

# WOOD-FIRED PIZZA

*All with mozzarella & garlic oil*

## Red Base

**Margherita** *veg* 26  
buffalo mozzarella & fresh basil

**Cappricciosa** 28  
leg ham, olives, mushrooms & ricotta

**Prosciutto** 28  
cherry tomato & fresh rocket

**Calamari** 30  
romesco sauce, shaved fennel & fried leek

**Sopressa** 28  
hot salami & chilli flakes

**Pollo** 28  
chicken, mixed mushrooms & feta

**Puttanesca** 28  
anchovies, capers, olives & chilli oil

**Carne** 30  
hot salami, leg ham, chicken & house BBQ sauce

## White Base

**Funghi** *veg* 26  
mixed mushrooms, sage & smoked mozzarella

**Zucca** *veg* 26  
pumpkin, zucchini, feta, sage & chilli flakes

**Quattro Formaggi** *veg* 28  
smoked mozzarella, parmesan, blue cheese,  
ricotta & hazelnuts

*Gluten free base \$4 / Vegan cheese \$2*

# THE ROCKS

## WOODFIRE PIZZA & GRILL

THE  
RAWSON  
BAR &  
RESTAURANT

*\$69 Per Person*

### FEED ME TASTING MENU

*Whole table option only. Minimum 2 persons.*

**Focaccia Bread** *veg*  
lemon myrtle & peppercorn butter

**Corn & Manchego Croquettes** *veg*  
piquillo pepper salsa

**Raw Tuna Crudo** *df & gf*  
gazpacho, parsley, capers & dill oil

**Prawn Bisque Butter Rigatoni**  
bottarga, parsley & lemon

**Scotch Fillet Steak** *gf*  
Café de Paris butter

**Skin on Chips, aioli** *vegan & gf*  
**Rocket & Parmesan Salad**, fennel & hazelnuts *veg & gf*

**Basque Cheesecake** *veg & gf*  
salted caramel & almond crumb

10% surcharge applies on Public Holidays

## ENTREE

<b>Corn &amp; Manchego Croquettes</b> <i>veg</i> piquillo pepper salsa	20
<b>Wagyu Beef Carpaccio</b> <i>gf</i> capers, eschalot, black garlic aioli & parmesan	26
<b>Alaskan King Crab Toast</b> <i>df</i> parsley, dill, mayo, lemon & fennel	26
<b>Chicken Wings</b> <i>df &amp; gf</i> house BBQ sauce	20
<b>Raw Tuna Crudo</b> <i>df &amp; gf</i> gazpacho, parsley, capers & dill oil	28
<b>Garlic &amp; Paprika Prawns</b> <i>df</i> parsley & paprika oil w sourdough	30

## PASTA

<b>Prawn Linguine</b> <i>df</i> tomato, garlic, chilli, parsley, dill & prawn bisque	36
<b>Wagyu Beef Ragu Pappardelle</b> tomato, garlic, chilli, sage & parmesan	34
<b>Wild Mushroom Spaghetti alla Chitarra</b> <i>veg</i> cavolo nero, parmesan, garlic, chilli, sage & thyme	32

## KIDS

Fish & Chips	16
Cheeseburger w , ketchup & chips	18
Linguine w tomato napoli sauce	14
Linguine w butter & parmesan	14
Ham & Cheese Pizza	16
Cheese & Tomato Pizza	14

## MAINS

<b>Pork Ribs w House BBQ Sauce</b> <i>df &amp; gf</i> coleslaw & chips	half 46 whole 64
<b>Beef USA Ribs w Miso &amp; Coffee Rub</b> <i>gf</i> maple butter, kimchi slaw & chips	half 46 whole 64
<b>Wagyu Top Sirloin 250g</b> <i>gf</i> miso potato fondant, cauliflower purée & dutch carrots w red wine jus	46
<b>Steak Frites - Scotch Fillet 300g</b> <i>gf</i> broccolini, chips w Café de Paris butter	44
<b>Angus Beef Burger</b> gruyere cheese, crispy bacon, lettuce, tomato, mayo, pickles house ketchup & chips	28
<b>Panko Crumbed Chicken Kiev</b> garlic butter, mashed potato & broccolini	34
<b>Ōra King Salmon</b> <i>gf &amp; df</i> pickled zucchini, zucchini puree & mint	42
<b>Grilled Cauliflower</b> <i>vegan &amp; gf</i> Ras El Hanout, cauliflower purée, millet, pickled onion & toasted almond	26

## SIDE

<b>Skin on Chips w aioli</b> <i>vegan &amp; gf</i>	12
<b>Truffle Chips</b> <i>veg &amp; gf</i> parmesan & aioli	16
<b>Rocket &amp; Parmesan Salad</b> <i>veg &amp; gf</i> fennel, hazelnuts	14
<b>Waldorf Salad</b> <i>veg &amp; gf</i> apple, celery, grapes, red onion, walnuts & blue cheese	18
<b>Beans &amp; Beets</b> <i>vegan &amp; gf</i> almond saffron cream	18

## SWEET

<b>Basque Cheesecake</b> <i>gf</i> salted caramel & almond crumb	16
<b>Chocolate Nemesis</b> <i>gf</i> blood orange gelato & candied pecans	18
<b>Gelato</b> <i>gf &amp; df opt</i> three scoops - seasonal flavours	16
<b>Cheese Plate</b> lavosh crackers, local honey & fruit bread	28