BREAKFAST

TILL 3PM

PORRIDGE Oatmeal, Fresh Banana, Berry Compote, Honey Labneh Nut Crumble.	19 &	BIG BRIGHTON BREAKFAST Rocksalt Smorgasbord Of Bacon, Spinach, Grilled Tomato, Mushrooms, Hash Brown, Chorizo, Sourdoug With Two Free Range Eggs Of Your Style.	28 gh
BREAKFAST BURRITO	20	With Two Free Range Eggs Of Tour Style.	
Scrambled Eggs, Chorizo, Onion, Capsicum, Cheese, Fresh Chilli, Beef Ragout, Tomato Relish, Avocado & Sour Cream Chips +\$7		TOAST BY NOISETTE Selection Of Sourdough, Multigrain, Rye, Fruit With Bu And Any One Condiment – Jam/Honey/Vegemite. Extra Condiment .50c	9.5 itter
CHILLI SCRAMBLE Eggs Scrambled With Onion, Capsicum, Mushrooms, Fi Shallots & Fresh Chilli On Brioche Drizzled With Salsa Verde & Feta Smoked Salmon/Grilled Bacon/Chorizo +\$6	22 ried	EGGS ON TOAST 2 Free Range Eggs Of Your Choice Of Scrambled/ Poached/Fried On Sourdough.	14
PANCAKE STACK Vanilla Bean Pancakes With Mixed Berry Compote, Grill Banana, Fresh Berries, Ice Cream & Drizzle Of Maple Sy Grilled Bacon +\$6		CUSTOM TOASTIES/ROLLS/WRAPS: AVAILABLE ON REQUEST LITTLE EXTRAS - ONLY WITH MAIN MEALS	
THE HASH STACK Hash Browns Stacked With Bacon, Pesto Hollandaise, Avocado, Tomato Relish Topped With A Poached Egg.	24	Free Range Egg \$3 Hash Brown \$3 Roasted Tomato \$3	
AVO SMASH Smashed Avo, Grilled Tomato, Feta, 2 Poached Eggs Of Sourdough Glazed With Balsamic & Sprinkled Dukkha Smoked Salmon/Grilled Bacon/Chorizo +\$6	24 n	Feta \$3 Hollandaise Sauce \$3 Mushrooms \$4 Spinach \$4	
ZUCCHINI & CORN FRITTERS (GF,VOA) Zucchini & Corn Fritters, Smashed Avocado, Sour Crear Poached Egg, Tomato Relish & Balsamic Glaze Smoked Salmon/Grilled Bacon/Chorizo +\$6	24 m,	Avocado \$6 Chorizo \$6 Bacon \$6 Smoked Salmon \$6	

VOA: Vegetarian Option Available | GF: Gluten Free | V: Vegetarian

28

9.5

14

All food is prepared in a kitchen that may contain nuts, gluten and other allergens. Despite our team's and supplier's efforts to avoid cross contamination, traces of these allergens may still be present Please notify us of any food allergies when you order Note: 15% surcharge applicable on Public Holidays!

ROCKSALT.NET.AU

(G) GLUTEN FREE (V) VEGETARIAN

PAYMENT PROCESSING FEE APPLIES TO ALL CARD TRANSACTIONS 15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS rocksalt.net.au rocksaltbrighton @@rocksaltbrighton

Slow Braised Beef Brisket On Scalloped Potatoes With

Wilted Spinach, Tomatoes, Poached Egg, Hollandaise, Sprinkled With Lemon Zest. (Classic Benny Available On Req)

2 Fried Eggs, Onion, Capsicum, Spinach, Chorizo In

Porter House Steak On Hash Brown, Sautéed Forest

Mushrooms Topped With A Poached Egg And

Shakshuka Sauce Topped With Feta And Side Of

ROCKSALT BENNY

BAKED EGGS

Turkish Bread.

STEAK & EGG

Hollandaise Sauce

Grilled Bacon +\$6



25

26

28



Gluten Free:

Croissant \$7

Extra Sauce \$2

Turkish Bread \$1

ENTREES		MAINS	
HERBED GARLIC BREAD With Balsamic Glaze & Salsa Verde. Add Cheese +\$2	10	VEGETABLE STACK (V,GF) Layered Stack Of Roasted Seasonal Vegetables With Napoli, Wilted Spinach And Feta.	27
TURKISH TOM BRUSCHETTA (V) Marinated Peppers, Roasted Tomato, Feta, Caramelis Onion Bruschetta, Drizzled With Salsa Verde.	16 ed	HOMEMADE CHICKEN PARMA Panko Crumbed Chicken Breast Layered With Ham, Napoli Sauce & Aged Mozzarella Cheese Served With Salad, Chips.	27
CHICKEN LOLLIPOPS Marinated Crispy Chicken Wings In A Blend Of Spices Tangy Dipping Sauce.	16 &	HOMEMADE CHICKEN SCHNITZEL Served With Lemon, Chips, Salad & Mushroom Sauce.	27
WILD MUSHROOM & GREEN PEA ARANCINI (V) Garlic Aioli, Balsamic Reduction, Olive Oil & Parmesea		TRUFFLE BLISS CHICKEN (GF) Grilled Marinated Chicken Fillet With Creamy Truffle Mash & Mushroom Sauce.	32
GOLDEN FRIED PRAWNS Crispy Noodle Salad & Garlic Mayo.	18	LAMB BACK STRAP SOUVLAKI Tzatziki, Greek Salad & Chips	35
SPICED CRISPY CALAMARI Calamari On Avocado, Crispy Cumin Cracker, Lettuce, Onions, Aioli & Balsamic Glaze.	18	SLOW COOKED LAMB SHANK With Mashed Potatoes & Vegetables. PORTER HOUSE STEAK (300GMS APPROX.) (GF)	36) 38
DIPS (V) Duo Of Dips With Feta, Olives, Balsamic Drizzle & Warm Turkish Bread.	18	Steamed Seasonal Vegetables & Roasted Potatoes. Selection Of Sauce +\$6: Red Wine Jus / Creamy Mushroom Sauce / Peppercorn Sauce / Garlic Butter Prawns +\$8	
BETWEEN THE BREAD (ALL THE BELOW SERVED WITH CHIPS)	S	PIZZAS	
ROASTED VEGETABLE WRAP (V) Roasted Vegetables, Spinach Danish Feta & Beetroot Hummus.	19	VEGGIE FIESTA PIZZA (V) Eggplant, Capsicum, Caramelised Onions, Zucchini, Tomato, Spinach, Mushrooms, Feta, Olives. Chicken +\$6 / Calamari +\$8 / Prawns +\$8	27
ROYAL VEGETARIAN CLUB SANDWICH (VA) Sliced Tomato, Spanish Onion, Beetroot, Cucumber, Boiled Potatoes With Homemade Spice, Cilantro Relis Date & Tamarind Chutney On Buttered Bread.	24 h,	TANDOORI CHICKEN PIZZA Marinated Chicken, Mozzarella Cheese, Onions, Capsicum, Chilli, Coriander & Raita.	28
CHICKEN CLUB SANDWICH Chicken, Lettuce, Bacon, Egg, Cheese, Tomato & Must Aioli On Toasted Sandwich.	26 ard	SEAFOOD PIZZA Garlic Prawns, Calamari, Barra, Caramelised Onions, Cherry Tomatoes, Chilli, Basil Pesto, Mozzarella Chees	32 se.
CRISPY CHICKEN BURGER Crispy Fried Chicken, Cheese, Coleslaw, Lettuce & Chilli Mayo. Egg +\$3	27	MEAT LOVERS PIZZA Wagyu Beef, Bacon, Ham, Chorizo, Chicken With A Spiced Napoli Sauce And Truffle Oil.	32
Vraps : Grilled Chicken/Tandoori Chicken Option Available On Req	uest.	SALADS	
STEAK SANDWICH Porterhouse Steak, Bacon, Caramelised Onions, Chees	28		—
ettuce, Tomato, Tomato Relish & Aioli.	oc,	VEGE DELIGHT WITH FALAFEL Spinach, Roasted Beet, Spiced Pumpkin, Chick Peas,	26

VEGE DELIGHT WITH FALAFEL	26
Spinach, Roasted Beet, Spiced Pumpkin, Chick Peas,	
Turmeric Cauliflower, Tomatoes, Cucumber, Onion, Fet	a
Topped With Falafel & Drizzled With Tahini Dressing.	
Smoked Salmon +\$6 / Chicken +\$6 / Calamari +\$8 /	

CHICKEN CAESAR SALAD Cos Lettuce, Crispy Bacon, Anchovies, Croutons, Poached Egg & Shaved Parmesan	28
THAI BEEF SALAD Grilled Porterhouse Steak, Cucumber, Tomato, Peppers Onion, Mixed Salad, Coleslaw, Mint, Coriander, Crispy Noodles & Fried Shallots With Spicy Nam Jim Dressing	
GARLIC PRAWNS SALAD Avocado, Grilled Prawns, Tomatoes, Carrot, Capsicum, Onion, Aioli & Lettuce Calamari +\$8	29
GRILLED SALMON POKE BOWL Avocado, Sushi Rice, Edamame Beans, Pickled Ginger, Cucumber, Cabbage, Soy Lime, Wasabi Mayo.	32
SEAFOOD	
MAD ABOUT MUSSELS Mornington Bay Mussels Steamed W/ Fresh Garlic, Fre Chilli & Basil, Roasted Capsicum, White Wine & Tomato Broth With Turkish Bread.	
SALT & PEPPER CALAMARI Lightly Dusted Calamari In House Blend Of Flour & Seasoning Served With House Salad, Chips & Tartare.	29
FISH N CHIPS Barramundi Fillets Golden Fried With A Pale Ale Batter And Served With House Salad, Chips & Tartare.	29
COCONUT PRAWN CURRY (VOA,GF) Served With Steamed Rice, Raita And Pappadum.	35
PAN SEARED BARRAMUNDI Pan Seared Barramundi With Green Pea & Pumpkin Risotto Topped With Crème Fraiche.	35
ATLANTIC SALMON (GF) Pan Seared Salmon on Scalloped Potatoes, Spianch & Hollandaise Sauce.	38
SEAFOOD PLATTER FOR 2 Grilled Barra, Calamari, Garlic Prawns On Saffron Rice, Battered Fish, Golden Fried Prawns, Salt & Pepper Cala With Rice, Chips And Tartare Sauce, Chilli Garlic Musse With Garlic Bread, Smoked Salmon Salad.	
GRAIN FUSION	_
WILD MUSHROOM RISOTTO (GF,V) Risotto Made In Wild Mushroom Ragout With Spinach, Onion And Topped With Aged Parmesan Chicken +\$6, Prawns/Calamari +\$8	26

ROASTED PUMPKIN & PESTO LINGUINI Garlic, Chilli, Spanish Onion, Peppers, Mushrooms, Spinach, Tomato, Basil, Pesto Cream & Parmesan Chicken +\$6, Prawns/Calamari +\$8	26	
SPAGHETTI BOLOGNESE Wagyu Beef Mince Bolognaise, Fresh Garlic, Aged Parmesan Flakes	27	
HOMEMADE POTATO GNOCCHI ALA POMODORO (V) Tossed In Napoli Sauce, Onion, Garlic, Basil, Sundried Tomato. Chicken +\$6, Prawns/Calamari +\$8	27	
CHICKEN NASI GORENG Stir Fried Rice With Chicken, Mixed Vegetables & Fried Egg Prawns +\$8	28	
CHILLI PRAWN LINGUINI Prawns, Garlic, Chili, White Wine, Basil, Spinach, Cherry Tomato, Parmesan, Salsa Verde	32	
SEAFOOD PAELLA Mixed Seafood, Chorizo & Red Capsicum Cooked In Aromatic Spiced Rice.	35	
SEAFOOD LINGUINI Onion, Garlic, Chilli, Parsley & Basil Tossed In Olive Oil & White Wine.	37	
SIDEKICK TO YOUR MAI	N	
Beer Battered Chips (Tomato Sauce) Sweet Potato Chips (Aioli) Potato Wedges (Sour Cream/ Sweet Chilli) Garden Salad Seasonal Steamed Vegetables Scalloped Potatoes Truffle Mash Aioli / Tartare Sauce	10 12 14 10 10 10 10	
DESSERT		

TRIO OF ICE CREAMS	12
STICKY DATE PUDDING Warm Butter Scotch Sauce And Vanilla Ice Cream	15
ORANGE CRÈME BRÛLÉE (GF) Silky Smooth Custard With Orange Liquor & Orange Ze	15 est.
MELTING CHOCOLATE SENSATION Warm Chocolate Cake With A Molten Centre Served With Vanilla Bean Ice-Cream	15

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VEG & VEGAN OPTIONS AVAILABLE ON REQUEST.

Tomato, Beetroot, Cheese, Tomato Relish & Mustard Aioli.

Wagyu Beef Patty, Caramelised Onion, Bacon, Lettuce,

ROCKSALT SIGNATURE BURGER

Egg +\$3

Egg +\$3

Prawns +\$8