

ENTRÉES

Warm Crusty Bread Roll <i>- olive oil + balsamic vinegar</i> <i>- grilled with garlic parsley butter</i>	6
Rockwall Bloody Mary Oyster Shooter	8
Five Spice Quail <i>with asparagus salad + cherry glaze</i>	17
Seafood Chowder <i>local shellfish + fish in a rich creamy soup</i>	15
Tasmanian Rock Lobster Paté <i>with grilled sourdough</i>	15
Freshly Shucked Bruny Island Oysters <i>Natural - mignonette dressing</i> <i>Ponzu – soy + mirin sauce</i> <i>Kilpatrick - crisp bacon + worcestershire</i>	6 @ 19 9 @ 25
The Trifecta - mixed dozen oyster platter	35
Twice Cooked Pork Belly <i>Chinese Master stock – apple puree</i>	17
Salt and Pepper Calamari <i>with salad greens + black bean dressing</i>	15
Tempura Prawns <i>with Asian salad + dipping sauce</i>	18
Pumpkin and Ricotta Raviolo <i>with almonds and sage burnt butter</i>	17

MAINS

Mushroom Risotto <i>with rocket, mixed mushrooms + Parmesan</i>	25
Citrus Crispy Duck <i>twice cooked on roasted vegetables</i>	36
Pork Loin Rack <i>glazed with plum + tamarind on mash</i>	34
Crispy Skin Chicken Breast <i>pocketed with creamed leeks, bacon, parmesan + bubble & squeak</i>	31
Fish of the Day Grilled <i>with potato + chive rosti</i> or Beer Battered <i>with fat chips, salad + tartare</i>	32 32
Bok's Grilled Lamb Sausages <i>with caramelised red onion + creamy mash</i>	26
Tasmanian Crispy Skin Salmon <i>with burnt orange glaze, citrus confetti, greens + mash</i>	30
Rockwall Beef Burger <i>with bacon, caramelised onion, fried egg, swiss cheese + fat chips</i>	25

FROM THE GRILL

Scotch Fillet	220g	26
Eye Fillet	250g	36
Porterhouse	300g	31
Scotch Fillet	400g	36
NY Porterhouse	450g	37
NY Eye Fillet	500g	49
Filet Mignon <i>wrapped in bacon with a mushroom sauce</i>		37
Eye Fillet Barassi <i>stuffed with blue cheese</i>		37
Carpetbag <i>pocketed with oysters</i>		39

All steaks served with roasted potatoes

Sauces: Peppercorn, Mushroom, Cabernet Reduction, Café de Paris butter or a selection of Mustards and Horseradish.

SIDES all 7

Fat Chips

Iceberg Salad *with honey-mustard dressing*

Rocket + Parmesan Salad

Roasted Huon Valley Mushrooms

Brussel Sprouts *with garlic, cream + bacon*

DESSERTS all 13

Warm Soft-Centered Chocolate Pudding
with cream + ice cream

Hokey Pokey Ice Cream
with Maltesers + a shot of Baileys

Turkish Delight Panna Cotta
with rose syrup, pistachio + fairy floss

Sticky Date Pudding
with vanilla bean ice cream + cream

Apple and Blackberry Crumble
with creamed rice ice cream

Cheese plate

16 / 24 to share

FORTIFIED & DESSERT WINES

Tamar Ridge Botrytis Riesling 375 ml TAS	36
Bethany Late Harvest Riesling 500 ml SA	7.5/29
Grant Burge 10-year-old Tawny	8
Penfolds Grandfather	13.5
Grant Burge Liqueur Muscat	13.5
TEA and COFFEE - English Breakfast, Earl Grey, Green, Peppermint or Chamomile	4

Please inform us of any food allergies or dietary requirements
For large group bookings – only one bill per table will be issued.

