



ROCKS

Lunch 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 (GFO)

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

SOBA NOODLE & PAPAYA SALAD CUPS (V, VEO, GFO)

Soy & sesame soba, papaya salad, fried shallot \$15

Add moreton bay bug tail \$13 (GF)

Add tiger prawn meat \$6 (GF)

WILD MUSHROOM BRUSCHETTA (GFO,V,VEO)

Grilled sourdough, black garlic emulsion,
wild mushrooms, goats cheese \$14

LEMON PEPPER SQUID(GF,DF)

Papaya salad, lime caramel, aioli \$22

CHICKEN TENDERS (GF)

Tasmanian brie, smoked paprika, prosciutto crumb \$20

KINGFISH SASHIMI (GF)

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

SKIN ON POTATO FRIES (GF)

Truffle salt & truffle aioli \$11

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

FISH & CHIPS (GFO, DF)

Coral coast barramundi, grilled or beer battered,
tartare sauce with salad & fries \$38

CHILLED SEAFOOD BASKET

Fresh whitsunday prawns, moreton bay bug,
green lip mussel, pacific oysters, house salad,
lemon, cocktail sauce \$40

WAGYU BURGER (GFO)

Chipotle aioli, caramelized onion, tomato, cheese,
lettuce, brioche roll \$30

CHICKEN KARAAGE BURGER (GFO)

Sriracha mayo, jalapeno, pickled cucumber, rocket \$30

Burgers can be modified to have halloumi

Salads

CAESAR SALAD (GFO,)

Cos lettuce, locally smoked bacon, boiled egg, grana padano,
pickled white anchovies \$23

PRAWN & CORN SALAD (GF, DF)

Iceberg & cos lettuce, edamame, avocado, cucumber,
cherry tomato, spring onion, black sesame & miso dressing \$23

HOUSE SALAD (VE, DF, GF)

Lettuce mix, papaya, snow pea shoots, bean sprouts,
carrot, tomato, herbs, green dressing \$15

Add:

| Grilled chicken tender \$8 | Halloumi \$8 |

| Smoked salmon \$12 | Moreton Bay bug \$14 | 4 King prawns \$12 |

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Pizza

MARGHARITA

Fior di late, ristori tomato, burrata, basil, evo \$30

TRUFFLE MUSHROOM (V, VEO)

Truffle crème fraiche, mixed wild mushroom,
onion, arugula, truffle oil \$33

SOPRESSA SALAMI

Ristori tomato, fior di late, sopressa mild spiced salami,
cherry tomato, chili flake, parsley \$33

PROSCIUTTO

Ristori tomato, fior di late, gorgonzola, san daniele prosciutto,
evoo, rocket \$34

QUATTRO FORMAGGI

Ristori tomato, fior di late, gorgonzola, cheddar, grana padano,
evo, parsley \$33

| GF Base Available \$6 |

To Share

ANTIPASTI PLATE (GFO)

San daniele prosciutto, mortadella, sopressa salami,
marinated olive, sundried tomato, marinated eggplant,
cheese, turkish \$42

SEAFOOD PLATTER FOR TWO

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

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