

# SHARE PLATES

|                                                                                                                 |             |
|-----------------------------------------------------------------------------------------------------------------|-------------|
| <b>BEER BATTERED STEAK FRIES</b><br><i>tomato ketchup</i>                                                       | \$9         |
| <b>CRUNCHY WAFFLE FRIES W BACON SALT</b><br><i>rocks beer-b-q sauce</i>                                         | \$12        |
| <b>BEER BATTERED ONION RINGS</b><br><i>rocks beer-b-q sauce</i>                                                 | \$14        |
| <b>MAC ‘N’ CHEESE</b><br><i>smoked bacon and gorgonzola</i>                                                     | \$13        |
| <b>CHARGRILLED CORN (V/GF)</b><br><i>smoked salt, chimmi churri</i>                                             | \$8         |
| <b>CALAMARI (GF)</b><br><i>lime aioli</i>                                                                       | \$17        |
| <b>ITS “NACHO” PROBLEM (GF)</b><br><i>Vegetarian (V)</i>                                                        | \$19        |
| <b>Pulled pork, chicken or smoked brisket</b><br><i>corn chips, guacamole, sour cream, cheese, tomato salsa</i> | \$22        |
| <b>I DON’T WANT TO "TACO" ‘BOUT IT</b><br><i>Vegetarian (V)</i>                                                 | \$19        |
| <b>Pulled pork, chicken or smoked brisket</b><br><i>soft tortilla, guacamole, sour cream, tomato salsa</i>      | \$22        |
| <b>ROCKS JALEPENO POPPERS</b><br><i>cream cheese, ranch dressing</i>                                            | \$13        |
| <b>LOUISIANA HOT WINGS (GF)</b><br><i>ranch dressing</i>                                                        | \$13.5/\$22 |
| <b>TRIO OF DIPS</b><br><i>grilled beer bread, seasonal dips</i>                                                 | \$18        |

# SUBSTANTIALS

|                                                                                                                                                                                 |             |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------|
| <b>GRILLED SAUSAGE BOARD</b><br><i>(chorizo, presswurst, cervelat, chilli kransky)<br/>piccalilli, pickled cabbage, dipping sauces</i>                                          | \$24        |
| <b>THE “HANGMAN'S” LUNCH</b><br><i>cold cuts, terrine, aged cheddar, pickles,<br/>soft boiled egg, beer bread</i>                                                               | \$24        |
| <b>ROASTED PUMPKIN, PEARL COUSCOUS<br/>&amp; CHERRY TOMATO SALAD</b><br><i>baby spinach, shaved fennel, aged balsamic<br/>add poached chicken or slow roasted lamb shoulder</i> | \$21<br>\$5 |

# BURGERS { ALL SERVED } WITH CHIPS }

|                                                                                                                                                            |      |
|------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| <b>VEGGIE BURGER</b><br><i>roasted pumpkin &amp; lentil pattie, wild rocket,<br/>tzatziki, roma tomato</i>                                                 | \$19 |
| <b>HOT DIGGITY DOG</b><br><i>german frank, avocado &amp; sweet corn salsa,<br/>manchego, brioche bun</i>                                                   | \$20 |
| <b>THE ROCKS “MONSTER” REUBEN SANDWICH</b><br><i>shaved pastrami, pickled red cabbage, swiss cheese,<br/>housemade pickles</i>                             | \$21 |
| <b>HOUSE SMOKED ANGUS BRISKET</b><br><i>beer braised onion, swiss cheese, house pickles,<br/>beer-b-q sauce</i>                                            | \$22 |
| <b>AMERICAN CHEESE BURGER</b><br><i>grilled wagyu beef, american cheese, housemade pickles,<br/>beer battered onion rings, sweet mustard mayo, ketchup</i> | \$21 |
| <b>ROCKS SIGNATURE BURGER</b><br><i>grilled wagyu beef, american cheese, tomato,<br/>red onion, lettuce, sweet mustard mayo</i>                            | \$22 |
| <b>PULLED PORK BURGER</b><br><i>slow cooked pork shoulder, jalapeno coleslaw,<br/>chipotle mayo &amp; topped with a rocks jalapeno popper</i>              | \$20 |
| <b>CHICKEN SCHNITTY BURGER</b><br><i>iceberg lettuce slaw, swiss cheese, sliced tomato</i>                                                                 | \$21 |
| <b>ADD BACON TO ANY BURGER</b>                                                                                                                             | \$3  |

|                                                                                                                                                                |             |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------|
| <b>QUINOA, LENTIL &amp; CHICKPEA SALAD</b><br><i>roasted peppers, red onion, tabbouleh, persian feta<br/>add poached chicken or slow roasted lamb shoulder</i> | \$21<br>\$5 |
| <b>CRISPY SKINNED BARRAMUNDI</b><br><i>heirloom tomatoes, white anchovies, red onion,<br/>pearl couscous, basil, confit garlic</i>                             | \$28        |
| <b>MASTER STOCK PORK BELLY SALAD</b><br><i>crunchy asian slaw, glass noodles, cucumber, coriander,<br/>fried shallots, candied peanuts</i>                     | \$24 (GF)   |
| <b>ROASTED MUSHROOM RISOTTO</b><br><i>porcini stock, rosemary, aged parmesan</i>                                                                               | \$25        |
| <b>MOROCCAN SPICED LAMB RUMP</b><br><i>eggplant, preserved lemon, couscous, tahini, pomegranate</i>                                                            | \$32        |
| <b>PIE OF THE DAY</b><br><i>check the board or ask our friendly staff</i>                                                                                      | \$22        |

# FROM THE GRILL

SERVED WITH ONE  
SIDE & ONE SAUCE

|                                 |      |
|---------------------------------|------|
| 250GM GRAIN FED SIRLOIN         | \$32 |
| 350GM GRASS FED RIB ON THE BONE | \$36 |
| 300GM PORK CUTLET W CRACKLING   | \$30 |
| TWICE COOKED HALF CHICKEN       | \$30 |
| HOUSE SMOKED BEEF SHORT RIB     | \$30 |

*sides* beer battered steak fries / waffle fries / garden salad  
chargrilled corn w chimichurri / asian style slaw  
/ confit garlic mash / sweet potato wedges /

*sauc*es rocks beer-b-q sauce / cafe de paris butter  
/ red wine jus / apple cider jus / chimmichurri  
/ harissa / mustard (seeded, dijon, hot english)



# SOMETHING SWEETER

|                                                           |      |
|-----------------------------------------------------------|------|
| <b>STICKY FIG PUDDING</b>                                 | \$15 |
| <i>sticky fig and honeycomb ice cream, salted caramel</i> |      |
| <b>DARK CHOCOLATE AND RASPBERRY BROWNIE</b>               | \$15 |
| <i>chocolate fudge ice cream, ganache</i>                 |      |
| <b>TRIO OF ICE CREAMS</b>                                 | \$12 |
| <i>seasonal selection, honeycomb</i>                      |      |
| <b>ROCKS CHEESE SELECTION</b>                             | \$18 |
| <i>seasonal fruit &amp; crispbreads</i>                   |      |

TRY OUR

\$30

BEER AND  
MATCHING  
CHEESE  
PADDLES