

# ROCKEЯ

Food created to share.

By Darren Robertson & Stuart Toon

## Pasta & Vino

28th November

Tuesday from 5.30pm

Let us feed you & a glass of wine or a beer

2 course \$39

3 course \$45

Apéritif over ice (REGAL ROGUE ROSÉ OR BLANCO VERMOUTH, CITRUS)

\$8

### SNACKS

Bread & dripping

\$8

Bresaola & Melon

\$12

Clarence River school prawns

\$9

### MAINS

Macaroni (little elbows), peas, pistachio, parmesan (v)

\$25

Pappardelle (flat ribbons), beef cheek ragu, orange, thyme & parmesan

\$28

Orechiette (little ears), clams, XO & chives

\$29

Wholewheat Spaghetti (little strings) cavalo nero, asparagus & ricotta

\$25

### SIDES

Honey Roast roots (GF, v)

\$9

### SWEETS

Salted rye & treacle tart, vanilla icecream

\$15

Housemade citrus sorbet (GF, DF, v)

\$10

Roast Apricots, amaretto & vanilla icecream

\$16

(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.