



ROCKS
THE
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Dinner Menu

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Entrées

DAILY SHUCKED OYSTER

Natural \$6ea | Kilpatrick \$7ea | Mignonette \$6.5ea (GF, DF)

HOUSE MADE BRIOCHE

Smoked paprika cultured butter \$19

ANTIPASTO BOARD

Selection of charcuterie, olives, cheese, marinated vegetables,
charred Turkish bread (GFO, DFO) \$42

FREMANTLE WA CHARGRILLED OCTOPUS

Citrus crème fraiche, poached potato, cucumber, chilli oil (GF, DF) \$26

KINGFISH CEVICHE

Heirloom tomato, jalapeno, white onion, herb oil, salmon caviar,
buttermilk dressing (GF) \$26

BAKED BRIE

Fig jam, burnt honey, roasted walnuts, brioche (GFO) \$24

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

REEF FISH

Chefs daily creation \$MP

ROAST CHICKEN

Chargrilled broccoli, risoni, caponata, capsicum emulsion,
chicken tarragon jus \$39

PUMPKIN RISOTTO

Caramelized pumpkin, parmesan cream, toasted almonds,
herb oil (VEO, V, GF) \$32

MORETON BAY BUG SPAGHETTI

Bug bisque, pancetta cream, green peas, cherry tomato (GFO) \$48

HOUSE MADE CRAB & PRAWN LASAGNE

Rose béchamel, Mediterranean salad \$44

BRAISED DUCK RAGU

Ricotta gnocchi, baby spinach, squash, red onion, tomato sugo,
toasted pine nuts \$46

DARLING DOWNS 200G EYE FILLET

Baked potato dauphinoise, buttered spinach, caramelised onion,
chimichurri (GF) \$55

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Sides

SEASONAL GREENS

Lemon dressing, toasted almonds (V, GF, DF) \$16

CRISPY POTATOES

Oregano dressing (V, GF) \$16

GARDEN SALAD

Shaved carrot, cucumber, cherry tomato, red onion,
citrus vinaigrette (VE, V, GF, DF) \$16

FRIES

Skin on chips, sea salt & aioli (V, GFO, DF) \$14

TRUFFLE FRIES

Parmesan, parsley & truffle aioli (V, GFO) \$18

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Share Plates

SEAFOOD PLATTER FOR 2

Lemon herb reef fish, fried calamari, QLD crayfish, Whitsunday tiger prawns, chargrilled octopus, chilled bugs, oysters, house ceviche, condiments, chips, salad & Turkish bread
(GFO, DFO) \$185

BRAISED LAMB SHOULDER

Red wine sugo braised lamb shoulder with garlic rosemary potatoes & sautéed greens
(GF, DFO) \$115

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Desserts

WATERMELON SALAD

Spiced syrup, berry sorbet,
vanilla labneh (VEO, GF, DFO) \$16

WARM STICKY LEMON POLENTA CAKE

Limoncello syrup, mascarpone cream \$18

CHOCOLATE MOUSSE

Caramelised banana, dulce de leche caramel,
peanut brittle (GF) \$18

CHEESE BOARD

A selection of three cheese with lavosh, chutney,
dried fruit & nuts (GFO) \$35

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