



Room Service Menu

Breakfast: 7am - 10am

Lunch: 11am - 4.30pm

Dinner: 5.30pm - 9pm

Dial 230

ROOM SERVICE CHARGE \$8 APPLIES

15% PUBLIC HOLIDAY SURCHARGE APPLIES

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Breakfast Menu

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BREAKFAST BUFFET

\$38 per adult | \$28 per child

SMASHED AVO

local avocado, citrus salsa, soft feta on toasted Turkish bread with a balsamic glaze
(V, GFO, DFO) \$19

ADD POACHED EGG \$4 | ADD BACON \$5

CORAL SEA BREKKY SANDWICH

crispy bacon, fried egg, tomato relish, aioli, cheese and baby spinach (GFO) \$19

EGGS BENEDICT

toasted muffin, buttered spinach, hollandaise, poached eggs \$22

ADD BACON \$5 | ADD SMOKED SALMON \$8

PANCAKE STACK

buttermilk pancakes with maple syrup, berry compote and toasted macadamias \$19

ADD ICE CREAM \$3

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.

SIDES

hollandaise \$3

hash brown \$3

poached egg \$4

mushrooms \$4

baked beans \$4

bacon \$5

avocado \$5

sausage \$7

smoked salmon \$8

ROCKS
THE

RESTAURANT - BAR - POOL CLUB

Lunch Menu

TRADITIONAL FOCACCIA (V)

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

CHILLED SEAFOOD BASKET

2 natural oysters, fresh Whitsunday prawns, bug, house ceviche, salad, lemon, cocktail sauce (GFO, DFO) \$38

CAULIFLOWER POPCORN

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

WAGYU SLIDERS (3)

brioche bun, wagyu patties, truffle mayonnaise, tomato, lettuce, American cheese \$28

CRISPY CHICKEN SLIDERS (3)

brioche bun, fried chicken, sticky glaze, slaw, cheese, chipotle aioli \$26

ARANCINI SLIDERS (3)

brioche bun, arrancini pattie, halloumi, roasted mushroom, mayo, guacamole \$24

FISH AND CHIPS

battered local fish, chips, aioli \$29

SWEET POTATO CHIPS

seasoned chips with aioli (V,DF) \$13

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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, DFO) \$17

CHEESE BOARD

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

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ROCKS
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RESTAURANT - BAR - POOL CLUB

Dinner Menu

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Entrees

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

CHARGRILLED OCTOPUS

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

Mains

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, pistachio and olive crumbed duck croquette (DFO) \$42

Sides

CHARRED BROCCOLINI

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

GARDEN SALAD

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

WAGYU FAT FRIED POTATOES

with rosemary salt (DF) \$12

TRUFFLE FRIES

with parmesan, parsley and truffle aioli \$13

Dessert

CHOCOLATE ORANGE

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

STICKY DATE PUDDING

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

CHEESE BOARD

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

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Beverage Menu

BEER

Hahn Premium Light	\$9
Great Northern Original	\$10
Corona	\$11
Little Creatures Pale Ale	\$11
Somersby Apple Cider	\$10

SPARKLING WINE

Ziro Prosecco
Gls: \$14 | Btl: \$55

WHITE WINE

Little Angel Sauvignon Blanc
Gls: \$14 | Btl: \$48

RED WINE

First Drop 'Mothers Milk' Shiraz
Gls: \$14 | Btl: \$52

ROSE

Bird In Hand Rose
Gls: \$12 | Btl: \$48

COCKTAILS

Margarita	\$23
Espresso Martini	\$23
Coral Sea Mojito	\$24
Long Island Iced Tea	\$24
Aperol Spritz	\$20

SPIRITS

Smirnoff	\$12
Gordons	\$12
Bundaberg	\$12
Captain Morgan	\$12
Jack Daniels	\$12
Johnny Walker Red	\$12

NON ALCOHOLIC

Juice	\$5
Soft drink	\$5
San Pelligrino 1Lt	\$9
Summer Mojito	\$10

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