



BREADS & PASTRIES

TOAST & SPREAD (GFO, V)

Artisan Sourdough, Rustic white, Soy linseed & quinoa sourdough, Seeded rye sourdough or Gluten-free served with butter & a choice of homemade strawberry jam, marmalade, vegemite, honey or peanut butter

HOME BAKED CROISSANT (V)

Served with Butter & homemade strawberry jam

HAM & CHEESE CROISSANT

Double smoked ham, cheddar cheese

CHOCOLATE CROISSANT (V)

Crisp and light with rich dark Belgian Chocolate

ALMOND CROISSANT (V)

Filled with almond cream, vanilla custard and almond praline

BANANA BREAD (V)

Toasted and served with ricotta and honey

BREAKFAST BOWL

8 SEASONAL FRUIT BOWL (V, VEO) 22

Served with vanilla yoghurt and honey

MIXED SEEDS AND OATS PORRIDGE (VE) 20

Chia seeds, sunflower seeds, rolled oats, toasted almond, caremelised dates, almond milk, maple syrup

8 GRANOLA (V, VEO) 20

Honey roasted oats, mixed nuts & seeds, vanilla infused Greek style yoghurt, fresh berries & honey

EXTRAS (EACH)

10	Hollandaise sauce	2
	Toast, Cheddar cheese	3
12	Egg, Roasted Tomato, Hash Brown, Spinach	4
	Persian Feta	5
	Grilled Halloumi, Roasted Mushroom, Smashed Avocado	6
14	Bacon, Double Smoked Ham, Beef Sausage	7
	Tasmanian Smoked Salmon	8

BREAKFAST MAINS

Cooked to order using local fresh produce, free range eggs & Sanoma breads

THE ROCKS CAFE CLASSIC HOTCAKES (V) 26 EGG FLORENTINE (GFO, V) 19

Mascarpone, fresh berries & a choice of maple syrup or warm Belgian chocolate sauce

Soft poached eggs, baby spinach & hollandaise sauce on sourdough

SMASHED AVOCADO (V, VEO, GFO) 28 HAM OR BACON BENEDICT (GFO) 26

Soft poached eggs, feta, cherry tomato, radish, Dukha & mint on soy linseed & quinoa sourdough

Soft poached eggs, baby spinach, double smoked ham or bacon & hollandaise sauce on sourdough

ROASTED PORTOBELLO MUSHROOM (GFO, V) 29 SALMON ROYALE (GFO) 27

Soft poached eggs, truffle & parmesan sauce, baby spinach, grilled tomato, freshly grated grana padano on sourdough

Soft poached eggs, baby spinach, baby capers, Tasmanian smoked salmon & hollandaise sauce on sourdough

CLASSIC SPANISH OMELETTE (GFO) 29 BREAKFAST BURGER (GFO \$1.5) 21

Free-range eggs, caramelized onion & potato, topped w creme fraiche & Spanish prosciutto & your choice of toast

Grilled homemade pork sausage patty, bacon, fried egg, house relish & hollandaise

GREEN HARVEST OMELETTE (V, GFO) 29 BIG AUSSIE BREAKFAST (GFO) 30

Asparagus, zucchini, roasted cherry tomato, olives, spinach, Persian feta, salsa verde, served w your choice of toast

Eggs your way, chargrilled beef sausage, bacon, mushroom, hash brown, grilled tomato, house relish & toast

EGGS YOUR WAY (GFO, V) 15 GRILLED HALLOUMI (V, GFO) 28

2 eggs, your choice of scrambled, fried or poached, roasted tomato & your choice of toast

Fried egg, avocado, tomato, cucumber, olives, mint, pine nuts & labneh on grilled pita & dukkah

V Vegetarian |VO Vegetarian option availableVE Vegan |VEO Vegan option availableGF Gluten-free |GFO Gluten-free option available

THE ROCKS CAFE

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HOT BEVERAGES

BABYCINO | GLASS OF MILK
RISRETTO | ESPRESSO
DOPPIO | LONG BLACK
MACCHIATO | PICCOLO | FLAT WHITE
LATTE | CAPPUCINO
LONG MACCHIATO | MOCHA | VIENNA
HOT CHOCOLATE | CHAI LATTE |
MATCHA LATTE

TEA

ENGLISH BREAKFAST | EARL GREY | GREEN 5
PEPPERMINT | CHAMOMILE | LEMONGRASS & GINGER

ICED BEVERAGES

ICED LONG BLACK | ICED LATTE
ICED CHAI LATTE | ICED MATCHA
ICED COFFEE* | ICED MOCHA* |
ICED CHOCOLATE*

Contains cream & ice cream*

0.50c additional charge for decaf; extra shot;
alternative milk - Oat, Almond, Soy & lactose free;
or flavours - Caramel, Vanilla or Hazelnut.

COLD BEVERAGES

MINERAL WATER 500ML
STILL OR SPARKLING

SOFT DRINKS

COCA COLA | COKE NO SUGAR | SPRITE |
FANTA | GINGER ALE | TONIC/SODA WATER
SODA/LEMON LIME BITTERS | GINGER BEER
ICED TEA | LEMON OR PEACH

JUICES

ORANGE | APPLE | PINEAPPLE | TOMATO
CRANBERRY | PINK GRAPEFRUIT

MILKSHAKES

STRAWBERRY | BANANA | VANILLA |
CARAMEL | CHOCOLATE | COFFEE

(\$1 additional charge for thick shake)

MOCKTAILS

3 SUMMER BREEZE 15
4.5 Muddled cucumber & lime topped up w ginger beer & soda
5.5 PASSION & PEACH SPRITZ 15
5.5 Passion & peach puree topped up w lemonade
BRAZILLIAN LEMONADE 15
6 Condensed milk, fresh lime juice & topped w lemonade
6 VIRGIN MOJITO 15
Muddled lime & mint topped up w lemonade
VIRGIN MARY 15
Tomato juice mixed w lemon, tabasco, worcester, S&P

SIGNATURE COCKTAILS

LEMON DROP MARTINI 22
Vodka, Limoncello, Martini Bianco, lemon juice & syrup
7 PINK LYCHEE MARTINI 22
8 Vodka, lychee liqueur & puree, cranberry, citrus & syrup
9 PASSION TEMPTATION 22
Vodka, Passionfruit liqueur & puree, citrus & syrup
THE ROCKS ELDERFLOWER 22
Gin, St Germain liqueur, cranberry juice, citrus & syrup
APEROL MARGARITA 22
Olmecca Tequila, Aperol & lime juice with Tajin salted rim

CLASSIC COCKTAILS

8 Most classic cocktails can be catered for.
If you have a favourite, please ask our staff.

SPIRIT LIST

6 FRANGELICO | BAILEYS | KAHLUA | LIMONCELLO 12
AMARETO DISARONNO | ST GERMAIN
7
7 JOHNNIE WALKER RED | JIM BEAM WHITE 12
JACK DANIELS | BACARDI OAK SPICED RUM
BACARDI RUM | CAZADORES BLANCO TEQUILA
6 RUSSIAN STANDARD VODKA | LARIOS GIN
JOHNNIE WALKER BLACK | JAMESON IRISH 12
MAKERS MARK | CHIVAS 12 YR | OLMECA TEQUILA
9
ARCHIE ROSE DRY GIN | GREY GOOSE VODKA 12
1800 REPOSADO TEQUILA

LIQUEUR COFFEE

IRISH COFFEE	15
Jameson Irish Whisky, black coffee & whipped cream	
MILKY WAY	15
Baileys Irish cream whisky, black coffee & whipped cream	
AFFOGATTO	15
Vanilla ice cream, double espresso & liqueur of your choice:	
FRANGELICO BAILEYS AMARETTO KAHLUA JAMESON	

BEERS & CIDERS BY THE BOTTLE

Heineken zero ALC	9
Cascade premium light lager, TAS	10
Great northern Super Crisp Mid Lager, QLD	11
James Squire Broken Shackles Lager, NSW	12
4 Pines Pale Ale, NSW	12
Corona Extra, Mexico	11
Asahi Super Dry, Japan	11
Peroni Nastro Azzuro, Italy	11
Barossa Cider.Co Squashed Apple Cider	12
Barossa Cider.Co Squashed Pear Cider	12

SPARKLING WINES

	GLS	BTL
WILLOWGLEN BRUT CUVEÉ	12	55
NV, Riverina NSW		
CANTINA TREVIGIANA PROSECCO	13	60
NV, Veneto, Italy		
PAUL LOUIS, BLANC DE BLANCS	15	69
NV, Loire Valley, France		

ROSÉ WINES GLS BTL

ROSE ROSÉ SANGIOVESE	12	55
2024, King Valley, VIC		
LA TONELLE ROSÉ	13	60
2024, Alpes De Haute Provence, France		

WHITE WINES

	GLS	BTL
WILLOWGLEN SEM SAUV BLANC	12	55
2024, Riverina NSW		
LOCK & KEY CHARDONNAY	12.5	58
2024, Hilltops, NSW		
PARACOMBE PINOT GRIS	13	60
2024, Adelaide Hills, SA		
WILSON VINEYARD RIESLING	13.5	63
2024, Claire Valley, SA		
YEALANDS ESTATE ALBARINO	13.5	63
2024, Marlborough, NZ		
KUKU SAUVIGNON BLANC	14	65
2023, Marlborough, NZ		
REBEL RIDGE CHARDONNAY		79
2022, California, USA		

RED WINES

	GLS	BTL
WILLOWGLEN CAB MERLOT	12	55
2022, Riverina NSW		
RESCHKE B.T CABERNET SAUV	13	60
2020, Coonawarra, SA		
TORZI MATTHEWS M.P SHIRAZ	13.5	63
2022, Barossa Valley, SA		
PARACOMBE MALBEC	14	65
2021, Adelaide Hills, SA		
COOPER BURNS GSM	14.5	68
2022, Barossa Valley, SA		
RABBIT RANCH PINOT NOIR	16	75
2022, Central Otago, NZ		
TOMFOOLERY CABERNET SHIRAZ		89
2023, Barossa Valley, SA		

DESSERT

THE ROCKS DELIGHT*

Please ask our friendly wait staff for today's selection of cakes

LEMON MERINGUE TART

A smooth & citrusy lemon curd baked in a sweet short crust pastry & piped with waves of scorched soft Italian meringue

TIRAMISU

Layers of vanilla sponge brushed with freshly brewed espresso & filled with a light mascarpone cream, which is then topped with cocoa

BLACK SATIN MUD CAKE

A four layered chocolate sponge, covered with chocolate icing, then glazed with a rich chocolate ganache

COFFEE ESPRESSO CRUNCH*

Four layers of vanilla sponge, soaked in espresso coffee, layered & iced with mascarpone espresso icing & finished with crushed sugar-coated Vienna almonds (contains alcohol)

CHEESECAKE OF THE DAY

Double baked creamy cheesecake with crumbling shortbread biscuit base.

Please ask our friendly staff for today's topping

APPLE PIE

A fragrant spiced apple filling, topped & baked in a sweet short crust pastry, then dusted with icing sugar & cinnamon

15

15

15

15

16

15

15

PECAN PIE*

A rich combination of crushed pecans, walnuts and caramel sauce in a sweet pastry shell

GLUTEN-FREE CAKE

Please ask our friendly wait staff for our daily gluten-free selection

ADDITIONAL

VANILLA ICE CREAM

CHILDREN'S ICE CREAM

*Two scoops of vanilla ice cream with your choice of the following toppings:
chocolate | banana | strawberry | caramel*



15

15

3

7

*Contains nuts (please be advised that all cakes may contain traces of nuts)

THE ROCKS CAFE

TO START WITH		GOURMET BURGERS	
GARLIC & HERB BREAD (V)		GF BUN AVAILABLE EXTRA \$1.5	
Garlic butter, herbs, sea salt flakes			
SOUP OF THE DAY (GFO)			
Served with toasted pane di casa			
CALAMARI			
Salt & pepper calamari, thai soy, ginger & chilli dipping sauce			
BBQ CHICKEN SKEWERS			
Grilled pita bread, harrisa, walnuts, molasses			
BURRATA (V,GFO)			
Confit cherry tomato, marinated roasted capsicum, olives, basil, balsamic glaze & garlic croutons			
KING PRAWN BRUSCHETTA (GFO)			
Garlic & chilli prawns, charred corn & avocado salsa, lime, smoked chipotle sauce on grilled sourdough			
SALADS		SANDWICHES	
		ADD CHIPS EXTRA \$4	
		(SERVED UNTIL 4PM)	
MAPLE ROASTED PUMPKIN SALAD (GFO, VEO)		TOFU BÁNH MI (VE)	
Chickpeas, Persian feta, cherry tomato, onion, garden greens, semi dried apricot, toasted pepitas, walnut, apple cider vinaigrette		House-made mushroom pâté, crispy tofu, cucumber, tomato, spring onion, fresh coriander, pickled carrot, vegan mayo, and fried eschalots, drizzled w sweet soy dressing in a Vietnamese roll	
THAI BEEF SALAD (GF)		LAMB PITA ROLL	
Char-grilled marinated sirloin steak 150g, pineapple, coconut, crunchy veg, Asian herb, toasted peanuts, tropical dressing		Slow roasted pulled lamb shoulder, creamy hummus, fresh rocket, tomato, tangy pickles, sumac-spiced onion, and a fragrant mix of mint & parsley, all wrapped in soft pita	
		STEAK SANDWICH (GFO)	
		Char-grilled sirloin steak, tomato, caramelized onion, rocket leaves, melted cheddar cheese, smoky BBQ sauce and creamy aioli	
MAINS		KIDS MEALS	
FISH & CHIPS		SPAGHETTI NAPOLITANA (V)	
Beer battered fish fillets, homemade tartar sauce & lemon		Classic tomato ragout, parmesan cheese	
FISH OF THE DAY (GFO)		FISH & CHIPS	
Please check our specials board for todays catch		Battered fish fillet, tartar sauce, lemon	
SPAGHETTI BOLOGNESE		SPAGHETTI BOLOGNESE	
Classic Angus beef mince & tomato ragout, shredded basil leaves & grana padano		Beef & tomato ragout, shredded basil, parmesan	
CHICKEN PENNE		CHEESE BURGER & FRIES (GFO)	
Sauteéd chicken, mushroom, basil pesto, white wine cream sauce, grana padano		Angus beef patty, cheddar cheese, tomato sauce	
POTATO GNOCCHI (V)		CRISPY CHICKEN TENDERS & FRIES	
Soft potato gnocchi served with a rich porcini and mixed Italian mushroom ragout, truffle cream and Grana Padano		Served with chips, aioli, and tomato sauce	
SEAFOOD LINGUINI		SIDES	
QLD King prawn & assorted fresh market seafood, garlic, white wine, tomato & seafood sauce, chilli, parsley		CRISPY FRIES (V)	
		Aioli, tomato sauce	
		TRUFFLE & PARMESAN FRIES (V)	
		Truffle aioli, tomato sauce	
		GARDEN SALAD (VE,GF)	
		Fresh garden leaves, tomato, olives, cucumber, onion, lemon vinaigrette	
		STEAMED VEGETABLES (VE,GF)	
		Seasonal selection, E.V.O.O & sea salt flakes	
		ROCKET & PARMESAN SALAD	
		Crispy rocket leaves, grated grana padano, lemon vinaigrette, apple balsamic	
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