

Entrées

Warm Crusty Bread Roll

- olive oil + balsamic vinegar
 - grilled with garlic parsley butter
- 6

Rockwall Bloody Mary Oyster Shooter 9

Moroccan Spiced Quail

*on a spinach + haloumi salad
+ raspberry vinaigrette*

17

Seafood Chowder

local shellfish + fish in a rich creamy soup

16

Tasmanian Rock Lobster Paté

with grilled sourdough

18

Freshly Shucked Bruny Island Oysters

Natural – with fresh lemon

Hendricks – with gin, cucumber + dill

Tokyo – with wasabi + pickled ginger

Kilpatrick – with bacon + worcestershire

6@20 9@28 12@36

Mixed Dozen Oyster Platter 36

Crisp 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

21

Mushroom and Spinach Raviolo

with truffle butter + toasted pine nuts

17

Mains

Roasted Pumpkin Risotto <i>with baby peas + persian feta</i>	26
Twice Cooked Duck <i>with potato mash + orange pepper sauce</i>	38
Pork Loin Rack <i>with a spiced plum cider sauce</i>	36
Seafood and Chorizo Hotpot <i>with tomato broth + steamed rice</i>	38
Crispy Skin Chicken Breast <i>pocketed with creamed leeks, bacon, parmesan + bubble & squeak</i>	32
Grilled Fish of the Day <i>with potato + chive rosti</i>	35
Tempura Batter Fish 'n' Chips <i>with fat chips, salad + tartare</i>	33
Huon Tasmanian Salmon <i>with jasmine rice, greens + nam jim broth</i>	32
Rockwall Burger <i>with bacon, onion, fried egg, swiss cheese + fries</i>	26
Lamb Sausages <i>with mash + caramelised onions</i>	27

From the Grill

Scotch Fillet	220g	30
Eye Fillet	250g	38
Porterhouse	300g	34
Scotch Fillet	400g	40
NY Porterhouse	450g	40
NY Eye Fillet	500g	52

Filet Mignon <i>wrapped in bacon with a mushroom sauce</i>	40
Eye Fillet Barassi <i>stuffed with blue cheese</i>	40
Carpetbag <i>pocketed with oysters</i>	42

All steaks served with roasted potatoes

Sauces - Peppercorn, Mushroom, Cabernet Reduction, Café de Paris butter or a selection of Mustards and Horseradish.

Sides

all 8

Fat Chips

Silverbeet *with shallots + bacon*

Rocket, Pear + Parmesan Salad

Roasted Huon Valley Mushrooms

Beetroot, Feta, Walnut + Mint Salad

Iceberg Salad *with honey mustard vinaigrette*

Onion Rings *with paprika aiolo*

Desserts

all 14

Warm Fondant Chocolate Pudding

with cream + ice cream

Ferrero Rocher Ice Cream

with candied hazelnuts + a shot of franjelico

Turkish Delight Panna Cotta

with rose syrup, pistachio + fairy floss

Sticky Date Pudding

with vanilla bean ice cream + cream

Smashed Meringue

with fresh fruits + cream

Selection of Cheese

3 x 30g + quince paste, grapes + 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 Affogato

+ a shot of hellyers road whisky cream liqueur

15

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