



## Menu

### Entrées:

**Chilli Squid** in Szechuan pepper and five spice served with lime aioli **16** (DF, GF)

**Fried Prawn Dumplings** filled with cabbage, chives, soybean oil and spring onion **14**

**Hummus and Sourdough** with cauliflower floret, red onion, currants and sumac dressing **12** (V, VG)

**Mixed Olives** marinated in garlic, rosemary and thyme oil with sun-dried tomatoes **8** (V, VG, DF)

### Pub Classics:

**Chicken Schnitzel** with coleslaw, fries and gravy **22**

**Rocks Beer Battered Flathead** with salad, fries and tartare sauce **22** (GF on request)

**Beef Nachos** with Mexican salsa, sour cream, avocado mash and mozzarella **20** (GF)

**Angus Beef Burger** with lettuce, tomato, caramelised onion, beetroot relish, cheese and pickles **20**

**Grilled Chicken & Bacon Burger** with lettuce, tomato, red onion and chipotle **20**

**Grilled Halloumi Burger** with lettuce, tomato, red onion, avocado and sweet chilli **22** (V)

(VG with Falafel instead of Halloumi)

### Salads:

**Poke Style Salad** with chicken, falafel or salmon (+\$3), fresh avocado, mixed quinoa, snow peas, radishes, and charred corn **22** (V, VG, DF)

### Mains:

**Prawn Linguini** with chilli, garlic, rocket, cherry tomatoes, butter sauce and pangritata **26**

**House-Made Beef Lasagna** with garden salad and mozzarella cheese **22**

**Ricotta Gnocchi** with seasonal vegetables, salsa verde and crumbed pistachio **24** (V)

**Pan-Fried Salmon** with seared carrots, snow peas, salsa verde and charred tomatoes **28** (GF)

**Slow Cooked Beef Brisket** with charred corn, snow peas and chat potatoes **28** (GF)

**300g Grass-Fed Sirloin Steak** with chat potatoes, sweet corn and roasted mixed capsicum **30** (GF)

### Sides:

**Fries** served with aioli **6**

**Sweet Potato Fries** served with aioli **7** (GF)

**Side Salad** **8**

**Sweet Corn On The Cob** with butter **9** (V)