

ENTREES

Warm Crusty Bread Roll <i>- olive oil + balsamic vinegar</i> <i>- grilled with garlic parsley butter</i>	5
Rockwall Bloody Mary Oyster Shooter	8
Winter Soup of the Day <i>with crusty bread</i>	14
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>Mornay</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
White Rabbit Pie <i>with minted pea puree + truffle oil</i>	17
Salt and Pepper Calamari <i>with salad greens + black bean dressing</i>	15
Three Cheese Gnocchi <i>Cheddar, blue + parmesan</i> <i>with walnut biscotti</i>	16

MAINS

Mushroom and Hazelnut Risotto <i>with rocket, mixed mushrooms + parmesan</i>	24
Citrus Crispy Duck <i>twice cooked on roasted vegetables</i>	33
Pork Loin Rack <i>glazed with plum + tamarind on mash</i>	29
Crispy Skin Chicken Breast <i>pocketed with creamed leeks, bacon + parmesan on sweet potato</i>	28
Fish of the Day Grilled <i>with potato bake + lemon sauce</i> or Beer Battered <i>with fat chips, salad + tartare</i>	29
Lamb Rack <i>pistachio crusted with minted mushy peas</i>	35
Bok's Grilled Lamb Sausages <i>with caramelised red onion + creamy mash</i>	24
Spaghetti and Mussels <i>with fresh basil In a tomato, white wine + garlic sauce</i>	25
Tasmanian Crispy Skin Salmon <i>with burnt orange glaze, citrus confetti, greens + mash</i>	28
Rockwall Beef Burger <i>with bacon, caramelised onion, fried egg, swiss cheese + fat chips</i>	24

FROM THE GRILL

Porterhouse	220g	25
Eye Fillet	250g	34
Porterhouse	300g	29
Scotch Fillet	400g	35
NY Porterhouse	450g	35
NY Eye Fillet	500g	48
Fillet Mignon wrapped in Bok's bacon with a mushroom sauce		35
Eye Fillet Barassi stuffed with blue cheese		36
Carpetbag pocketed with oysters		38

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

Green Salad with honey-mustard dressing

Rock 'slaw' – cabbage, cherry tomatoes + peas
in a creamy dressing

Rocket + Parmesan Salad

Roasted Huon Valley mushrooms

Brussel Sprouts with garlic, cream + bacon

Parsnips with a mustard + maple glaze

DESSERT 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

Crème Brûlée
with a date + Tia Maria compote

Sticky Golden Syrup and Sultana Pudding
with custard + ice cream

Cheese plate **16 / 24 to share**

FORTIFIED & DESSERT WINES

Tamar Ridge Botrytis Riesling 375ml 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.

