



WELCOME TO ROCKY

A TRUE TASTE OF KING ISLAND

FRESHLY PREPARED & COOKED TO ORDER

CONSIDER OUR CHALETS IF YOUR RELAXED & WISH TO STAY

ENTREE

- Trio of Quiches \$15.5 – Chicken & King Island Smoked Surprise Bay Cheddar
 - Local Cured Ham, Mustard & King Island Camembert
 - King Island Bass Strait Blue Cheese, Tomato & Onion
- Spring Platter \$15.5 – wild tiger prawn spring roll – duck & plum spring roll – vegetable dumpling with Dipping sauce & salad garnish
- Soup of the day \$9.5
- Greek salad with calamari & grissini's \$15.5
- Vegetarian dumplings, salad garnish & dipping sauce \$14
- Oysters choose from – King Island Brie & Cranberry Jelly \$3.5 ea
 - Kilpatrick \$3.5 ea
 - Natural \$3 ea

MAIN COURSE

- King Island Lamb rack baked with tomato crust, pea risotto cake, red wine jus & vegetables \$35
- Barramundi poached in an Asian coconut broth with noodles & vegetables \$35
- Chicken pircata coated in parmesan cheese & pan fried, fondant potato, smoked King Island cheddar sauce & vegetables \$32
- Grilled aged King Island scotch fillet steak, with crumbed prawns, chives, whole grain mustard hollandaise, fries & salad \$36
- Primo King Island grilled eye fillet & local peppered beef sausage, port sauce, onion rings, fries & garnish salad \$36
- King Island Crayfish 1.5kg – Thermidor with dijon mustard, fresh herbs & King Island cheddar, fries & salad
- Whole or Half Cray P.O.A. – Mornay white sauce, fries & salad
- Subject to availability – Asian Style with steamed Jasmine rice
- Natural, fries & salad

DESSERT

- Trio of King Island cheese with King Island kelp chutney, suit for one person \$12
- King Island fruit pudding with hazelnut custard & King Island pure cream \$12
- Vanilla Ice cream & biscotti slice with a shot of frangelico \$12
- Chocolate pudding, mousse & berry coulis \$12