

SMALL PLATE

11:30am to 8:30pm

Bacon & three cheese stuffed button Mushrooms	\$12 <i>NG</i>
Chicken wings 4 styles	\$13
Buffalo & ranch dipping sauce	
Fried southern & ranch dipping sauce	
Homemade smoked BBQ	
Maple, lime & sesame	
Peri peri Loaded chips & bacon, cheese, avocado & chive aioli	\$12 <i>N</i>
Rocks@It Grazing platter , cured meats, assorted dips, breads & pickles	\$8pp <i>N</i>
Chick pea chip jenga w paprika salt & aioli	\$12 <i>NGV</i>
BBQ Pulled pork & slaw slider	\$7pp
Mud crab & chilli ravioli w saffron sauce vierge	\$14 <i>N</i>
Pork & chorizo Croquettes w herb aioli	\$12 <i>N</i>
Grilled Haloumi w tomato salsa, olive tapenade toast & lemon	\$12 <i>VG</i>
Vegan sweet potato salad w spiced lentils, tomato & pear chutney	\$11 <i>VNDG</i>
Ocean Prawn Dumplings w oriental dipping sauce	\$13 <i>DN</i>
Duck & ginger Spring Rolls w palm sugar sauce	\$12 <i>DN</i>
Rocks@It & pepper calamari w tomato jam, aioli & lemon	\$12 <i>N</i>

Oysters	3 oysters	½ Dozen	Dozen
• Natural w red wine vinaigrette	\$10	\$19	\$38 <i>GND</i>
• Brandy & bacon Kilpatrick	\$11	\$21	\$40 <i>GND</i>
• Grilled chilli jam & feta cheese	\$11	\$21	\$40 <i>GN</i>
• Buffalo sauce & parmesan	\$11	\$21	\$40 <i>GN</i>

Rocking tastebuds since 2009 @ Rocksalt

G / Gluten Free N / Nut Free D / Dairy Free V / Vegetarian

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MAIN

Daily 11:30am to 2:30pm
Daily 5pm to 8.30pm

Homemade potato gnocchi w goats cheese, tomato, herbs, rocket & aged balsamic \$27 **V**

Add 24 month prosciutto / \$6

Fetta stuffed chicken breast w potato fondant, spinach, broccolini & pesto sauce \$32 **G**

Fettuccini of sautéed Mooloolaba prawns, garlic, chilli, fresh herbs, shallots, tomato, lemon & reggiano cheese \$35 **N**

Low 'n slow lamb shoulder w pumpkin 3 ways, kale, snow peas, hazelnuts & cabernet Jus \$35 **G**

Roasted pork belly & crackling, spring vegetable mash, bosc pear chutney, green beans & jus \$35 **GN**

North QLD Barramundi w balsamic roasted beetroot, rocket & pine nut salad. cheese stuffed zucchini flower \$35 **NG**

12 hr medium cooked rib fillet (250g) w buttered mash, spinach's herb butter & red wine jus \$35 **GN**

SIDES

Buttered mash / \$7

Beer battered chips / \$6

Garden salad / \$6

Steamed greens / \$7

Cabernet Jus / \$4

Beetroot & rocket salad / \$7

Sharing Board \$39 per person (min 2)

Choose any 3 mains & any 3 sides

Mains

12hr lamb shoulder
potato gnocchi
Fetta stuffed chicken
Pork Belly & Crackle
NQ Barramundi

Sides

Buttered mash
Garden salad
Sweet potato & lentil salad
Steamed Greens
Beer Battered chips
Beetroot & rocket salad

(one style of board per table)

BREAKFAST

Mon - Fri 6am til 11.15am
Sat - Sun 7am til 11.15am

Toasted Bagel, raisin or multi grain bread w butter & spread of your choice (1) w avocado salsa \$4	\$4 ^V
Buttermilk pancakes (3) served w pure maple syrup	\$12
Strawberries & vanilla bean ice cream	\$4
Banana & bacon	\$5
Rhubarb compote & coconut sorbet	\$4
2 Poached eggs wilted spinach & toast	\$12 ^{VN}
<i>Scrambled eggs / extra \$3</i>	
Breakfast Bruschetta w Haloumi poached eggs, tomato salsa, lemon & house toast	\$17 ^{VN}
Pork belly Huevos Rancheros , crisp flat corn bread, poached eggs, beans, smashed avocado, tomato & fresh chilli	\$20 ^{GD}
Parmesan toast , gnocchi, mushrooms, prosciutto, poached eggs & spinach	\$20 ^N
French style Omelette of Leg ham , Gruyere cheese, tomato, salsa verde & toast	\$17 ^N
Eggs benedict of ham off the bone, spinach, poached eggs, focaccia & Home made Hollandaise sauce	\$17 ^N
Smoked Salmon / extra \$3	
Sharing board for 2 hollandaise Eggs Florentine, ham cheese omelette, haloumi, tomato, bacon & mushroom	\$37 ^N
Gtown breakfast of bacon, poached eggs, polenta bites, tomato, chipolatas & Toast	\$22 ^N

BUILD YOUR OWN

Build your own breakfast or use them as sides

Bacon eye / \$5

Scrambled eggs / \$5

Leg Ham / \$5

Focaccia Toast / \$4

Avocado salsa / \$4

Semi dried tomato / \$4

Mushrooms / \$5

Hash brown / \$4

Wilted spinach / \$4

Poached eggs (2) / \$3

Haloumi / \$5

Baked beans / \$4

Chipolatas / \$5

Hollandaise / \$3

Sauce condiment / 0.5

Gluten Free toast available on request / Eggs are local and free range.

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DESSERT

All	\$13
Chocolate & Macadamia Nut Brownie w fudge sauce, berry coulis, candied macadamia & ice cream	V
Vanilla Bean Crème Brûlée w pistachio ice cream	VG
Tiramisu pot plant w mascarpone cream, chocolate & coffee Mousse & coffee sponge cake	V
Paleo citrus & Almond cake w rhubarb compote & Coconut sorbet	VG D
Bro swiping right in Manhattan cheesecake w kiwi coulis & passionfruit ice cream	V
Mums night out Sundae of vanilla ice-cream, brownie, berry compote & Cold drip Espresso martini shot	\$16 V
Home made biscotti of the day (Great with coffee) (3)	\$4.50
FORTIFIED/ DESSERT	GLS
Homemade Limoncello matured for 45 days	9.5
First creek botrytis Semillon 08 (Pokolbin NSW) Orange & peach marmalade – Perfect with our desserts	9.9
Penfolds Grandfather Rare Tawny (Barossa Valley, SA) one of the Most Iconic Tawny Ports in Australia – The perfect finisher	16.0
OGrant Burge 10yr Old Tawny (Barossa Valley, SA) Like drinking Honey Liqueur	8.9

All menu preparation is handmade every day for the best result

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LUNCH SPECIAL

11:30-4pm

\$17 1 course lunch / \$27 2 course lunch / \$37 3 course lunch
Your choice of the following

ENTREES

- Duck & ginger spring rolls** w palm sugar sauce D
- Spicy Buffalo chicken wings** w home style ranch dressing N
- Bacon & three cheese stuffed button mushrooms** signature dish NG
- Pork & chorizo croquettes** w herb aioli N
- Peri peri loaded chips** bacon, cheese, avocado & chive aioli N

MAINS

- Grilled haloumi & fetta stuffed zucchini flower** w chickpea chips, house salad & ranch V
- Paleo Herb organic chicken** of roasted pumpkin, kale, hazelnuts & lemon DNG
- Rocks@It & pepper calamari**, chips, house salad, aioli & lemon N
- Organic chicken** w sweet potato salad, lentils, tomato, fruit chutney NGD
- BBQ pulled pork sliders** w slaw N
- Homemade potato Gnocchi**, spinach, herbs, pine nuts, parmesan & pesto sauce V

DESSERTS

- Bro swiping right in Manhattan** cheesecake w kiwi coulis & passionfruit ice cream V
- Tiramisu** w mascarpone cream, chocolate & coffee Mousse & Coffee sponge cake V
- Chocolate Brownie** w fudge sauce, candied macadamia, berry compote & ice cream V
- Paleo citrus & Almond cake** w rhubarb compote & Coconut sorbet VGD

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