



## *Lunch Menu*

*Keep connected...*  
@therocksairliebeach #therocksairliebeach

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## Entrees

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### 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

### TOMATO MOZARELLA

local tomato, buffalo mozzarella, fresh basil, virgin olive  
oil (V) \$20

### VITELLO TONNATO

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

### PAELLA ARANCINI

prawns, calamari, chorizo, red capsicum, peas \$18

### SALMON CARPACCIO

ponzu sauce, spring onion, chilli (GF, DF) \$24

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

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

## Mains and Sides

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### FROM THE GRILL

230g sirloin \$34  
230g scotch fillet \$38  
200g eye fillet \$42

all dishes from the grill come with chips, garden salad  
and choice of the following sauce:  
mushroom, paris butter

### BLACK LIP MUSSELS

marinieres, chips, ciabatta  
half kilo \$22 | kilo \$37

### FISH AND CHIPS

fresh reef fish, grilled or battered, chips, garden  
salad, tartare sauce (GFO, DFO) \$29

### SRI LANKAN FISH CURRY

fresh reef fish, jasmine rice, spiced curry leaf,  
chutney (VO, VVO, GFO, DFO) \$32

### CLASSIC BEEF BURGER

beef patty, streaky bacon, American cheese,  
caramelized onion, lettuce, tomato, pickle, aioli, chips  
(DFO) \$26

### VEGAN BURGER

sweet potato and green pea patty, kale, roasted  
capsicum, coriander coconut yoghurt, chips \$25

### TWICE COOKED CHIPS

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

## Salads

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### GARDEN SALAD

fresh herbs, red cabbage, carrot, cucumber, cherry tomato  
(V, VV, GF, DF) \$19

### NICOISE SALAD

cos lettuce, green beans, boiled egg, tuna, cherry tomato,  
olives, anchovies, garlic crouton (VO, VVO, GFO, DFO) \$24

### SUMMER SALAD

cos lettuce, Whitsunday prawns, salmon, avocado, cherry  
tomato, citrus supreme, pomegranate, spring onion, Asian  
coconut dressing (VO, VVO, GFO, DFO) \$28

## Dessert

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### WALNUT CHOCOLATE BROWNIE

chantilly cream, raspberry coulis, fresh fruit (GF, DFO) \$16

### LEMON MERINGUE TART

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

### TRIO OF SORBET

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

### VANILLA SPICED FRUIT SALAD

selection of 5 local fresh fruits, lightly spiced vanilla syrup  
(V, VV, GF, DF) \$14

### CHEESE BOARD

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