



## *Dinner Menu*

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@therocksairliebeach #therocksairliebeach

# Entrées

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## DAILY SHUCKED OYSTER

Natural \$5ea | Kilpatrick \$6ea | Mignonette \$6ea (GF, DF)

## TRADITIONAL FOCACCIA

Baked daily, extra virgin olive oil, balsamic glaze and dukkah (V, DF) \$16

## ANTIPASTO BOARD

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

## CHARGRILLED OCTOPUS

Western Australian octopus, romesco, poached potato, pickled chilli and chorizo crumb (GF, DF) \$26

## KINGFISH CEVICHE

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

## BURRATTA

Roasted heirloom tomatoes, fig chutney and herb oil (GF) \$24

## CHEF'S SIGNATURE 'ROCK' DISH

Specially prepared lamb backstrap, house made lamb bacon, peas emulsion and crispy prosciutto (GF) \$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*

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## FISH OF THE DAY

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

## CHICKEN BREAST

Free range chicken breast stuffed with sundried tomato pesto, caponata and chimichurri (GF) \$39

## EGGPLANT PARMIGIANA

Napoli sauce, fried eggplant, bechamel and cheese (GF, V, VVO) \$32

## DUCK BREAST

Free range duck breast, apricot emulsion, charred witlof, crispy leg croquette and muscat jus (GF, DFO) \$44

## LOBSTER PASTA

Spaghetti pasta, lobster bisque, pancetta cream, green peas and cherry tomatoes (GFO) \$44

## BLACK ONYX WAGYU STRIPLON

250g black onyx wagyu striploin, roasted bone marrow, confit potato and charred broccolini (GF, DFO) \$69

Mushroom Sauce | Paris Butter | Jus | Horseradish | Chimmichurri \$5

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# Sides

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## FRIES

Skin on chips, sea salt and aioli \$13

## TRUFFLE FRIES

Parmesan, parsley and truffle aioli \$17

## CHARRED BROCCOLINI

Spiced harissa dressing and dukkah (GF, V) \$13

## HONEY GLAZED CARROTS

Toasted hazelnuts and stracciatella (GF, V) \$13

## GARDEN SALAD

Mixed leaf, tomato, red onion, cucumber and house dressing (GF, DF, V, VV)  
\$15

## CRISPY POTATOES

Rosemary and garlic oil (GFO) \$13

## CONDIMENTS

Garlic Aioli | Chipotle Aioli | Truffle Aioli \$2

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# Share Menu

## SEAFOOD PLATTER FOR 2

Lemon herb reef fish, fried calamari, Whitsunday tiger prawns, oysters, chilled bugs, house ceviche, chargrilled octopus, QLD crayfish, The Rocks favourite sauces, chips, salad and Turkish bread (GFO, DFO) \$185

## BRAISED LAMB SHOULDER

Red wine sugo braised lamb shoulder with garlic rosemary potatoes and sautéed greens.  
(GF) \$115

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# Desserts

## PECAN PIE

Spiced caramel sauce and vanilla ice cream \$18

## TROPICAL PANNACOTTA

Coconut pannacotta, mango and passionfruit salsa, toasted shaved coconut and macadamia nuts (GF, DF) \$18

## CHOCOLATE MOUSSE

Dark chocolate mousse, brownie, raspberry sorbet, fresh berries and cacao nib tuille (GF) \$18

## DESSERT PLATTER

When you can't decide, try them all \$48

## CHEESE BOARD

A selection of 3 cheese with and assortment of accompaniments including lavosh, chutney and dried fruit and nuts (GFO) \$30

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