

# DRINKS & DESSERTS

# ROCKPOOL CAFE :) HAVE A GREAT NIGHT 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

## Entrees & Shares

- **Garlic & parsley pizza crust 9"** w' side of tomato salsa \$12
- **Bbq duck spring rolls (x2)** w' iceberg lettuce, fresh herbs and nuoc cham dipping sauce DF \$15
- **Ladies' fingers** filo pastry filled w' fetta, wild greens, served w' yoghurt tahini sauce, pomegranate dressing \$15
- **Flatty tacos (x3)** —: coconut crumbed, locally caught flathead, soft taco shells, spicy tomato salsa, slaw, aioli. \$18
- **Spicy squid tacos (x3)**— sesame crumbed Eden squid, slaw, jalapeno salsa, roast garlic aioli & crispy shallots \$18

## Dinner Plates

- **Vegan mezze bowl** - brown & black rice, quinoa, soy, 5 spice fried tofu, pickled ginger, avocado salsa, cucumber, sesame relish & crispy shallots GF, DF \$24
- **Chicken pasta**—Italian egg fettuccini tossed w' chicken pistachio boudin blanc, coriander pesto, baby spinach and cherry tomatoes DF \$26
- **Duck risotto**— roast duck, pumpkin, borlotti bean & baby spinach w' Arborio rice GF \$27
- **Mediterranean flathead en papillote** - Eden flatty fillets cooked with potato, fennel, olives, artichokes, roasted capsicum and lemon in a paper parcel w' a garden salad GF \$28
- **Red braised pork belly** - palm sugar glaze, fondant sweet potato and cucumber sesame relish GF DF \$28
- **The big beef rib** - tamarind, lemon grass braised jumbo Black Angus short rib with coconut jasmine rice and pickled green papaya GF DF \$35
- **Grain finished 250g porterhouse steak** - w' potato, parsnip & seed mustard smash, winter greens, caramelised shallot & master stock jus GF \$35
- **Massamann curry lamb shank** - w' black sticky rice, fresh herbs, crispy shallots GF DF \$25

## Craft Burgers

*Burgers served on local bakery brioche bun*

- **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

## Award Winning Local Produce

*Southlands Fish Supplies Eden*

*Disaster Bay Chillies, Eden*

*Broadwater Oysters, Pambula*

### Freshly shucked Broadwater oysters GF, DF

	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 aniseed semolina GFA \$20

## Pizzas 12"

*8 slices—Handmade with organic unbleached flour*

**Nelson's Lagoon pizza** - fire roasted capsicum, artichokes, Kalamata olives, bocconcini, baby spinach \$19

**Mimosa Rocks pizza** - mozzarella, baby spinach, tandoori chicken, streaky bacon, sweet chilli aioli \$22  
Add jalapeno chillies \$23

**Short Point pizza**— sopressa salami, mushroom, bocconcini, baby spinach. Optional with chilli flakes (chef's suggestion) \$22

*(Gluten free 9" available)*

## A Couple of Sides

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

## Kids' Corner

- **Pizza** - traditional tomato sauce, mozzarella \$12
- **Taco** - coconut crumbed flathead, slaw, mayo, beer battered chips \$12
- **Kids' burger** - beef pattie, Bega cheese, tomato, 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

GF—Gluten Free, GFA—Gluten Free Available, DF—Dairy Free, DFA—Dairy Free Available

# BEER & CIDER

# 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.*

## 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*

## 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.*

## 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*

