



Lunch Menu

Keep connected...
@therocksairliebeach #therocksairliebeach

Lunch Menu

Entrees

FRESHLY SHUCKED OYSTER (GF, DF)

natural \$5ea | kilpatrick \$6ea | mignonette \$6ea

TRADITIONAL FOCACCIA

baked daily, extra virgin olive oil, balsamic glaze, dukkah (V, DF) \$15

ANTIPASTO BOARD

selection of charcuterie, olives, cheese, marinated vegetables, caperberries, charred Turkish bread (GFO, DFO) \$34

TOMATO MOZZARELLA

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

CAULIFLOWER POPCORN

fried cauliflower, pomegranate molasses, cajun spice, feta, toasted almonds (V) \$18

WAGYU BEEF CARPACCIO

sweet miso glaze, caramelized onion, chive, truffle mayonnaise (GF, DF) \$26

KINGFISH CEVICHE

soy yuzu dressing, jalapeno, white onion, yuzu pearls, dried miso (GF, DF) \$26

TRUFFLE FRIES

parmesan, parsley, truffle aioli (GFO,DF) \$13

Mains

FROM THE GRILL

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

250g grain fed sirloin \$38

200g pasture fed eye fillet \$44



FISH AND CHIPS

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

PRAWN CURRY

local fresh prawns, jasmine rice, spiced curry leaf, pickled cucumber (VO, GFO, 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

Keep connected...

@therocksairliebeach #therocksairliebeach

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

Salads

GARDEN SALAD

fresh herbs, cucumber, cherry tomato, red onion, citrus vinaigrette (V,VV,GF,DF) \$15

CAESAR SALAD

cos lettuce, boiled egg, parmesan, bacon, anchovies, garlic crouton, caesar dressing (VO,GFO, DFO) \$23

POKE BOWL

edamame, soba, pickled vegetables, avocado, sweet sesame dressing (GFO,DF) \$20

ADD CRISPY CHICKEN \$6

ADD KINGFISH SASHIMI \$9

ADD TOFU \$5

Dessert

CHOCOLATE ORANGE

dark chocolate pave, chocolate wattleseed torte, caramelized orange, orange sorbet (GF,V) \$17

PINA COLADA

pineapple pannacotta, coconut cake, roasted pineapple, malibu gel, lime (GFO) \$17

WATERMELON SALAD

fresh water melon, spiced syrup, raspberry sorbet, labneh (GF, DFO, VVO, V) \$16

CHEESE BOARD

a selection of 3 cheeses with an assortment of accompaniments including lavosh, chutney and dry fruit and nuts \$28