



## *Lunch Menu*

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# Entrees

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## DAILY 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 \$13

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

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## FROM THE GRILL

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

250g grain fed sirloin \$38

200g pasture fed eye fillet \$44

## 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

## FISH AND CHIPS

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

## PRAWN CURRY

local prawns, jasmine rice, spiced curry leaf, pickled cucumber  
(GF) \$34

## EXTRAS

Turkish bread \$4

aioli | tomato sauce | BBQ sauce \$1

chipotle aioli | truffle aioli \$2

mushroom sauce | Paris butter | jus \$2.5

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# Salads

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## GARDEN SALAD

mixed leaf, 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

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## 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, DFO) \$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 dried fruit and nuts (GFO) \$28

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