



ROCKS  
THE  
ROCKS

*Lunch Menu*

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# Starters

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## FRESHLY SHUCKED OYSTER

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

## HOUSE MADE BRIOCHE

Smoked paprika cultured butter \$19

## RICE PAPER ROLLS

Soba noodles, avocado, mint, coriander, slaw,  
cucumber, peanut sauce (VE, V, GFO, DF) \$18

Add prawns \$5

## SALT AND PEPPER SQUID

Garden salad, aioli (GF, DF) \$22

## KARAAGE CHICKEN

Sticky glaze, chipotle aioli (DF) \$20

## KINGFISH CEVICHE

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

## FRIES

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

## TRUFFLE FRIES

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

Add: Garlic Aioli | Chipotle Aioli | Truffle Aioli \$2.50

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

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## FISH & CHIPS

Coral coast barramundi, grilled or beer battered, tartare sauce with a leaf salad & fries (GFO, DFO) \$38

## WAGYU BURGER

Brioche bun, truffle mayo, tomato, lettuce, onion rings, American cheese & fries (GFO) \$30

## CRISPY CHICKEN BURGER

Brioche bun, sticky glaze, slaw, cheese, chipotle aioli & fries (GFO) \$28

## CHILLED SEAFOOD BASKET

2 natural oysters, 4 fresh Whitsunday prawns, chilled bugs, house ceviche, salad, lemon & cocktail sauce (GFO, DF) \$40

# Salads

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## GARDEN SALAD

Mixed leaf, cucumber, cherry tomato, red onion, citrus vinaigrette (VE,V,GF,DF) \$15

## CAESAR SALAD

Cos lettuce, boiled egg, parmesan, bacon, anchovies, garlic crouton, Caesar dressing (GFO, DFO) \$23

## POKE BOWL

Edamame, soba noodles, carrot, cabbage, red onion, pickled ginger, wakame, avocado, sweet sesame dressing (VEO, V, GFO, DF) \$23

Add: Grilled chicken \$8 | Kingfish sashimi \$12

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# Share Plates

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## ANTIPASTO

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

## SEAFOOD PLATTER FOR TWO

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

# Desserts

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## 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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