

# ROCKER

*Rocker* refers to the bottom curve of a surfboard from the nose to the tail

## FROM 8:00AM → MIDDAY

Toast & jam (GF AVAILABLE, V)	\$7
Half grapefruit & brown sugar (GF,V)	\$6
Spanner crab roll, lemon myrtle, celery & iceberg	\$21
Rocker bacon sandwich, white bread & brown sauce (Add fried egg \$4)	\$14
Rocker Salad; cauliflower hummus, greens, grains, soft egg, pickles & leaves (GF,V)	\$21
Semolina pudding, yoghurt, winter fruits & honey (GF,V)	\$19
Beetroot & buckwheat pancake, lemon, ricotta & macadamia (GF,V)	\$19
The Buckler; Pigs head hash brown, Rocker bacon, blood sausage, fried egg & sourdough	\$26

## SIDES

Fried egg	\$4
Blood sausage	\$6
Rocker bacon	\$5
Pigs head hash brown	\$4

## LITTLE ROCKERS (KID'S MENU)

Eggs & soldiers	\$8
Semolina porridge, yoghurt, fruits	\$8
Pancake, honey & yoghurt	\$9

## FROM MIDDAY → 2:30PM

<b>Let us feed you (MINIMUM 2 PEOPLE)</b>	<b>\$66pp</b>
Rocker bacon sandwich, white bread & brown sauce (Add fried egg \$4)	\$14
Burrata, broad beans, whey, mint oil & leaves (GF)	\$19
Spanner crab roll, lemon myrtle, celery & iceberg	\$21
Lentil dahl, egg, pickled shallot & crème fraiche (GF,V)	\$22
Pumpkin porridge, fontina cheese & soft egg (GF, V)	\$22
Rocker salad; cauliflower hummus, greens, grains, soft egg, pickles & leaves (GF, V)	\$21
The Buckler; Pigs head hash brown, Rocker bacon, blood sausage, fried egg & sourdough	\$26
Flat iron steak, burnt leek, greens & mustard seeds (GF)	\$35
Whole John dory, burnt urchin butter & sea succulents (GF)	\$36
Grains & greens (V)	\$9
Roast carrots, labneh & walnuts (GF, V)	\$9
Rye treacle tart & creme fraiche	\$12

(V) DENOTES DISH IS OR CAN BE ALTERED TO VEGETARIAN. (GF) DENOTES GLUTEN FREE DISHES. FOR DIETARY REQUIREMENTS AND FOOD ALLERGIES, PLEASE ASK ONE OF OUR TEAM MEMBERS FOR ASSISTANCE. WE CAN'T GUARANTEE AN ABSENCE OF ALLERGENS AS FOOD IS PRODUCED IN A KITCHEN CONTAINING ALLERGENS. 10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS. 10% STAFF GRATUITY APPLIES TO GROUPS OF TEN OR MORE.

GIFT VOUCHERS AVAILABLE, ASK OUR STAFF.

**SINGLE-O COFFEE:** s \$3.9, L \$4.5

Paradox Blend - Sumatra / Ethiopia / Brazil

Single Origin

BONSOY / INSIDE-OUT ALMOND / DECAF / DOUBLE / LARGE + 60¢

**WHOLESOME LATTES:** \$5.50

Chai (DRY CHAI MASALA REDUCTION, HONEY, CINNAMON)

Golden Spice (TURMERIC, ALMOND MILK, CINNAMON, PEPPER, GINGER, HONEY)

Heart Beet (BEETROOT, ALMOND MILK, VANILLA, GINGER, ORANGE ZEST)

**ROCKER SMOOTHIE:** \$10

Green 333 (BANANA, GREENS, GINGER, LIME, PLANT PROTEIN, COCONUT WATER)

Bus 389 (AVOCADO, CACAO, BANANA, HAZELNUT)

**LITTLE ROCKERS**

Milkshake (CHOCOLATE OR VANILLA) \$6

Banana milk \$6

Babycino FREE!

**THREE BLUE DUCKS TEA-CO:** \$4.5 pot

English Breakfast / Earl Grey / Sencha Green / Red Bush Chai

Ginger Zing (GINGER, LEMONGRASS, LEMON MYRTLE, HIBISCUS, CALENDULA PETALS)

Misty Farm (PEPPERMINT, ELDERFLOWER, ROSEHIP, LEMON MYRTLE, HIBISCUS)

Immuno Boost (ECHINACEA, MINT, LEMON MYRTLE, GINGER, ASTRAGALUS, SIBERIAN GINSENG)

Detoxify (BURDOK, DANDELION ROOT, LICORICE, NETTLE, EUCALYPTUS, THISTLE, LEMON PEEL, LEMON VERBENA, RED CLOVER, RHUBARB ROOT)

**KOMBUCHA:** \$7 per glass

**RAINY LANE COLD PRESS JUICES:** \$8 (SEASONAL BLENDS)

Green apple, lemon & ginger

Orange, carrot, beetroot, celeriac, lemon & ginger

Carrot, green apple, turmeric, lemon & ginger

Red apple, rhubarb & lime

**BRUNCH COCKTAILS** (AVAILABLE FROM 10AM)

Rocker's Bloody Mary \$19  
CHIPOTLE, SMOKED SALT, KETEL ONE VODKA, PICKLED VEG

Bellini \$13

# ROCKEЯ

*Food created to share.*

*By Darren Robertson & Stuart Toon*

**Let us feed you for \$66 pp (MINIMUM 2 PEOPLE)**

Apéritifs (REGAL ROGUE ROSÉ OR BLANCO VERMOUTH, CITRUS)	\$8
Chickpeas & native salt (GF, V)	\$3
Bread & dripping	\$4
Olives & myrtle (GF, V)	\$5
Raw beef, horseradish & kohlrabi (GF)	\$5ea
Welsh rarebit & Lardo	\$3ea
Fried school prawns & sea succulents (GF AVAILABLE)	\$8
Housemade coppa & pickles (GF)	\$8
Cauliflower hummus & potato bread (V)	\$8
Jerusalem artichoke & lemon gremolata (GF, V)	\$15
LP's smoked blood sausage, apple, lentils & celery (GF)	\$15
Baby octopus, crème fraiche, nasturtium & preserved citrus (GF)	\$17
Salt baked Beets, radicchio, buckwheat & labneh (GF, V)	\$15
Parfait, rye, chicken skin & pickled plum	\$16
Broccoli, mint, burnt yoghurt (GF, V)	\$13
Orecchiette (little ears), clams, sea lettuce & urchin	\$28
Pappardelle (flat ribbons), ox cheek, orange, thyme & parmesan	\$27
Macaroni (little elbows), pumpkin, sage, burnt butter & pecorino (V)	\$26
Whole John Dory, burnt urchin butter, capers & sea succulents (GF)	\$36
Flat iron steak, burnt leek, greens & mustard seeds (GF)	\$35
Iceberg, pickled grapes & celery (GF, V)	\$9
Greens & grains (V)	\$9
Salted rye & treacle tart, vanilla custard	\$15
Chocolate, parsnip ice cream & roasted chestnuts (GF AVAILABLE)	\$15
Blue cheese, toasts & burnt fig jam	\$17

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