

ENTREES

Warm Crusty Bread Roll <i>- olive oil + balsamic vinegar</i> <i>- grilled with garlic parsley butter</i>	4
Rockwall <i>Bloody Mary</i> Oyster Shooter	8
Seafood Chowder <i>local shellfish + fish in a rich creamy soup</i>	13
Tasmanian Rock Lobster Paté <i>with grilled sourdough</i>	15
Freshly Shucked Bruny Island Oysters (9 per serve)	19
<i>Natural - mignonette dressing</i>	
<i>Tequila Salsa</i>	
<i>Kilpatrick - crisp bacon + Worcestershire</i>	
The Trifecta - <i>mixed dozen oyster platter</i>	28
Tasmanian Scallops <i>with raspberry + lemon compote</i>	18
White Rabbit Pie <i>with minted pea puree + truffle oil</i>	17
Salt and Pepper Calamari <i>with salad greens + black bean dressing</i>	15
Caramelised Onion Tart <i>with leeks + Tallegio cheese,</i> <i>cherry tomatoes + asparagus</i>	17
Twice cooked Pork Belly <i>Chinese Master stock –</i> <i>radish + snow pea salad</i>	17

MAINS

Bok's Grilled Lamb Sausages <i>with caramelised red onion + creamy mash</i>	24
Risotto of Roasted Roma Tomatoes <i>with ginger + fresh oregano</i>	23
Citrus Crispy Duck <i>twice cooked on roasted vegetables</i>	33
Pork Loin Rack <i>glazed with plum + tamarind on mash</i>	29
Crispy Skin Chicken Breast <i>pocketed with creamed leeks, bacon + parmesan</i>	28
Grilled Fish of the Day <i>with salsa verde, potato + fennel bake</i>	29
Tasmanian Salmon Crispy Skin <i>burnt orange glaze, citrus confetti, greens + mash</i>	28
Rockwall Beef Burger <i>with bacon, caramelised onion, fried egg, swiss cheese + fat chips</i>	24
Beer Battered Fish of the Day <i>with salad greens, chips + tartare</i>	29

Please inform your waiter of any food allergies or dietary requirements

FROM THE GRILL

Porterhouse	150g	23
Eye Fillet	250g	34
Porterhouse	300g	29
Scotch Fillet	400g	35
NY Porterhouse	450g	35
NY Eye Fillet	500g	48
Fillet Mignon wrapped in Bok's bacon with a mushroom sauce		35
Eye Fillet <i>Barassi</i> stuffed with blue cheese		36
Carpetbag pocketed with oysters		37

All steaks served with roasted potatoes

Sauces: Peppercorn, Mushroom, Cabernet Reduction, Café de Paris butter or a selection of mustards and horseradish.

SIDES all 7

Fat chips

Green salad *with honey-mustard dressing*

*Rock 'slaw' cabbage, cherry tomatoes + peas
in a creamy dressing*

Buttered seasonal beans

Roasted Huon Valley mushrooms

DESSERT all 12

Hazelnut and Armagnac Ice Cream
with a Frangelico shot

Turkish Delight Panna Cotta,
with rose syrup, pistachio + fairy floss

Blackberry and White Chocolate Cheesecake

Warm soft centered Chocolate pudding + ice cream

Steamed Pear and Date Pudding
with vanilla bean ice cream

Cheese plate 16 / 24 to share

FORTIFIED & DESSERT WINES

Tamar Ridge Botrytis Riesling 375ml TAS	36
Bethany late harvest Riesling 500 ml SA	7.5/29
Grant Burge 10-year-old Tawny	8
Penfolds Grandfather	13.5
Grant Burge Liqueur Muscat	13.5
TEA & COFFEE - English Breakfast, Earl Grey, Green, Peppermint or Chamomile	4

