

Entrées

Warm Crusty Bread Roll

- olive oil + balsamic vinegar
- garlic parsley butter

6

Pot of Warm Olives

9

Rockwall Bloody Mary Oyster Shooter

9

Moroccan Spiced Quail

on a spinach + haloumi salad
+ raspberry vinaigrette

19

Seafood Chowder

local shellfish + fish in a rich creamy soup

17

Tasmanian Rock Lobster Paté

with warm crusty bread

18

Freshly Shucked Bruny Island Oysters

Natural – fresh lemon

Kilpatrick – bacon + Worcestershire

Tokyo – pickled ginger + wasabi soy

Florentine – baked cheese + spinach 6/20 9/28 12/38

Mixed Dozen Platter

38

Crisp Scottsdale Pork Belly

with palm sugar caramel + chinese slaw

18

Salt and Pepper Calamari

with salad greens + black bean dressing

16

Tempura Prawns

with nam jim dressing

22

Roasted Pumpkin and Ricotta Ravioli

with burnt butter + sage

18

Mains

Mushroom, Quinoa and Spinach Risotto with parmesan crisps	28
Vegetarian Coconut Curry with vegetables, black eyed beans, rice + papadums	28
Twice Cooked Duck with potato mash + orange pepper sauce	38
Pork Loin Cutlets with roasted potatoes, apple + sage	37
Crispy Skin Chicken Breast pocketed with leek, bacon, parmesan + bubble & squeak	34
Rockwall Burger with bacon, onion, fried egg, swiss cheese + fat chips	27
Grilled Fish of the Day with potato + chive rosti	36
Apple Cider Battered Fish 'n' Chips with fat chips, salad + tartare	33
Seafood Hotpot with market fish, mussels, scallops, prawns, spicy tomato broth + rice	38
Beef and Guinness Pie with pea mash	28
Eye Fillet Rissoles with bacon + caramelized onion gravy	28

From the Grill

Filet Mignon	250g	43
eye fillet wrapped in bacon with a mushroom sauce		
The Barassi	250g	43
eye fillet stuffed with blue cheese		
Carpet Bag	250g	45
eye fillet stuffed with oysters		
Eye Fillet	250g/500g	41/57
Scotch Fillet	220g/400g	36/46
Porterhouse	300g/450g	35/45

All steaks served with **veg of the day** + your choice of **sauce**

- peppercorn or mushroom
- coffee rub with shallot butter
- café de paris butter
- selection of mustards

Sides

all 8

Fat Chips

Rocket, Pear + Parmesan Salad

Roasted Mushrooms with garlic + thyme

Rockwall Garden Salad

Brussels Sprouts with shallots + bacon

Desserts

all 14

Warm Fondant Chocolate Pudding

with cream + ice cream

Ferrero Rocher Ice Cream

with candied hazelnuts + a shot of frangelico

Turkish Delight Panna Cotta

with rose syrup, pistachio + fairy floss

Sticky Date Pudding

with vanilla bean ice cream + cream

Banoffee Pavlova Pot

with banana cream caramel + passionfruit

Selection of Cheese

3 x 30g + quince paste, muscatels + pear

18/24 to share

Tea and Coffee

all 4

including english breakfast, earl grey, green, peppermint, chamomile or indian chai

Liqueur Coffee

12

Affogato

13

Ferrero Rocher Affogato

with a shot of hellyers road whisky cream liqueur

15

Espresso Martini

18

Please inform us of any food allergies or dietary requirements.
For large group bookings – only one bill per table will be issued.