



Rocklily

R E S T A U R A N T

Breads

Herbed Garlic Bread	8.0
fresh garlic and parsley butter on baby Turkish bread	
Pancetta and Fennel Coccoli	9.0
pancetta and fennel scented fried dumplings with basil and fetta dip	
Tomato and Olive Focaccia	9.0
house made focaccia with olives and tomato	
with white anchovies	add 1.5

Entrees

Soup of the Day	9.0
an infusion of delectable delights	
Mini Chicken Mignons	15.0
green asparagus, blistered cherry tomatoes and red wine jus (gf)	
Fig and Fetta Salad	15.0
rocket, sundried tomato, Persian fetta, fig and aged balsamic (gf)	
Pappardelle Pasta	18.0
slow braised ragout of beef cheek, tomato, garlic and parsley	
BBQ Prawn and Scallop Skewers	18.0
paw paw salad, lemongrass, lime and chilli slaw (gf)	
Grilled Sardines	15.0
salsa rosa, preserved orange butter and continental parsley (gf)	
Cider Brined Quail	18.0
eggplant wrapped polenta, snake beans and fried shallots	



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Mains

Seared Bass Strait Salmon	28.0
beluga lentils, spicy cauliflower puree, baby turnips, pomegranate molasses	
Malay Vegetarian Laksa	18.0
Malay style coconut broth, rice noodles, with crisp shoots and candle nuts with chicken and prawns (gf)	
	Add 6.0
Char Grilled Lamb Loin	35.0
oregano, garlic and lemon EVOO, grilled romaine, blistered thom thumbs (gf)	
Grilled Reef Fish	29.0
Thai black rice, bok choy, black sesame citrus vinaigrette and pickled cucumber (gf)	
Mt Barker Pork Cutlet	32.0
sage rubbed, barley risotto with pickled peach relish	
Beef Tenderloin (250g)	32.0
horseradish hash browns, steamed baby carrots and green peppercorn butter (gf)	
Sirloin of Beef (350g)	35.0
Yorkshire pudding, roasted potatoes served with pan juices	
Scotch Fillet (300g)	32.0
portobello mushroom and bone marrow (gf)	

For Gluten Free variations please ask our wait staff.....

Sides

Chips	8.0
sea salt and garlic toum (gf)	
Crisp Fried Onion Rings	8.0
battered Spanish onion rings	
BBQ Corn Cobs	8.0
char grilled with lime and parmesan butter (gf)	
Cauliflower	8.0
Indian curry scented cauliflower grilled with provolone cheese (gf)	
Truss Tomato Salad	8.0
baked ricotta, dried olives and sourdough crumb	