

## Entrées

	Half	Full
<b>FRESHLY SHUCKED OYSTER</b> (HALF OR FULL DOZEN) • DFO • GF		
• <b>NATURAL</b>	\$30	\$50
Pure, briny perfection from the sea		
• <b>KILPATRICK</b>	\$35	\$55
Baked in kilpatrick sauce with bacon bits		
• <b>DRUNKEN</b>	\$40	\$60
Fresh oysters served with bloody mary granita		
<b>TEMPURA PRAWNS (6PCS)</b> • GF • NF	\$28	
Light, golden batter with creamy avocado salsa & spicy mayo		
<b>CRISPY CALAMARI</b> • GFO • NF	\$26	
Deep fried squid dusted in lemon spice, served with lemon, chilli & tartare sauce		
<b>CHICKEN WINGS (6PCS)</b> (BUFFALO OR BOURBON BBQ)	\$16	
• GFO • DF • NF		
Crispy golden chicken wings served sizzling hot & juicy, with homemade ranch		
<b>SHISH TAWOOK</b> • GFO • NF	\$22	
Succulent marinated chicken thigh skewers, ranch & warm garlic bread		
<b>SIGNATURE TACOS</b> (CHICKEN   FISH   PULLED PORK)	\$24	
• DF • NF		
Chicken: Coleslaw & chipotle		
Fish/Crispy pulled pork: Pico de Gallo & spicy mayo		
<b>CAULIFLOWER POPCORN</b> (8-10 PCS) • DF • NF	\$16	
Crispy golden cauliflower bites served with chipotle aioli		
<b>CHICKEN BITES (8-10 PCS)</b> • NF	\$22	
Chicken thigh buttermilk bites with spicy mayo		

## Salads

ADD ONS: CHICKEN \$5 • CALAMARI \$8 • PRAWNS \$8

<b>MARINATED LAMB SALAD</b>	\$28
• GF • DFO • NF	
Tender lamb with mesclun, tomato, onion, cucumber, carrot & minted tzatziki dressing	
<b>THAI BEEF SALAD</b> • GF • DF • NFO	\$26
Marinated beef tossed with rice noodles roasted peanuts, crisp greens, tomato, & fresh herbs, Thai lime-chilli dressing	
<b>CLASSIC GREEK SALAD</b> • GF • DFO • NF	\$22
A timeless mix of feta, olives, tomato, onion, cucumber & capsicum with homemade dressing	

## Sides

<b>SEASONAL VEGETABLES SAUTÉED WITH GARLIC &amp; BUTTER</b>	\$18
• V • VGO • GF • NF	
<b>BREAD &amp; DIPS: TWO DIPS WITH OLIVE OIL &amp; GARLIC BREAD</b>	\$18
• V • VG • DF	
<b>POTATO WEDGES WITH SWEET CHILLI &amp; SOUR CREAM</b>	\$14
• V • GF • DFO	
<b>CRISPY CHIPS WITH HOUSE AIOLI</b>	\$12
• VO • GF • DF	
<b>BRUSCHETTA</b> • V	\$18
Ciabatta bread with garlic, onion, tomato & drizzle of olive oil	
<b>GARLIC BREAD</b> • V	\$12
Ciabatta brushed with garlic butter & fresh herbs	
<b>Make it cheesy +\$5</b>	

## SANDWICHES & BURGERS

(ALL COMES WITH CHIPS)

**VEGGIE BURGER** • V • GFO • NF \$24  
Veggie patty, cheese, lettuce, tomato, onion, & homemade aioli & frickle on top

**ROCKSHORE BEEF BURGER** \$26  
• GFO • NF

Add ons: Extra patty \$5

Beef patty with lettuce, tomato, cheese, pickle, spicy mayo on a brioche bun

**CRISPY CHICKEN BURGER** \$26  
• GFO • NF

Buttermilk marinated chicken with creamy slaw, cheese in a brioche bun, chipotle mayo

**STEAK SANDWICH** • GFO • DFO \$29

Add ons: Bacon \$5 | Egg \$5 |  
Gluten free bread \$5

Scotch steak with drunken bacon jam, cheese, fresh tomato, lettuce & mayo-chacho served on toasted turkish bread, onion rings on top



## Pasta/Risotto

ADD ONS: CHICKEN \$5 • PRAWNS \$8 • GFO \$6

<b>SEAFOOD MARINARA LINGUINI</b> • GFO • DF • NF Fish of the day, prawns, squid, & pipi in a lime, chilli, dill & tomato sugo	\$36
<b>SPAGHETTI BOLOGNESE</b> • GFO • DFO • NF Spaghetti, beef ragu finished with parmesan & parsley	\$28
<b>TRADITIONAL SPAGHETTI CARBONARA</b> • GFO • NF Parmigiano Reggiano, pecorino romano, guanciale, egg yolk, black pepper	\$26
<b>WILD MUSHROOM GNOCCHI</b> • V • GF • NF Wild mushrooms cooked in creamy garlic and white wine sauce and finished with Parmigiano Reggiano	\$28
<b>TRUFFLE MUSHROOM RISOTTO</b> • V • GF • NF Creamy arborio rice with mushroom finish with black truffle oil & Parmigiano Reggiano	\$31
<b>SEAFOOD RISOTTO</b> • GF • DF • NF Arborio rice tossed with prawns, squid, pipi & fish of the day, lemon, tomato sauce	\$36
<b>CHICKEN PESTO RISOTTO</b> • GF Flavour full Arborio rice tossed with chicken infused with homemade basil pesto	\$34

## Platter

<b>ROCKSHORE SEAFOOD PLATTER</b> • GFO • DF • NF A decadent feast of golden battered tempura prawns, oysters, squid, smoked salmon, battered snapper, scallops & chili mussels, with lemon & remoulade	\$140
<b>MIXED GRILL FEAST</b> • GFO • DF • NF A hearty platter stacked with pork sausage (2 pcs), chef special wings (6 pcs), Scotch steak 150g (2 pcs), crispy bacon, fried egg, mushrooms, salad & golden chips with chef special sauce	\$85

## Desserts

<b>STICKY DATE PUDDING WITH ICE CREAM &amp; CREAM</b>	\$14
<b>WALNUT CHOC BROWNIE WITH ICE CREAM &amp; CREAM</b>	\$14



## MAINS

<b>BEER-BATTERED FISH &amp; CHIPS</b> <span>\$30</span> • GFO • DF • NF Snapper in golden batter with fresh salad, lemon wedge, tartare & chips
<b>CHICKEN PARMIGIANA</b> • NF <span>\$29</span> Crumbed chicken breast with Napoli sauce, ham, melted mozzarella, fresh salad & chips
<b>CATCH OF THE DAY</b> • GF • NF <span>\$38~</span> (Ask our team)
<b>CRISPY PORK BELLY</b> • GF • NF <span>\$39</span> Succulent pork belly, served with mash & seasonal vegetable, with plum glaze
<b>LAMB CHOPS</b> • GF • NF <span>\$38</span> Char-grilled to perfection with creamy mash & seasonal vegetable, choice of sauce
<b>CHICKEN PAILLARD</b> • GF • NF <span>\$32</span> Marinated chicken breast with creamy mash & seasonal vegetables, choice of sauce
<b>ROCKSHORE SIGNATURE GRILL STEAKS</b> (300G) • GF • NF Served with potato mash & seasonal vegetable [Make it Surf & Turf \$10]

SCOTCH \$50 • SIRLOIN \$47

CHOICE OF SAUCE:  
MUSHROOM | GARLIC CREAM |  
PEPPER | RED WINE JUS

## KIDS' MENU

<b>SPAGHETTI NAPOLI</b> • DF • NF <span>\$10</span>
<b>SPAGHETTI BOLOGNESE</b> • DFO • NF <span>\$14</span>
<b>CHEESEBURGER &amp; CHIPS</b> • GFO • DFO • NF <span>\$14</span>
<b>FISH &amp; CHIPS</b> • GFO • DF • NF <span>\$12</span> (Battered or grilled)

## 12 YEARS BELOW

<b>GOLDEN CHICKEN NUGGETS</b> • DF • NF <span>\$12</span>
<b>VANILLA ICE CREAM</b> <span>\$7</span> (Sprinkles or chocolate sauce)
<b>BABYCCINO</b> • GFO <span>\$3</span>

GFO: \$3



SCAN HERE TO ORDER