

STARTERS & SHARE

CORN RIBS (V) (GF) Garlic, chili herb butter, parmesan, lemon & micro herbs	\$16
BUTTERMILK BONELESS FRIED CHICKEN Chipotle mayo, mix slaw, micro herbs	\$19
ARANCINI (V) Rocket, parmesan, garlic aioli, lemon dressing	\$19
BOWL OF FRIES (V) Served with gravy	\$10
GARLIC & HERB BREAD (V) Add Cheese	\$12 +4
THE ROCKSIA'S WINGS (GF) (DF) Choice of smokey BBQ or house hot sauce, ranch dressing & celery	\$18
OLD BAY SALT & PEPPER SQUID (DF) Watercress, old bay ranch sauce & lemon	\$19
GRILLED HALOUMI (V) (GF) Radicchio, chimichurri sauce, lemon & fresh oregano	\$20
PRAWN ROLL Tazin seasoning, chives, gochujang mayo, shredded lettuce	\$20
GRILLED OCTOPUS Sobrassada, pickle fennel, marinara sauce, lemon & micro herbs	\$20

SALADS

Add grilled chicken breast	+6	Add trout	+10
Add halloumi	+6	Add squid	+10
THE ROCKSIA CAESAR Baby gem lettuce, crispy bacon, sourdough croutons, parmesan, boiled egg, Caesar dressing	\$22		
APPLE & FENNEL SALAD (GF) (V) Curly endive, Fuji apple, pickled fennel, dill, roasted walnuts, pomegranate, cottage cheese & molasses dressing	\$22		
CAPRESE SALAD (V) Witlof, heirloom tomato, buffalo mozzarella, grilled stone fruit, basil, aged balsamic & EVOO	\$22		
POKE BOWL (GF) (DF) (V) Wild rice, seaweed, avocado, pickled edamame, sesame seed, pickled cucumber, pickled daikon, mix slaw, Japanese mayo & ponzu dressing	\$22		

TACOS

2 pieces per serve, add a 3rd	+6
BEEF BRISKET TACO (DF) Smokey BBQ sauce, classic slaw, fried onion, aioli & micro herbs	\$17
BASA TACO (DF) Battered Basa fillet, iceberg, tartare sauce, lemon	\$18
MEXICAN CHICKEN TACO Marinated chicken breast, onion, capsicum, lettuce, sour cream & coriander	\$17
MUSHROOM TACO (V) Marinated roasted Portobello mushroom, red cabbage, corn & avocado salsa & lime yoghurt	\$17

PASTA

PRAWN & ANDOUILLE LINGUINE Chilli, garlic, cherry tomatoes, lemon juice, rocket & shaved pecorino	\$32
SPINACH & CHEESE RAVIOLI (V) Roasted sunflower seeds, sundried tomatoes, fried basil, tomato & cream broth, parmesan, spinach	\$26
PASTA PRIMAVERA (V) Asparagus, broccolini, green bell pepper, yellow squash, basil pesto, confit cherry tomatoes, goat cheese, pangratatto & fresh mint	\$24

BURGERS

Gluten free bun	+5	Add patty	+6
ROCKSIA CLASSIC Wagyu beef patty, cheese, beetroot, tomato, lettuce & house ketchup	\$24		
CHEESEBURGER Wagyu beef patty, cheese, onion, pickle, burger sauce	\$22		
STEAK SANDWICH Sourdough, cheese, lettuce, onion rings, bacon, tomato & mustard relish	\$28		
PORTUGUESE CHICKEN BURGER Marinated grilled chicken breast, cheese, fresh slaw & peri peri mayo	\$24		

ALL TIME CLASSICS

DECONSTRUCTED BEEF NACHOS Beef brisket, cheese, avocado, pico de gallo, sour cream, coriander & pickled jalapenos	\$25
BEER BATTERED FISH & CHIPS Battered fish fillets, chips, house salad, tartar & lemon	\$29
PANKO HAND CRUMBED CHICKEN SCHNITZEL Served with your choice of 2 sides, chips, salad, mash, veg, slaw & your choice of sauce	\$24
Add parmi	+4
MARINATED SOUS VIDE LAMB RUMP (GF) (DF) Olives, feta, cherry tomato, baby rocket, blue lentils, harissa yoghurt	\$32
PAN FRIED TROUT FILLET (GF) Pea puree, asparagus, spinach, baby potatoes, almond flakes, green peas, caper butter & lemon	\$36
CRISPY PORK BELLY (GF) (DF) Celeriac remoulade, new potatoes, apple puree, red wine jus, fennel & watercress salad	\$36
CHICKEN SUPREME (GF) Sauteed green beans, kale, mushrooms, truffle cream sauce & micro herbs	\$28
MARINATED LAMB SKEWERS (4) Cous cous & cherry tomato salad, pita bread, cucumber raita & lemon	\$30

DESSERTS

SAGO COCONUT PUDDING (GF) (DF) (V) (VEG) Mango sorbet coconut flakes & fruit salsa	\$15
TIRAMISU berry compote, fresh mint & ice cream	\$15

FROM THE GRILL

All steaks at the Rocksia are premium MSA MB2+
All steaks served with your choice of 2 sides: chips, salad, mash, veg or slaw

With your choice of sauce: Extra sauce +3
Gravy, Diane, Peppercorn, Mushroom, Bearnaise, Red Wine Jus

250G RUMP	\$32
300G SIRLOIN	\$38
300G SCOTCH FILLET	\$48
BRAISED BBQ PORK RIBS ½ RACK Twice cooked pork ribs, house smokey BBQ sauce	\$40

PIZZA

GARLIC & HERB PIZZA (V) Mozzarella, Confit garlic & Italian herbs	\$17
3 CHEESE MARGARITA (V) Mozzarella, fior di latte, pecorino, basil, tomato sauce, EVOO	\$22
BBQ MEAT LOVERS Mozzarella, Smokey BBQ sauce, chorizo, pepperoni, Italian fennel sausage, shaved double smoked ham	\$26
DIAVOLA PIZZA Mozzarella, tomato sauce, pepperoni, kalamata olives, chili flakes & fresh oregano	\$24
EL DE KO PIZZA Mozzarella, Fig jam, slow cooked pulled lamb, feta crumble, onion, cherry tomato	\$28
SUPER SUPREME Mozzarella, pepperoni, Italian fennel sausage, mushrooms, olives, capsicum, onions, tomato sauce	\$28
VEGETERIAN PIZZA Mozzarella, roasted eggplant, zucchini, capsicum, tomato sauce, Italian herbs & chili oil	\$24
TROPICAL CAJUN CHICKEN PIZZA Mozzarella, pineapple, roasted capsicum, red onion, tomato sauce, peri-peri mayo & parsley	\$26
GOAT & BEETS PIZZA (V) Confit garlic, olive oil, caramelized onion, goat cheese, roasted baby beetroot, arugula, balsamic glaze	\$22
ROCKSIA BEAST PIZZA Chipotle BBQ sauce, soppressata, pulled brisket, bacon jam, fior di latte, smoked mozzarella, pickled Spanish onion, chili oil	\$28

KIDS

All kids meals served with a free juice or soft drink

HAM & CHEESE PIZZA	\$13
CHEESEBURGER & CHIPS	\$13
CHICKEN & CHIPS	\$13
NAPOLI PASTA (V)	\$13
Add Kids ice cream	\$3

COCKTAILS

MARGARITA Tequila, Triple Sec, Lime	\$20
COCONUT MARGARITA Tequila, Triple Sec, Lemon, Sugar, Coconut, Pineapple	\$22
MANGO MARGARITA Tequila, Mango Liqueur, Lime	\$22
ESPRESSO MARTINI Vodka, Coffee Liqueur, Coffee	\$20
SALTED CARAMEL MARTINI Vodka, Coffee Liqueur, Coffee, Salted Caramel	\$22
ROCKSTAR MARTINI Vanilla Vodka, Passionfruit Liqueur, Passionfruit Pulp	\$22
MOJITO White Rum, Lime, Mint	\$18
WATERMELON MOJITO White Rum, Lime, Mint, Watermelon	\$20
PASSIONFRUIT MOJITO White Rum, Passionfruit Liqueur, Lime, Mint, Passionfruit	\$20
APEROL SPRITZ Aperol, Prosecco	\$18
ELDERFLOWER SPRITZ Elderflower Liqueur, Prosecco	\$20
LYCHEE SPRITZ Lychee Liqueur, Prosecco	\$20
SLUSHIES OF THE MONTH Please see advertising boards/posters for this month's flavours!	

SPARKLING

	150ml	Bottle
ATE SPARKLING Victoria	9.5	38
BANDINI PROSECCO Italy	11	54
VEUVE AMBAL CREMANT DE BOURGOGNE BRUT NV France		90

ROSE

	150ml	250ml	Bottle
REVERIE ROSE France	10.5	14.5	42
CLOUD ST Victoria	9.5	13.5	40

WHITE

	150ml	250ml	Bottle
TAI TIRA SAV BLANC New Zealand	11	15	44
AQUILANI PINOT GRIGIO ORGANIC Italy			48
FRANKIE SAV BLANC Victoria	9	13	38
ATE CHARDONNAY Victoria	8.5	12.5	37
CATALINA SOUNDS SAV BLANC New Zealand			60
FRINGE SOCIETE GRANACHE BLANC France	12	16	48
ROCKBARE CLICK 99 PINOT GRIS South Australia	9.5	13.5	40
MOJO MOSCATO South Australia	10	14	42
AUDREY WILKINSON South Australia	12.5	16.5	48



RED

	150ml	250ml	Bottle
HESKETH CAB SAV South Australia	10	14	42
MOJO SHIRAZ South Australia	10	14	42
AQUILANI SANGIOVESE ORGANIC Italy			48
ATE SHIRAZ South Australia	8.5	12.5	38
STICKS PINOT NOIR Victoria	12	16	46
LA BOCA MALBEC Argentina			54
CREDARO CAB MERLOT Western Australia	11.5	15.5	46



ROCKSIA

S P O R T S * K I T C H E N * B A R

MENU