



ROCKS

Dinner Menu

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To Begin

COFFIN BAY PACIFIC OYSTER (GF, DF)

Natural \$6ea | Salt water dressing \$6.5ea | Kilpatrick \$7ea

GRILLED FLAT BREAD (V, GFO)

Grilled and brushed with evoo & oregano,
served with hummus \$13

SEAFOOD TASTING PLATE

Chefs rotating selection of seafood appetisers \$30

HAND MILKED BURRATA (V, GFO)

Peas, tomato, balsamic glaze, basil, toasted ciabatta \$26

BEEF TARTARE (GF,DF)

Capers, cornichons, seeded mustard cured egg yolk, crostini \$25

SCALLOP CEVICHE (GF, DF)

Coconut, lime, pepper caramel,
cassava cracker, furikake \$25

KINGFISH SASHIMI (GF)

Buttermilk emulsion, grape, dill, herb oil, dashi crisp \$25

OCTOPUS (GF)

Spiced tomato almond emulsion, potato,
fried Tuscan cabbage \$26

V - vegetarian | VO - vegetarian option available

VE - vegan | VEO - vegan option available

GF - gluten free | GFO - gluten free option available

DF - dairy free | DFO - dairy free option available

Mains

PORK CUTLET (GF, DF)

Braised cabbage, sweet potato puree, bacon lardon,
wolf blass prunes, jus \$42

EYE FILLET (DFO)

Potato fondant, wild exotic mushroom,
petit broccoli, pepper cream \$55

DUCK BREAST (DF)

Braised orange whitlof, chat potato,
raspberry jus, raisins \$ 50

PARISIENNE GNOCCHI (V, VEO)

Maple pumpkin, date puree, cavolo nero,
soy pepita, goats cheese \$34

LINGUINI MARINARA (GFO, DFO)

Prawns, mussels, scallops, squid, reef fish, tomato,
kalamata olives, chilli, fresh herbs, parmesan \$48

FISH OF THE DAY

Sauce vierge, black garlic emulsion,
asparagus, confit fennel \$48

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To Share

SEAFOOD PLATTER FOR TWO

Whole fried baby barramundi, pepper caramel, fried calamari, whitsunday tiger prawn, moreton Bay bug, octopus, snow crab legs, pacific oysters, scallop ceviche, fries, house salad, flat bread. \$195

SHERRY & PAPRIKA BRAISED LAMB SHOULDER (GF, DFO)

Overnight braised lamb, tomato, capsicum, aromates, chat potato, seasonal greens \$115

On The Side

MAPLE GLAZED CARROT (GF, DFO)

hazelnut, fried sage \$ 12

FRIED CHAT POTATO (GF, DFO)

herb butter \$12

STEAMED MIXED GREENS (GF, DFO)

butter, almond \$12

SKIN ON POTATO FRIES (GF, DF)

truffle salt, aioli \$12

HOUSE SALAD

Carrots, beansprouts, snowpea tendrils, capsicum, coriander \$8

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