

# DRINKS & DESSERTS

# ROCKPOOL CAFE :) HAVE A HAPPY DAY MENU

## Sweet Things \$3.50—\$6.50

- Add cream or ice-cream +0.50c

## • Iced Milk Flavoured Drinks \$6

Chocolate	Caramel	Coffee
Vanilla	Strawberry	

## • Milkshakes \$5.50

Chocolate	Banana	Vanilla
Caramel	Strawberry	

## • Smoothie Special \$7

Check our Smoothie Board for flavour

## • Pine & Mango Frappé \$7

Pine juice, coconut milk, fresh mango cheek & ice

## • Spritz \$6.50

Mango & passionfruit or Raspberry served w' lemon, lime & fresh fruit

## • Juice Bar \$8

**Pick your mix (3 + ginger):** Carrot, celery, beetroot, pineapple, orange, watermelon, apple

## • Teas \$4

Earl Grey	English Breakfast
Jasmine Green Tea	Peppermint
Chai Marsala	

## • Garden Grind Coffee \$3.50-\$4.80

Experience our very own unique coffee blend, "Garden Grind". If you prefer a stronger brew, try the SS!

Flat white	\$4 / \$4.80
Cappuccino	\$4 / \$4.80
Latte	\$4
Long Black	\$3.50/\$4
Short Black	\$3.50
Mocha	\$4.20 / \$4.80
Chai Latte	\$4.80
Hot Chocolate	\$4.20/\$4.80
Macchiato	\$3.50

## • Affogatto \$9.00 add alcohol \$15.00

## • Vietnamese Coffee (hot or cold) \$5

## • Espresso Martini \$15

Or add Kahlua, Baileys or Frangelico instead for \$17.50

## • Mojitos \$15

All w' mint, lime, soda, sugar, syrup & Bacardi

## • Mocktails \$8

(or turn it into a cocktail)

Raspberry Rockpool - raspberries, lime, mint, ginger beer

Sapphire Sunrise - raspberries, lemon, mint, passionfruit, mango, soda water & orange juice.

Cheeky Peach - pure peach pulp, lemon, lime & ginger beer

Add Vodka +\$4.30	Cointreau +\$5.80
Gin +\$4.20	Bacardi +\$4.50

## A Whole Lot of Food

- **B&E roll**, crispy bacon, egg on brioche bun \$10
- **BLT**, crispy bacon, lettuce, tomato, Cajun aioli on a brioche bun w' beer battered chips \$14
- **Mexi chicken melt**, caramelized onion, chicken, cheese, sour cream & avocado chipotle salsa on Turkish w' beer battered chips \$13
- **Turkey melt**, cranberry, turkey, cheese, avocado salsa w' beer battered chips \$13
- **Vego melt**, sundried tomato pesto, roast pumpkin, baby spinach & cheese w' beer battered chips \$13
- **Tandoori chicken wrap**, mozzarella cheese, baby spinach, sweet chilli aioli w' beer battered chips + \$13
- **Toasted Turkish chicken roll** — chicken, baby spinach, bacon, sweet chilli aioli, Bega Tasty cheese w' beer battered chips \$15
- **Flatty tacos (x3)** — coconut crumbed, locally caught flathead, soft taco shells, spicy tomato salsa, slaw, aioli. \$18
- **Calamari salad** — tender sesame crumbed calamari, tossed w' lettuce, Asian slaw salad, sweet chilli aioli & lemon ^ \$18
- **Rockpool Caesar** - grilled chicken, local egg, local lettuce, bacon, croutons & garlic aioli + \$18
- **Steak sandwich**- porterhouse steak, onion jam, local lettuce, tomato, Bega Tasty cheese & BBQ sauce on Turkish w' battered chips \$18
- **Flatty & chips** - locally caught flathead in turmeric batter w' garden salad, tartare & beer battered chips \* \$22
- **Buddha bowl** - sesame dressed soba noodles, soy ginger fried tofu, kimchi, avocado, crispy shallots & pickled ginger \* \$24

## Burgers

- **Rockpool Vego**—chickpea, quinoa & beetroot pattie, local lettuce, honey labna, fennel and cucumber pickle, beer battered chips \$17
- **Grilled chicken**—turmeric marinated chicken breast, Asian slaw, Japanese mayo & house made kim chi w' beer battered chips \$17
- **Bowlo beef** - premium mince pattie, tomato, local lettuce, dijonaise, Bega cheddar & green tomato relish w' beer battered chips \$19

## A Couple of Sides

- Rockpool garden salad side \$6.50
- Beer battered chips, with aioli \$8

## Award Winning Local Produce

*Tilba Real Dairy*

*Southlands Fish Supplies Eden*

*Disaster Bay Chillies*

*Broadwater Oysters*

## Freshly shucked Broadwater oysters

	X6	x12
Natural # *	\$15	\$26
Classic Kilpatrick # *	\$17	\$30
Thai cucumber salsa # *	\$17	\$30
Disaster Bay tabasco # *	\$17	\$30
Mixed dozen # *		\$30

**Local cheese plate**— Tilba 3 Udder Brie, Tilba Vintage Cheddar, Vintage Smoked Cheddar w' Disaster Bay lemon chilli jam, sourdough bread and wafers + \$20

## Sandwich Bar

**\$8.50/sandwich, \$10/GF wrap**

### STEP 1: PICK YOUR BREAD

- white, wholemeal or multigrain bread or gluten free wrap

### STEP 2: PICK A PROTEIN

- chicken breast, egg or double smoked ham

### STEP 3: WOULD YOU LIKE SALAD?

- tomato, onion, local lettuce, cucumber, slaw or Bega Tasty cheese

### STEP 4: WOULD YOU LIKE A DRESSING WITH THAT?

- garlic aioli, mayonnaise, seeded mustard or sweet mustard pickles

## Kids' Corner

- **Pizza** - traditional tomato sauce, mozzarella \$12
- **Taco** - coconut crumbed flathead, slaw, mayo, beer battered chips \$12
- **Kids' burger** - beef pattie, tomato, Bega cheese, beer battered chips \$12
- **Milkshakes** \$5.50
- **Bowl of vanilla ice-cream** & topping w' sprinkles \$4
- **Little cup of fun** - whipped cream w' assorted topping flavours & lolly favours \$2.50
- **Ice-cream spiders**, raspberry / lemonade \$6.50
- **Baby chino** \$2.50

# Gluten Free, + Gluten Free available, \* Dairy Free, ^Dairy Free available

# ROCKY HALL CRAFT WINES

# WINE LIST

## Locally Crafted Wines

*Rocky Hall Wines are handcrafted at Rocky Hall in the foothills of Big Jack Mountain. As a small producer, their focus is on growing grapes and making wines of exceptional quality that reflect our region.*

- VERDELHO—Rocky Hall— 35.00

*Organic grapes for the 2016 Verdelho had a cool, slow ferment to enhance the tropical fruit, guava and pineapple flavours while maintaining a zesty lime finish.*

- SHIRAZ—Rocky Hall 35.00

*This Shiraz has rich mouth-filling flavours of plum and blackberry. The nose is intense with berries, black pepper and spice.*

## Sparkling

- SPARKLING—Jacobs Creek 200ml  
Chardonnay Pinot Noir / Moscato /  
Sparkling Rose 7.00

- CHARDONNAY PINOT NOIR—  
Seppelts Fleur De Lys 24.00

- PROSECCO—Canti 33.00

*A bouquet of lime, citrus, apples and white fleshed stone fruit.*

- PINOT NOIR CHARDONNAY PINOT  
MEUNIER — Yarra Burn Vintage 40.00

*Crystal clear with a fine persistent bead, a medium straw colour and a golden hue. The bouquet for this wine displays lifted citrus and white peach characters with nuances of yeast brioche and sourdough.*

## Whites Small glass/Large glass/Bottle

- SAUVIGNON BLANC—  
Richmond Grove Bay Of Stones  
6.00 / 7.50 / 22.00

- SAUVIGNON BLANC—Drift Marlborough  
7.50 / 9.50 / 28.00

- SAUVIGNON BLANC—  
Mud House Marlborough 9.00 / 12.00 / 35.00

*The front palate fills with fresh greens and ripe tropical flavours. The crisp grapefruit like acidity extends the palate to a long mouth-watering finish.*

- SAUVIGNON BLANC SEMILLON—Fishbone  
6.50 / 8.50 / 25.00

*Ripe citrus fruit flavours persistent to the finish. A natural crisp acid supports the freshness of the fruit notes.*

- SAUVIGNON BLANC SEMILLON—  
Houghton Crofters 8.50 / 11.50 / 33.00

*The intensely aromatic bouquet displays tropical aromas of passionfruit, papaya and kiwi fruit. Fresh and flavoursome, the palate is full of zesty citrus, pineapple and passionfruit flavours.*

- CHARDONNAY—Grant Burge  
6.50 / 8.50 / 25.00

- CHARDONNAY—William Harvey Limestone  
Coast  
8.50 / 12.00 / 35.00

*Intense aromatics of melon and white peach, combined with notes of spicy oak.*

- PINOT GRIGIO—David Hook  
8.00 / 11.00 / 32.00

*It has a sweet aroma of melon and tangerines with a touch of spice and flint.*

- RIESLING—Nick O'Leary  
10.00 / 13.00 / 39.00

*Whole bunch pressed and cool fermented it shows aromatics of white flowers, apple blossom and citrus. The palate is generous with a powerful mix of Granny Smith apple and freshly squeezed lime.*

*All Bottles are 750ml unless specified on the wine list*

## Reds Small glass/Large glass/Bottle

- ROSE—Nick O'Leary  
10.00 / 13.00 / 39.00

- SHIRAZ—Nick O'Leary  
10.00 / 13.00 / 39.00

*An elegant fragrance of red-fruits, dusted spice and lifted white pepper. The palate brims with dark berry fruits and delivers a silky textured mouth feel which finishes with long fine tannins.*

- SHIRAZ—Richmond Grove Bay Of Stones  
6.00 / 7.50 / 22.00

- SHIRAZ—Houghton Crofters WA  
8.50 / 11.00 / 33.00

- MIAMBA SHIRAZ—Grant Burge  
11.00 / 13.00 / 39.00

- CABERNET SAUVIGNON—  
Grant Burge Benchmark  
6.50 / 8.00 / 25.00

*This full bodied wine has rich aromas of blackcurrant, chocolate and mint with hints of cedar and vanilla. The sweet berry fruit palate has firm tannins and an excellent persistence of flavour.*

- CABERNET SAUVIGNON—  
Taylors Jarraman 42.00

- CABERNET MERLOT—Amberley Secret  
Lane  
8.50 / 12.00 / 35.00

*Clear, deep crimson in colour with a vibrant ruby hue, this wine displays pronounced aromas of primary fruit characters of raspberry and blood plum, complemented by nuances of dark chocolate and tobacco leaf, with toasty oak notes.*

- PINOT NOIR—Mud House 11.50 / 13.50 /  
40.00

*All Bottles are 750ml unless specified on the wine list*

