

Wine

BUBBLES

150ml Btl

Bandini Prosecco \$11 \$54
Veneto, Italy

Ate Sparkling \$8 \$38
Victoria, Australia

Veuve Clicquot NV \$130
Champagne, France

Mojo Moscato \$9 \$40
Barossa Valley, South Australia

WHITE

150ml 250ml Btl

Tai Tira Sauvignon Blanc \$9.5 \$14.5 \$42
Limestone Coast, South Australia

Aquilani Pinot Grigio \$48
Friuli Grave, Italy

Ate Pinot Grigio \$8 \$12.5 \$38
Victoria, Australia

First Creek 'Botanica' SSB \$9 \$14 \$40
New South Wales, Australia

Sticks Chardonnay \$11 \$16.5 \$52
Yarra Valley, Victoria

La Comtesse Chardonnay \$65
Rylstone, New South Wales

The Other Wine Co. Pinot Gris \$60
Adelaide Hills, South Australia

Rockbare Reisling \$11 \$16.5 \$52
Clare Valley, South Australia

ROSÉ

150ml 250ml Btl

Rêverie Rosé \$9.5 \$14.5 \$42
Loire Valley, France

Rameau d'Or Petit Amour Rosé \$60
Rhone Valley, France

RED

150ml 250ml Btl

Majella Musician Cab Shiraz \$55
Coonawarra, South Australia

Mojo Shiraz \$9 \$14 \$40
Barossa Valley, South Australia

Aquilani Sangiovese \$9.5 \$14.5 \$42
Tuscany, Italy

Ate Shiraz \$8 \$12.5 \$38
Victoria, Australia

Perceval Pinot Noir \$68
Rylstone, New South Wales

Sticks Pinot Noir \$11.5 \$16.5 \$55
Yarra Valley, Victoria

La Boca 'Las Calles' Malbec \$56
Mendoza, Argentina

Credaro 'Five Tales' Merlot \$9.5 \$14.5 \$42
Margaret River, Western Australia

Cocktails

SINGLES

Tommy's Margarita \$20
tequila, lime, agave

Coconut Margarita \$22
tequila, orange liqueur, lemon, sugar, coconut, pineapple

Tropical Tiki \$21
spiced rum, vanilla, lime, pineapple

Salted Caramel Espresso Martini \$20
vodka, coffee liqueur, coffee, salted caramel (classic available)

Watermelon Mojito \$20
white rum, lime, mint, watermelon (classic available)

Aperol Spritz \$18
aperol, sparkling

Berry Collins \$20
gin, strawberry liqueur, lemon, strawberry

Mango Mule \$21
vodka, orange, mango, lime, ginger

Chandon Garden Spritz \$18
orange, rosemary

SHARES

Pineapple Express \$36
spiced rum, vanilla, lime, pineapple

Coconut Margarita \$36
tequila, orange liqueur, lime, coconut, pineapple

STARTERS & SHARE

Wood Fired Garlic & Herb Pizza <small>(v, veg, df)</small> add cheese	\$10 + \$4
Hummus & Pita Bread <small>(v, veg, df)</small> traditional hummus, house made dukka, toasted pepitas, confit garlic oil, wood fired bread	\$14
Antipasto prosciutto, bresaola, sopressa, guindilla peppers, burrata, wood fired garlic bread	\$39
Salt & Pepper Squid <small>(gf)</small> citrus aioli & lemon	\$16
The Rocksia's 1/2 KG Wings <small>(gf, df)</small> choice of <i>smoky bbq</i> or <i>house hot sauce</i> served with ranch dressing & celery stick	\$18
Fries with Gravy <small>(v, df)</small> make loaded	\$9 + \$5

TACOS



2 of the same tacos per serve

add extra taco	+ \$5
Beef Brisket Taco <small>(df)</small> house bbq sauce, classic slaw, fried onions	\$16
Fish Taco <small>(df)</small> crispy pacific whiting, shaved iceberg, caper aioli	\$16
Grilled Haloumi Taco <small>(v)</small> pico de gallo, rocket leaves, garlic aioli	\$16

SALADS

add grilled chicken breast	+ \$6
add grilled haloumi	+ \$6
The Rocksia Caesar cos lettuce, crispy bacon, sourdough croutons, parmesan, egg, caesar dressing	\$19
Fattoush Salad <small>(v, veg, df)</small> cos lettuce, cucumber, cherry tomatoes, red capsicum, mint, spanish onion, fried bread with house dressing	\$19
Goat's Cheese & Pear Salad <small>(v, veg, gf)</small> goat's cheese, toasted walnuts, packham's pear, frisée lettuce, seeded mustard dressing	\$18

DIETARIES

v - vegetarian, veg - vegan, gf - gluten free, df - dairy free

ALL TIME CLASSICS

Slow Cooked Beef Nachos beef brisket, beans, cheese, guac, pico de gallo, sour cream, coriander & jalapenos	\$24
Beer Battered Fish & Fries <small>(df)</small> battered pacific whiting fillets served with fries, house salad, tartare sauce & lemon	\$28
Chicken Schnitzel served with fries & salad, with choice of sauce make it a parmigiana	\$24 + \$4
Pan Fried Barramundi Fillet <small>(df, gf)</small> barramundi on roasted kipfler potatoes, blistered cherry tomatoes, charred asparagus, mustard vinaigrette	\$34

PASTA

Prawn & Chorizo Linguini chilli, parsley, blistered cherry tomatoes, parmesan	\$32
Potato Gnocchi <small>(v)</small> pan fried gnocchi, heirloom tomatoes, garlic butter, goat's curd, fried basil leaves	\$24

BURGERS



all served on a potato bun with fries

vegetarian patty available upon request	
Rocksia Classic house made brisket patty, cheese, pickles, onion, mustard dressing	\$24
Steak Sandwich tasty cheese, lettuce, onion rings, bacon, beetroot relish	\$26
Crispy Katsu Fried Chicken shredded carrot, fried noodles, shredded red cabbage, shallots, japanese mayo	\$23

WOOD FIRED



Porchetta <small>(gf)</small> blistered truss tomatoes, kipfler potatoes, rocket parmesan salad, jus	\$34
King Prawns (3/5) garlic & herb butter, lemon	\$32 / \$48
Whole Spatchcock <small>(df, gf)</small> roasted dutch carrots, baby chat potatoes, asparagus	\$44

PIZZA

3 Cheese Margherita <small>(v)</small> mozzarella, fior de latte, pecorino, basil, tomato sauce, extra virgin olive oil	\$20
BBQ Meat Lovers smokey bbq sauce, chorizo, pepperoni, sopressa, double smoked ham, mozzarella	\$26
Pepperoni mozzarella, tomato sauce, pepperoni, parsley	\$22
Hawaiian ham, mozzarella, charred pineapple, tomato sauce	\$22
Super Suprema pepperoni, ham, mushrooms, olives, capsicum, onions, tomato sauce, mozzarella	\$28
Vegetarian <small>(v)</small> mushrooms, mozzarella, tomato sauce, cherry tomato, capsicum, onion, parsley	\$22
Prawn roasted garlic, cherry tomato, chilli oil, mozzarella, tomato sauce, rocket	\$32

FROM THE GRILL

all steaks at Rocksia are *Riverina MSA MB2+* served with fries, salad, onion rings & choice of sauce

250g Rump Steak	\$32
300g Sirloin Steak	\$38
300g Scotch Fillet Steak	\$48
Choice of Sauce: gravy, diane, peppercorn, mushroom, bearnaise, mustard	

KIDS MEALS

*under 12's only
all served with soft drink

Kids Fish & Chips	\$12
Kids Cheeseburger & Chips	\$12
Kids Fried Chicken & Chips	\$12
Kids Bolognese Pasta	\$12

DESSERTS



GF Chocolate Brownie <small>(gf)</small> with strawberry salad & ice cream	\$14
Sticky Date Pudding with butter scotch sauce & vanilla bean ice cream	\$14