

Burgers and Sandwiches

Beef Burger 220g House made Beef Pattie, Bacon, Lettuce, Tomato, Gherkin, Beetroot, Cheese and BBQ Sauce in a Toasted Burger Bun.	\$20.00
Pulled Pork Burger Hoisin Braised Pulled Pork, Asian Slaw and Horseradish Cream in a Toasted Burger Bun.	\$20.00
Vegetarian Burger House made Vegetarian Pattie, Lettuce, Tomato, Beetroot, Caramelised Onion and Feta Cheese in a Toasted Burger Bun.	\$20.00
Steak Sandwich 200g Rump Steak, Caramelised Onion, Lettuce, Tomato and Beetroot with Toasted Ciabatta Bread.	\$20.00
Chicken Sandwich Honey Mustard Chicken Breast, Bacon, Lettuce, Tomato, Camembert Cheese and Plum Sauce with Toasted Ciabatta Bread. <i>All served with Fries and Onion Rings. Available with Gluten free Bread</i>	\$20.00

Rock Hot Meal Deals

Chicken Schnitzel		\$20.00
Golden fried with a Light Plum Sauce, served with Salad and Fries.		
Beef Schnitzel		\$20.00
Lightly fried, served with Rich Mushroom Sauce, Salad and Fries.		
Pork Schnitzel		\$20.00
Lightly fried with Apple Sauce and Gravy, Salad and Fries.		
Lambs Fry and Bacon Stack		\$20.00
Lambs Fry and Bacon stacked on top of Mashed Potatoes with a Rich Brown Gravy. <i>GF</i>		
Pasta of the Day		\$20.00
Please refer to Specials Board		
Roast of the Day		\$20.00
Please refer to Specials Board. <i>GF</i>		
Pork Ribs		\$22.00
Baked Ribs covered in The Rock's own Marinade, accompanied with Fries. <i>GF</i>		
Extras		
Tomatoes (2 Halves)	\$3.00	Grilled Mushrooms \$5.00
Eggs (2)	\$4.00	Bacon (2 Rashers) \$5.00
Tomato Sauce	\$0.50	Sour Cream \$2.00
Gravy	\$2.00	Onions \$3.00
Seasonal Potato & Vegetables	\$7.50	Bowl of Fries (with Sauce) \$6.50
Creamy Potato Mash	\$6.00	Side Salad \$6.00
Wedges & Sour Cream	\$8.50	Extra Sauce \$1.50



Restaurant Menu

Starters

Mini Loaf **\$9.50**
Toasted Mini Loaf with Garlic and Herb Butter.

Cheese and Bacon Bread **\$9.50**
Lightly Toasted Turkish Bread with Garlic and Herb Butter, Bacon Bits and Melted Cheese.
Gluten Free Available.

Soup of the Day **\$11.50**
Served with Toasted Bread Roll and Butter. Please ask your server for today's flavour.
Gluten Free Bread Available.

Seafood Chowder **\$15.00**
Chunky style Chowder with a variety of Seafood, Served with a Toasted Bread Roll.

Calamari *GF* **\$15.00**
Marinated Calamari Rings tossed in a Salt and Pepper Rice Flour, lightly fried served with a Perinaise Sauce.

Prawns *GF* **\$16.50**
Prawn Cutlets Cooked in a Garlic, Chilli and Coriander Coconut Cream Broth. Served with Turmeric Rice and a Lemon Wedge.

NZ Mussels **Entree 9 Mussels \$14.00 Main 18 Mussels \$25.00**
Fresh NZ Green Lip Mussels in a Thai Red Curry Broth served with Crusty Bread.
Available with Gluten Free Bread.

Duck Spring Rolls **\$17.00**
Confit Duck Leg Meat, Vermicelli Noodles, Spring Onion, Snow Pea Shoots, Coriander and Chinese Cabbage. Served with both Aioli and a Sweet Lime and Chilli Sauce.

Antipasto **\$24.00**
A selection of Cured Meat, Cheeses, Crackers, Dips, Melba Toasts and Condiments.
Gluten Free Available.

Breads and Spreads **\$16.50**
A Selection of Lightly Toasted Breads and House made Dips.

Gluten free breads available (except for the mini loaf)

Mains

Blue Cod **\$28.00**
Chatham Island Blue Cod Fillets Cooked in a Speight's Gold Medal and Herb Beer Batter served with Rock Salad, Fries, House Made Tartare and Lemon Wedges.

Fish of the Day
Please ask your server for Today's Special

Flintstone Ribeye **\$37.00**
400g Ribeye on the Bone served with Wholegrain Mustard Mash, Seasonal Greens, Onion Rings and your Choice of Sauce. *Gluten Free without Onion Rings*
• Garlic and herb Butter • Creamy Mushroom Sauce • Blue Cheese Sauce • Green Peppercorn Sauce
All sauces are Gluten free

Ribeye **\$35.00**
300g Ribeye Chargrilled served with your choice of Rock Salad and Fries or Seasonal Roasted Vegetables and your choice of Sauce.
• Garlic and Herb Butter • Creamy Mushroom Sauce • Blue Cheese Sauce •
Green Peppercorn Sauce
All sauces are Gluten free

Reef 'n' Beef *GF* **\$37.50**
250g Eye Fillet Steak Chargrilled with Mussel, Prawn, Scallop and Salmon and a Creamy Garlic Reduction served with your choice of Rock Salad and Fries or Roasted Seasonal Vegetables.

Fillet Mignon *GF* **\$35.00**
250g Eye Fillet Steak Chargrilled, Bacon, Portobello Mushroom, Rich Beef Jus and your choice of Rock Salad and Fries or Seasonal Roasted Vegetables.

Chicken *GF* **\$28.00**
Chicken Breast Poached in a Creamy White Wine, Bacon and Thyme Sauce served with a Roasted Pumpkin, Rocket, Toasted Walnut and Tomato Concasse Salad.

Pork *GF* **\$28.00**
Pork Belly Smoked with Manuka Whisky Woodchips served with Sage Potato Puree, Broccolini, Baby Carrots, Jerusalem Artichoke and Rosemary Red Wine Jus.

Lamb Shanks **\$30.00**
Tender Slow Cooked Lamb Shank and Shank Meat Spring Roll served with Roasted Garlic and Kumara Mash, Seasonal Mixed Greens and a Rich Lamb and Guinness Reduction Sauce.

Sri Lankan Chicken Kottu Roti **\$24.00**
Home made Authentic Sri Lankan Godamba Roti Chopped and Mixed with Vegetables, Egg, Chicken and Mild Curry Sauce with Fresh Tomato and Coriander.

Vegetarian *GF* **\$24.00**
Roasted Chestnut stuffed Tomato, Portobello Mushroom, Caramelised Pumpkin, Jerusalem Artichoke, Beetroot Puree and Red Pepper Couli.

Salads

Caesar **\$18.50 add Chicken extra \$5.50**
Crisp Cos Lettuce, Bacon, Parmesan, Garlic Croutons tossed together in a Creamy Caesar Dressing with a Poached Egg and Anchovies (optional) *GF without croutons*

Thai Prawn and Egg Noodle Salad **\$24.00**
Stir Fried Prawn Cutlets and Egg Noodles tossed together with Spring Onion, Carrot, Mung Beans, Cashew Nuts, Salad Greens and Sweet Thai Dressing.

Warm Vegetable Salad *GF* **\$20.00**
Grilled Courgette, Roasted Baby Beetroot, Semi Dried Tomato, Caramelised Shallots, Chickpeas, Roasted Garlic, Salad Greens and Feta tossed together in a Balsamic Vinaigrette.

Cajun Chicken Salad *GF* **\$24.00**
Cajun Spiced Chicken Breast, Streaky Bacon, Camembert Cheese, Tomato Wedges, Cucumber, Red Onion and Mixed Salad Leaves with Aioli Dressing.