

# ROCKEY

Food created to share.

By Darren Robertson & Stuart Toon

Dinner from 5.30pm

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

Festive feed me \$79 pp (MINIMUM 4 PEOPLE)

Regal Rogue Apéritifs (DARING DRY, LIVELY WHITE, WILD ROSÉ, BOLD RED) \$8

## SNACKS

Chickpeas & native salt (GF, V)	\$3
Bread & dripping	\$4
Olives & myrtle (GF, V)	\$5
Oyster (GF)	\$5ea
Welsh rarebit & Lardo (V AV)	\$3ea
Spiced school prawns & sea succulents (GF AVAILABLE)	\$9
Cured meats & pickles (GF)	\$14
Cauliflower hummus & potato bread (V)	\$8

## SMALLS

Broccoli, mint, burnt yoghurt (GF, V)	\$15
Torched bonito, buttermilk, pickled sea succulent & citrus (GF)	\$17
Asparagus, confit egg yolk & smoked bonito floss (GF, V AV)	\$15
Smoked duck parfait, rye, crispy skin & pickled blackberry	\$16
Fried chicken, buttermilk, chilli & vinegar	\$15

## BIGS

Macaroni (little elbows), pea, pistachio, burnt butter, zucchini & pecorino (V)	\$24
Pappardelle (flat ribbons), ox cheek, orange, thyme & parmesan	\$28
Orecchiette (little ears), clams, chives & bottarga	\$29
Whole John Dory, burnt urchin butter, capers & sea succulents (GF)	\$36
Split grilled Ballina king prawns, XO butter, lemon & rye (GF AV)	\$41
350g Chargrilled pasture raised, bone in striploin steak & smoked anchovy butter (GF)	\$34

## SIDES

Little gem salad, yoghurt, seeds (GF, V)	\$9
Minted spring peas & radishes (GF, V)	\$9
Roast chat potatoes (GF, V)	\$9

## SWEETS

Salted rye & treacle tart, vanilla ice-cream	\$15
Carrot & caramel ice-cream sandwich, chocolate & amaretti (GF)	\$14
Housemade sorbet (GF)	\$10
Cheese (JUST ASK)	\$/100g

(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 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.