

ROCKS

THE

RESTAURANT ~ BAR ~ POOL CLUB

Dinner Menu

To Share

PACIFIC OYSTERS GF/DF

natural

finger Lime

Kilpatrick

\$4 EACH

\$5 EACH

\$5 EACH

MARINATED OLIVES GF/DF

marinated in extra virgin olive oil, lemon, orange and thyme

\$8

CHARCUTERIE BOARD

duck rilette, selection of cured meats, homemade piccalilli, toasted sourdough

\$27

HOMEMADE SOURDOUGH, SMOKED BUTTER

daily baked sourdough, homemade smoked and churned butter

\$10

WHITSUNDAY PRAWN SLIDER

Whitsunday wild caught prawns, Marie Rose sauce, cos lettuce

\$10 EACH

SALTED FISH CROQUETTES

with seaweed mayonnaise (3)

add croquette \$5

\$15

RIGATONI v

roasted cauliflower, smoked cheddar, rigatoni pasta

\$18

HERVEY BAY HALF SHELL SCALLOP

XO sauce

\$4 EACH

GRILLED TASMANIAN OCTOPUS GF/DF

chorizo, chimichurri, roasted red peppers, cos lettuce

\$24

Main

PAN ROASTED CORAL COAST BARRAMUNDI GF	\$38
courgette, Fraser Island spanner crab, seaweed butter, potato, champagne veloute	
WAGYU EYE FILLET GF	\$45
mushroom puree, pomme duchesse, chard, bone marrow sauce	
HOMEMADE POTATO GNOCCHI V	\$34
basil pesto, butternut squash, brined walnuts, ricotta salata	
MORETON BAY BUG	\$42
squid ink risotto, pickled fennel, preserved lemon, bisque	
PORK SCOTCH GF	\$36
orange and cardamom gel, hay baked carrot, sauce gribiche	
MARKET FISH	MP
Whitsunday wild caught prawns, sweet corn, leek, tomato	

Sides

TWICE COOKED CHIPS	\$10
with seasoning	
LEAF AND HERB SALAD GF/V	\$10
served with lemon and oregano dressing	
GRILLED BROCCOLINI GF/V	\$10
espelette yoghurt, toasted pumpkin seeds	

Dessert

ICE CREAM SANDWICH caramelised puff pastry, white chocolate parfait and summer berries	\$17
FIG salted caramel, vanilla tuile, buttermilk, sherry caviar	\$16
CHOCOLATE PAVÉ brandy snap, chocolate sticks, Earl Grey ice cream	\$16
HOMEMADE ICE CREAM AND SORBET chef's daily made ice-cream and sorbet	\$15
CHEESE BOARD a selection of Australian cheese, quince paste, dried fruit, nuts and lavosh add additional cheese \$7	\$14
HOMEMADE PETIT FOURS a daily selection	\$19

Dessert Beverages

Port Galway Pipe 12 year old Grand Tawny Port	\$10
Penfolds Grandfather Rare Tawny Port	\$16
Liqueur Coffee freshly ground espresso with your choice of liqueur, topped with fresh cream Drambuie / Whiskey / Amaretto / Baileys / Grand Marnier / Frangelico	\$12.50
Affogato freshly ground espresso poured over vanilla ice cream add your choice of liqueur	\$7.50 + \$5
Drambuie / Whiskey / Amaretto / Baileys / Grand Marnier / Frangelico	