



Dinner Menu

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Entrees

DAILY SHUCKED OYSTER (GF, DF)

natural \$5ea

kilpatrick \$6ea

mignonette \$6ea

TRADITIONAL FOCACCIA

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

ANTIPASTO BOARD

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

CHARGRILLED OCTOPUS

Western Australian octopus, romesco, poached potato, pickled chilli and chorizo crumb (GF, DF) \$24

PUMPKIN RAVIOLO

roasted pumpkin raviolo, burnt butter, crisp sage and toasted pine nuts (V)\$19

KINGFISH CEVICHE

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

CHEF'S SIGNATURE 'ROCK' DISH

specially prepared black onyx beef fillet, yuzu spiced dressing, mustard and charred shallot (GF, DF) \$27

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

Mains

FISH OF THE DAY

please see our lovely service staff for today's special \$MP

CHICKEN SUPREME

pan fried chicken, risoni, sundried tomato, red onion, capers, spiced carrot puree, thyme jus
(DFO) \$37

TRUFFLE MUSHROOM RISOTTO

selection of mixed mushrooms, truffle cream, soft feta and roasted walnuts (V, GFO) \$35

DUCK BREAST

free range duck breast, quince emulsion, charred pumpkin with a pistachio and olive crumbed
duck croquette (DFO) \$42

From The Grill

200g Black Tide pasture fed eye fillet (GF, DF) \$55

250g Black Onyx wagyu sirloin (GF, DF) \$75

350g Black Onyx scotch fillet (GF, DF) \$95

sauce options: mushroom, horseradish, Paris butter, jus or mustard selection

South Australian lamb backstrap, wrapped in house made lamb bacon,
with pea emulsion and mint glaze \$48

Whitsunday snapper fillet, with salsa verdi and charred lemon (GF) \$42

Sides

HONEY GLAZED CARROTS

with toasted hazelnuts and lemon mascarpone (GF, V) \$12

GARDEN SALAD

with tomato, red onion, cucumber and house dressing (GF, DF, V, VV) \$10

TRUFFLE FRIES

with parmesan, parsley and truffle aioli \$13

CHARRED BROCCOLINI

with lemon dressing and dukka (GF, V) \$12

WAGYU FAT FRIED POTATOES

with rosemary salt (DF) \$12

SEAFOOD PLATTER FOR 2
lemon herb reef fish, calamari, Whitsunday tiger
prawns, oysters, chilled bugs, house ceviche,
clams, house made sauces, chips, salad and
Turkish bread (GFO, DFO) \$150

Share Menu

BRAISED LAMB SHOULDER
red wine sugo braised lamb shoulder with garlic
rosemary potatoes \$70

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Dessert

JAFFA MELT

dark chocolate wattleseed torte, caramelized orange,
blood orange sorbet and hot chocolate sauce
(GF,V) \$30

STICKY DATE PUDDING

warm date pudding, toffee sauce, hazelnut praline
and vanilla ice cream (V) \$17

PINA COLADA

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

DESSERT PLATTER

when you can't decide on one, try them all \$42

CHEESE BOARD

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

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