STARTERS

Chefs Soup our chef's soups for you to choose $55
Seafood Chowder, Minestrone, French Onion &
Chefs soup of the day

Roccos Bruschetta oven baked bread topped with Roma tomatoes, fresh basil leaves and sprinkled parmesan cheese and black pepper $65

Szechwan Calamari marinated squid sprinkled with Szechwan pepper and served with a citrus mayo $108

Wagyu Beef Skewers marinated beef skewers grilled to perfection and served with pepper jam and a rocket & pear salad, finished with balsamic glaze $140

Carpaccio of Wagyu
thin slices of Wagyu beef topped with mustard mayonnaise, fried capers, olive oil, reggiano & lemon zest $140

Mini Baby Back Ribs grilled mini baby back ribs with Cajun bbq sauce or original bbq sauce $145

Crab Cakes sweet chilli coriander mayo and lemon crème fraiche with mango salsa $120

New Zealand Mussels. N.Z green shell mussels steamed in a tomato broth, chorizo, topped with fresh basil $130

Fresh Oysters jet fresh oysters with your choice of **natural**, **Kilpatrick** or **Soya Mirin** (ask your waiter for today's oyster origin) (minimum order 6 pieces) $ Market Price

Fennel Tart caramelized fennel tart topped with rocket, red onion & semi dried tomatoes &95

Seared Scallops. pan seared scallops on a bed of corn salsa, topped with crispy pancetta and served with lemon olive oil $150

SALADS

Rocco's House Salad rocket lettuce tossed with cumin roasted pumpkin, asparagus, sautéed Spanish onion, pine nuts and goats cheese and finished with a sweet soy dressing $98 add chicken $25, beef $30 or prawn $40

Tom Yum Beef Salad. warm beef strips tossed in Roccos tom yum dressing with bean sprouts, red onion, tomato, cucumber, coriander, mint, peanuts $120

Tuna Carpaccio Salad. fresh rocket, haricot beans, fresh tuna with crispy caper dressing $120

Lamb and Beetroot Salad. tender lamb tossed with feta, baby spinach and beetroot $140

Artichoke & Orange Salad. artichoke hearts, orange segments, Kalamata Olives, Walnuts, mixed lettuce & reggiano with a balsamic dressing $110

Poached Chicken Salad. shredded white cabbage, poached chicken, cucumber tossed in a toasted sesame dressing $120

Cucumber Smoked Salmon Salad. cucumber, smoked salmon, green apple, mixed lettuce & a sour cream citrus dressing $120

Mango Prawn Salad. poached prawns, rocket, fresh mango, avocado & lime salsa $145

Crab Penne Salad. crab meat, penne pasta, beetroot, mint, mixed peppers with a cumin lemon dressing. $120

Caesar Salad Rocco's take on the old classic, cos lettuce, pancetta bacon, croutons, parmesan cheese, egg and our own Caesar dressing $98 add **Chicken or Smoked Salmon** $128 **Steak or Prawns** $148

BURGERS & SANDWICHES

Prime Steak Sandwich grilled steak, portabello mushroom, rocket, parmesan, toasted ciabatta rosemary mayo and fries $148

Roasted Tomato & Eggplant Haloumi Burger
seasonal vegetables oven roasted and served with grilled haloumi cheese then drizzled with basil pesto & harrisa mayo $110

Wagyu Burger grilled Wagyu beef pattie served with crispy prosciutto, Swiss cheese, iceberg lettuce and pommery mustard mayo $148

PASTA

Angus Beef Bolognese spaghetti with traditional beef sauce and shaved fresh parmesan cheese $110

Portobello Mushroom Penne. sautéed portobello mushrooms & touch of black bean in a white wine cream sauce $125

Lobster Linguine. fresh lobster tails tossed in a pernod liquor cream sauce laced with a touch of citrus $195

Spaghetti Pescatore. fresh seafood spaghetti with marinara tomato sauce $185

Linguine Vongole fresh clams with Alio-Olio sauce $140

Penne Napolitano. tube pasta with mixed tomato sauce & fresh basil $105

Spaghetti Carbonara. creamy sauce, egg yolk, smoked bacon & cracked Pepper $120

Risottos
Prawn & Avocado $145
Pumpkin & Sweet Pea $108
3 Mushroom $135
Citrus Scallop $175

PIZZAS

Margherita mozzarella cheese, oven roasted tomatoes, fresh basil leaves $90

Pepperoni pepperoni sausage & mozzarella cheese $95

Seafood Supreme calamari, clams, mussels, fish, prawns with basil & mozzarella $120

Moroccan Lamb tender spiced lamb fillets, caramelized onion, rocket, mozzarella & minted yoghurt $120

Duck Confit. shredded duck confit, sautéed leek, artichokes hearts, potato & mozzarella cheese $130

Vegetarian onion, mushroom, peppers, asparagus, feta & mozzarella $100

Roccos House Supreme onion, mushroom, pepperoni, peppers, olives, pineapple, sausage, anchovies & mozzarella $120

All prices subject to 10% service fee

SEAFOOD

Fish & Chips fish of the day in a asahi beer batter served with our very own fries and Roccos tartare sauce $130

Grilled Salmon Fillet grilled salmon on wasabi mash, bok choy & a yellow curry sauce $210

Baked Red Snapper baked red snapper served on ratatouille and topped with semi-dried tomato tapanade $190

Baked Barramundi baked Barramundi topped with tomatoes, olives, onions, basil and buffalo mozzarella $210

Morton Bay Bugs bay bugs grilled and served with saffron risotto and sweet chili butter $240

Whole Boston Lobster Boston lobster, garlic mash & buttered vegetables with either, garlic butter, thermidor or mornay sauce $ **Market Price**

Seafood Platter (for 2 people) oysters, scallops, mussels, king prawns, smoked salmon, ½ Boston lobster, lemon wedges & cocktail sauce,
(Includes 2 glasses of white wine) $850

ROCCOS STEAK SELECTIONS

served with roasted whole garlic, vine tomatoes, portabello mushroom and fresh rocket

Wagyu Flat Iron 8 oz $395

Wagyu Sirloin 8oz $450

US Prime Rib Eye 10 oz $325

Beef Tenderloin 8 oz $220

Filet Mignon 8oz $260

Inside-Out Carpet Bag Steak $310
8oz Tenderlion with Tempura Oysters

Roccos Surf & Turf
with King Prawns or Bay Bugs $280
with Half Lobster (Market Price)

All prices subject to 10% service fee

SIDES $30 EACH

JALAPENO MASH
WASABI MASH
GRILLED ASPARAGUS
ONION RINGS
CREAMED SPINACH
PORTOBELLO MUSHROOM
BUTTON MUSHROOM
POTATO WEDGES

SAUCES

JUS ROTI (ROAST GRAVY)
BÉARNAISE
ROQUEFORT
GREEN PEPPERCORN
BLACK PEPPER
HORSERADISH CREAM
PORCINI MUSHROOM
BBQ
CARAMELIZED GARLIC
POMMERY MUSTARD
ENGLISH MUSTARD

CHEFS SELECTIONS

Lamb Cutlets grilled Lamb cutlets marinated with fresh rosemary and Garlic with a touch of harrisa served with Duck fat roasted Potato and grilled veggies $230

Baked Lamb Rump Lamb rump baked Medium served on a pancetta, spring onion, potato rosti with a black cherry jus $240

Oven Roast Spatchcock whole spatchcock oven roasted and served with cinnamon spiced baked polenta & a rosemary jus $230

Chicken Peri-Peri mouth watering chicken breast marinated in red chili spices served with wild rice and condiments $160

Stuffed Chicken Breast chicken breast stuffed with ricotta a cheese, basil pesto and served with rosemary roast potato & buttered asparagus $160

Sizzling Fajitas served with flour tortillas, salsa, avocado dip & sour cream
Tandoori Chicken Breast Fajita $130
Sizzling Beef Fajita $140
Seafood Fajita $180
Vegetarian Fajita $120

Grilled Pork Chop grilled pork chop with caramelized pineapple, 5 spice gravy and a garlic mash $250

Roccos Baby Back Ribs grilled baby back ribs with our house bbq sauce $310

Veal Scaloppini with truffle mash potato and marsala, green peppercorn sauce $210

Duck Confit confit of duck, rosemary roast potatoes, pan juices and frisee & pesto oil $190

All prices subject to 10% service fee

ROCCOS
SET LUNCH

SERVED EVERY WEEKDAY
(EXCEPT PUBLIC HOLIDAYS)

DELICIOUS 3 COURSE SET MENU THAT CHANGES REGULARLY.
CHOICE OF STARTERS, MAINS
AND A DESSERT OR COFFEE FOR JUST $98

12–3 . MON –FRIDAY

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ROCCOS
WEEK-END BREAKFAST

SERVED SATURDAYS AND SUNDAY
FROM 8 AM TO 11.30 AM

CALL TO BOOK
2997 8688