herbs, citrus green paw paw, radish (V, VV, GF, DF) \$10

TWICE COOKED CHIPS

lemon thyme pepper seasoning (GFO, DF) \$11

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

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THE ROCKS
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Dessert Menu

Dessert

CHOCOLATE FONDANT

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

LEMON MERINGUE TART

dark chocolate ganache, forest fruit ice-cream, fresh fruit (V) \$17

COCONUT MANGO CLOUD

mango gel with mango, mint, pineapple salsa, amaretti crumble with raspberry lime coulis (V, VVO, GFO, DF) \$16

TRIO OF SORBET

please ask a friendly team member for the selection this evening
(V, VVO, GFO, DFO) \$16

CHEESE BOARD

please ask a friendly team member for the selection this evening (GFO)
\$MP

Dessert Beverages

BERRY CHOCO-TINI

smirnoff, chambord, berries, vanilla ice cream & chocolate swirl (V, GF) \$21

ESPRESSO MARTINI

smirnoff, kahlua, coffee & sugar (V, VV, DF, GF) \$20
TRY IT BLENDED WITH VANILLA ICE CREAM! (V, GF) + \$2

PORT

galway pipe grand tawny port \$15

LIQUEUR COFFEE

freshly ground espresso with your choice of liqueur, topped with fresh cream (V, GF) \$12
drambuie / jameson / amaretto / baileys / grand marnier /
frangelico / cointreau

AFFOGATO

freshly ground espresso poured over vanilla ice cream \$7
add your choice of liqueur (V, GF) \$5
drambuie / jameson / amaretto / baileys / grand marnier /
frangelico / cointreau

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