

# SMALL PLATE

11:30am to 8:30pm

<b>Bacon &amp; three cheese</b> stuffed button Mushrooms	\$12 <i>NG</i>
<b>Chicken wings</b> choose 1 of the following Buffalo & ranch dipping sauce Fried southern & ranch dipping sauce Homemade smoked BBQ Maple, lime & sesame	\$13
<b>Peri Peri Loaded potato skins</b> , bacon, cheese, avocado & chive aioli	\$12 <i>N</i>
<b>Grazing platter</b> of prosciutto, truffle salami, avocado salsa, brie cheese Quince paste & crispy rice flour bread	\$27 <i>N</i>
<b>Chick pea chip jenga</b> w paprika salt & aioli	\$12 <i>NGV</i>
<b>Crab tater tot's</b> w lemon aioli	\$14
<b>Garlic &amp; Gruyere cheese bread</b> (Gluten free on request)	\$12 <i>NV</i>
<b>Pork &amp; chorizo Croquettes</b> w herb aioli	\$12 <i>N</i>
<b>Grilled Haloumi</b> w tomato salsa, olive tapenade toast & lemon	\$12 <i>VG</i>
<b>Beetroot, rocket &amp; pine nut salad</b> w aged balsamic	\$11 <i>VNDG</i>
<b>Ocean Prawn Dumplings</b> w oriental dipping sauce	\$13 <i>DN</i>
<b>Duck &amp; ginger Spring Rolls</b> w palm sugar sauce	\$12 <i>DN</i>
<b>Rocks@It &amp; pepper calamari</b> w tomato jam, aioli & lemon	\$12 <i>N</i>

<b>Oysters</b>	<b>3 oysters</b>	<b>½ Dozen</b>	<b>Dozen</b>
• 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

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**RockS@It**  
BAR & RESTAURANT

# MAIN

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

**Home-made potato gnocchi** w porcini cream sauce, truffle oil, rocket & parmesan salad \$27 **VN**

Add 24 month prosciutto / \$6

**Fetta stuffed chicken breast** w crushed potato salad, honey carrots & pesto cream sauce \$32 **G**

**Chilli & crab ravioli** w herbs, reggiano cheese, lemon, rocket, baby truss tomatoes & aged balsamic \$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, tomato jam, green beans & jus \$35 **GN**

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

**12 hr medium cooked sirloin steak (250g)** w buttered mash, spinach & mushroom jus sauce \$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  
Crushed potato salad  
Steamed Greens  
Beer Battered chips  
Beetroot & rocket salad

(one style of board per table)

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# BREAKFAST

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

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

## BUILD YOUR OWN

Build your own breakfast or use them as sides

Bacon eye / \$5	Semi dried tomato / \$4	Haloumi / \$5
Scrambled eggs / \$5	Mushrooms / \$5	Parmesan toast / \$5
Leg Ham / \$5	Hash brown / \$4	Chipolatas / \$5
Sour dough / \$4	Wilted spinach / \$4	Hollandaise / \$3
Avocado salsa / \$4	Poached eggs (2) / \$3	Sauce condiment / 0.5

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

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# DESSERT

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<b>All</b>	\$13
<b>Chocolate &amp; Macadamia Nut Brownie</b> w fudge sauce, berry coulis, macadamia nut & ice cream	V
<b>Vanilla Bean Crème Brûlée</b> w pistachio ice cream	VG
<b>Tiramisu pot plant</b> w mascarpone cream, chocolate & coffee mousse & coffee sponge cake	V
<b>Paleo citrus &amp; Almond cake</b> w rhubarb compote & Coconut sorbet	VG D
<b>The Big Apple</b> cheesecake w apple compote, macadamia crumble & Vanilla bean ice cream	V
<b>Italian Sarno Sundaes</b> , coconut sorbet, Chambord jelly, popping candy, Vanilla wafer & homemade limoncello	
<b>Home made biscotti</b> of the day (Great with coffee) (3)	\$4.50
<b>FORTIFIED/ DESSERT</b>	<b>GLS</b>
<b>Homemade Limoncello</b> matured for 45 days	9.5
<b>First creek botrytis Semillon 08</b> (Pokolbin NSW) Orange & peach marmalade – Perfect with our desserts	9.9
<b>Penfolds Grandfather Rare Tawny</b> (Barossa Valley, SA) one of the Most Iconic Tawny Ports in Australia – The perfect finisher	16.0
<b>Grant Burge 10yr Old Tawny</b> (Barossa Valley, SA) Like drinking Honey Liqueur	8.9

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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
- Crab tater tot's** w lemon aioli N

## MAINS

- Grilled haloumi**, roasted beetroots, rocket, pine nuts & aged balsamic V
- Paleo Herb organic chicken** of roasted pumpkin, kale, hazelnuts & lemon DNG
- Rocks@It & pepper calamari**, chips, house salad, aioli & lemon N
- Southern style chicken burger**, maple bacon, avocado, cheese, leaves, aioli & chips N
- Steak burger**, bacon, egg, cheese, leaves & chipotle BBQ sauce & chips N
- Pappardelli carbonara** of truffle cream, bacon, shallots & parmesan N

## DESSERTS

- The Big Apple** cheesecake w apple compote, macadamia crumble & 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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