

TAKE IT
EASY BY
THE SEA



ROCKSHORE

BAR & BISTRO



Please place
your order at
the counter

(A) AUSTRALIAN (I) IMPORTED (M) MIXED ORIGIN

Entrées

(A) **FRESHLY SHUCKED OYSTERS** (DOZEN) • GF • DF
■ **NATURAL** \$35 \$55
Pure, briny perfection from the sea

■ **CHILLI LIME** \$38 \$58
Crisp, fresh & spicy delight

■ **KILPATRICK** \$40 \$60
Baked in Kilpatrick sauce with bacon bits

CHICKEN WINGS \$19
• GF • DF (6PCS)
(BUFFALO OR BOURBON BBQ)
Crispy golden chicken wings served sizzling hot & juicy, tossed in your choice of classic spicy Buffalo sauce or smoky bourbon BBQ for a finger-licking burst of flavour in every bite, served with homemade ranch

TACO • GFO • DF \$28
(CHICKEN/I FISH/PULLED BEEF)
Your choice of meat served in flour tortilla with slaw mix, spicy mayo & Pico de Gallo

LOADED CHIPS • GF \$20
(CHICKEN/PULLED BEEF)
Crispy loaded chips topped with your choice of protein & finished with spicy mayo

BANG BANG CHICKEN • DF \$28
House marinated chicken thigh tossed in Bang Bang sauce & served on a bed of garlic bread, topped with pickled veg and sesame

JALAPEÑO BITES \$25
Succulent house-crumbed jalapeño bites filled with risotto & cheese, served with sour cream & pickled vegetables

(A) **GRILLED SCALLOPS** • GF \$29
4 succulent scallops in the shell, topped with chilli-lime sauce on a bed of corn purée

BEEF CARPACCIO • GF • DFO \$29
Roast beef with rocket salad, capers, Parmigiano Reggiano & balsamic glaze

MUSHROOM BRUSCHETTA \$28
• VGO • GFO • V
Delicately cooked mushroom medley served with sourdough, rocket & dried cherry tomatoes, topped with crumbled feta

(A) **FREMANTLE OCTOPUS** \$29
• GF • DF
Grilled octopus served on a bed of baby new potatoes, crisp bacon bits, confit cherry tomatoes & romesco

SALADS

(A) **PRAWN NAMJIM SALAD** • GF • DF \$32
A vibrant mix of crisp greens tossed with succulent prawns, tomato, fresh herbs, red chilli & bean sprouts. Drizzled with a zesty Namjim dressing and roasted cashews. Light, vibrant & bursting with flavour

THAI BEEF SALAD • GF • DF \$31
Tender strips of marinated beef tossed with bean sprouts, crisp greens, tomato & fresh herbs, drizzled with a zesty Thai lime-chilli dressing, roasted peanuts & a splash of fish sauce. Light, vibrant & bursting with flavour

SUMMER BURRATA • GFO • V \$29
Fresh & indulgent burrata paired with poached peaches & rocket, finished with breadsticks, basil oil & crushed peanuts

ADD-ONS: CAJUN CHICKEN \$8 | CALAMARI \$8 | PRAWNS \$8

SIDES

SEASONAL VEGGIES SAUTÉED WITH GARLIC BUTTER \$18
BREAD & DIPS \$19
• GFO • DFO
Warm Turkish bread served with homemade dip, olive oil & balsamic glaze
+\$5 add dip

BRUSCHETTA \$19
• GFO • DFO
Garlic-buttered Turkish bread served with Pico de Gallo, feta & a drizzle of balsamic glaze

GARLIC BREAD \$14
• GFO • DFO
With garlic butter & fresh herbs
Make it cheesy \$5

POTATO WEDGES \$16
Sweet chilli & sour cream

BOWL OF CHIPS \$14
Tomato sauce or house aioli
+Add cheese \$3
+Add aioli \$2

SANDWICHES & BURGERS

● ALL COME WITH CHIPS ●

VEGGIE BURGER • V (25)
Vegetable patty served with lettuce, tomato, cheese, onion rings & homemade aioli on a toasted bun, accompanied by chips
Make it vegan +\$5

ROCKSHORE BEEF BURGER • GFO (29)
Wagyu beef patty with lettuce, tomato, caramelised onion, melted cheese, pickles & spicy mayo on a brioche bun, served with chips
Extra patty +\$5

TANDOORI CHICKEN BURGER • GFO (28)
House-marinated tandoori chicken with slaw mix, crispy bacon, melted cheese & spicy mayo in a brioche bun, served with chips
Extra chicken +\$5

STEAK SANDWICH • GFO (32)
Scotch steak stacked with caramelised onion, crispy bacon, fresh tomato, lettuce, melted cheese & homemade aioli, all served on toasted ciabatta with chips

ADD-ONS:
BACON \$5 | EGG \$5 | GF BREAD \$5

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MAINS

BANGERS & MASH • GF \$26

Pork sausages served on a bed of mashed potato, paired with onion gravy & green peas

(I) BEER-BATTERED FISH & CHIPS • GFO • DFO \$30

Flaky snapper in golden beer batter, served with fresh salad, tartare sauce, lemon wedge & chips

CHICKEN PARMIGIANA \$31

Panko-crumbed chicken breast topped with leg ham & Napoletana sauce, served with chips and garden salad

(A) CRISPY CALAMARI \$31

• GFO • DF

Tender squid, lightly fried and dusted with lemon seasoning, served with chips, salad, tartare sauce & lemon

½ CHICKEN • GFO • DFO \$38

Peri-peri marinated ½ free-range chicken served with golden chips, garden salad, pickled vegetables & pan sauce

1 KG CHILLI MUSSELS \$38

• GFO • DF (MILD/HOT)

Fresh Caribbean mussels cooked in spicy Napoletana sauce, served with garlic bread

PORK RIBS • GF • DF \$39

Slow-cooked pork ribs served with coleslaw & crispy chips

(A) CHORIZO AND PRAWN SIZZLER • GFO • DFO \$39

Succulent chorizo & prawns cooked in spicy garlic butter with cherry tomatoes, served with garlic bread

LAMB CHOPS • GF • DFO \$39

Succulent lamb chops served on a bed of romesco, baby new potatoes & seasonal greens, paired with red wine jus

(A) CATCH OF THE DAY ~\$45 (ASK OUR TEAM)

PASTA & RISOTTO

ADD-ONS: CHICKEN \$8 | PRAWNS \$8 | GF PENNE \$5

WE OFFER
GFO PENNE
Please ask our
staff for more
information

(A) PRAWN AND CRAB LINGUINE • GFO \$38
Succulent prawns and blue swimmer crab meat cooked in a light lemon-tomato sauce, tossed through al dente linguine & served with garlic bread

CHORIZO AND CHICKEN LINGUINE • GFO \$37
Spicy chorizo and succulent chicken tossed in a light lemon-tomato sauce with cherry tomatoes & Parmigiano Reggiano, served with garlic bread

SPAGHETTI PUTTANESCA • VG • DF • GFO \$31
Italian spaghetti cooked in a rich Napoletana sauce with olives, capers & roasted capsicum, tossed with rocket & cherry tomatoes

TRUFFLE MUSHROOM RISOTTO • GF • V \$28
Arborio rice infused with truffle & mushroom in a rich creamy white wine sauce

(M) SEAFOOD RISOTTO • GF \$36
Creamy Arborio rice tossed with prawns, squid, mussels & snapper in a light lemon-tomato sauce

ROCKSHORE PLATTERS

(M) SEAFOOD PLATTER \$200

A decadent platter of ocean favourites consisting of ½ dozen natural oysters, a full dozen king prawns, chilli-lime scallops, chilli mussels, battered snapper, crispy calamari & slipper lobster, served with chipotle mayo, lemon wedges & garlic bread

ROCKSHORE MEAT PLATTER \$89

A hearty platter loaded with 2 sausages, chef's special wings (1.5 kg), ½ chicken, crumbed seafood, bacon, field mushroom, garden salad, grilled lemon, golden chips & chef's special sauce

Desserts \$15

Please ask our staff about today's dessert selection

KIDS' MENU

DRINKS INCLUDED

FOR CHILDREN AGED 12 AND UNDER

NAPOLI SPAGHETTI..... \$16

(I) KIDS FISH & CHIPS \$18

GOLDEN CHICKEN NUGGETS... \$18

KIDS CHEESEBURGER..... \$18

KIDS' ICE CREAM..... \$7

Vanilla-flavoured ice cream
(with toppings/sprinkles)

Toppings: Chocolate | Caramel | Strawberry
+Upgrade to a kids' sundae +\$2



Premium Steak

GF, DF

WA GROWN

SCOTCH • 250G \$48

RUMP STEAK • 250G \$35

SERVED WITH CHIPS AND SALAD
CHOICE OF SAUCE: MUSHROOM, GRAVY, PEPPER, RED WINE JUS

ADD-ONS: MASH & VEG \$8 | MASH \$5 | VEG \$5
MAKE IT SURF & TURF \$10

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LET'S TALK

Beers & Ciders

STUBBIES

Little Creatures Rogers 3.8%	\$7
Corona Extra 4.5%	\$7
Carlton Dry 4.6%	\$7
Heineken 5%	\$7
Great Northern 0.00%	\$7
Hahn SuperDry •GF	\$7
Guinness Can 4.2%	\$14
Magners (570ml) 4.5%	\$15

ON TAP

Great Northern 3.5%
Swan Draught 4.2%
Matso's Ginger Beer 4.5%
Cider 4.5%
Single Fin 4.5%
Rockshore House Lager

RTDs

Vodka Cruiser Watermelon	\$13
Vodka Cruiser Guava	\$13
Jack Daniel's	\$14
Jim Beam	\$14

SPIRITS

VODKA

Flux Vodka (House)	\$13
Smirnoff	\$14
Grey Goose	\$15

BOURBON

Jim Beam (House)	\$13
Wild Turkey	\$13
Maker's Mark	\$14

GIN

Flux Gin (House)	\$13
Gordon's Dry London	\$13
Gordon's Pink Gin	\$13
Bombay Sapphire	\$14
Tanqueray	\$14

WHISKEY

Jameson Irish	\$13
Canadian Club	\$13
Jack Daniel's	\$13
Monkey Shoulder	\$14
Suntory Toki	\$15
Gentleman Jack	\$15
Johnnie Walker Red	\$13
Johnnie Walker Black	\$15

TEQUILA

Casa Tequila (House)	\$13
Sierra Tequila	\$13
José Cuervo	\$13



RUM

Casa Rum (House)	\$10
Sailor Jerry	\$13
Bundaberg Rum	\$13
The Kraken	\$14

TOP SHELF

Glenmorangie 10YO	\$15
Chivas Regal Extra 13YO	\$15
Martell VS Cognac	\$15
Johnnie Walker Gold	\$15
Talisker 10YO	\$16
Laphroaig 10YO	\$16
Glenfiddich 12YO	\$16
Glenfiddich 18YO	\$26
Johnnie Walker Blue	\$35

LIQUEURS & OTHER

Alizé (Blue)	\$11
Baileys	\$13
Jägermeister	\$13
Malibu	\$13
Midori	\$13
Galliano Black	\$13

COCKTAILS

■■■ \$13/EACH ■■■
MIMOSA

■■■ \$15/EACH ■■■
ELDERFLOWER G&T
FRUIT TINGLE

■■■ \$18/EACH ■■■
MOJITO
(Classic / Strawberry)

DARK & STORMY
PORN STAR MARTINI
MANGO GIMLET

PIÑA COLADA
(Classic / Mango)

WATERMELON SOUR

MARGARITA
(Spicy / Classic / Mango
Coconut / Raspberry)

■■■ \$19/EACH ■■■
ESPRESSO MARTINI
LONG ISLAND ICED TEA

■■■ \$20/EACH ■■■
WATERMELON & LYCHEE MOJITO
ROCKSHORE SIGNATURE

■■■ \$16/EACH ■■■
SPRITZERS
APEROL SPRITZ
LIMONCELLO SPRITZ
ELDERFLOWER SPRITZ

MOCKTAILS \$13

VIRGIN MOJITO
VIRGIN FRUIT TINGLE
VIRGIN PINA COLADA
WATERMELON LYCHEE



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Coffes

HOT DRINKS

CUP \$6	TAKEAWAY MEDIUM \$7
MUG \$7	TAKEAWAY LARGE \$9

◆ Espresso	◆ Flat White
◆ Double Espresso	◆ Latte
◆ Short Mac	◆ Cappuccino
◆ Long Mac	◆ Mocha
◆ Short Black	◆ Hot Chocolate
◆ Long Black	◆ Chai Latte
◆ Dirty Chai Latte	\$8.5
◆ Babycino	\$3
◆ Puppuccino	S: \$4 L: \$6

POT OF TEA

POT FOR 1 \$6.5

◆ English Breakfast	POT FOR 2 \$10
◆ Chamomile	◆ Green Tea
◆ Peppermint	◆ Earl Grey

COLD COFFEES

◆ Iced Coffee	\$9
<i>Served with cream & ice cream</i>	
◆ Iced Chocolate	\$9
<i>Served with cream & ice cream</i>	
◆ Iced Chai Latte	\$9
◆ Iced Long Black	\$7
◆ Affogato	\$12
<i>(Add a shot of Baileys or Frangelico+\$5)</i>	

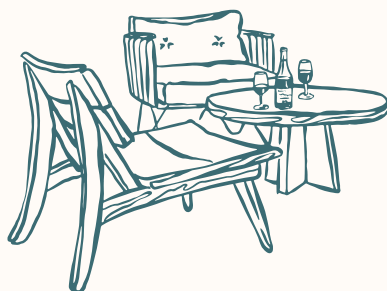
MILKSHAKES

\$10

◆ Vanilla	◆ Spearmint
◆ Caramel	◆ Strawberry
◆ Chocolate	

ADD-ONS / EXTRAS

Syrups	+\$1
<i>(Hazelnut / Vanilla / Caramel / Coconut)</i>	
Alternative Milks	+\$2
<i>(Soy / Almond / Oat / Lactose Free)</i>	
Honey	+\$2
Pouring Cream	+\$2
Extra Coffee Shot	+\$2



ALL FOR

Wines

PLEASE ORDER AT
THE COUNTER OR BAR

HOUSE WINES

Hardy's 'The Riddle' SB	150ML \$7	250ML \$10	BOTTLE \$30
Hardy's 'The Riddle' Shiraz	150ML \$7	250ML \$10	BOTTLE \$30
Hardy's 'The Riddle' Rose	150ML \$7	250ML \$10	BOTTLE \$40 (\$1 litre)

WHITE WINES

	150ML	250ML	BOTTLE
Ta Ku Sauvignon Blanc	\$13	\$16	\$45
Amberley Secret Lane Semillon Sauvignon Blanc	\$13	\$16	\$45
Brookland Valley Discovery Chardonnay	\$15	\$18	\$55
Mud House Pinot Grigio	\$15	\$18	\$55

RED WINES

	150ML	250ML	BOTTLE
Amberley Secret Lane Cab Merlot	\$13	\$16	\$45
Houghton Cabernet Sauvignon	\$13	\$16	\$45
St Hallett Black Clay Shiraz	\$15	\$18	\$55
Mud House Pinot Noir	\$15	\$18	\$55

ROSE & MOSCATO

	150ML	250ML	BOTTLE
Amberley Kiss & Tell Moscato	\$13	\$16	\$50
Tatachilla Rose	-	-	\$50

SPARKLING WINES

	GLASS	BOTTLE
Da Luca Prosecco	\$11	\$45
Yellowtail Prosecco	-	\$45

SOFT DRINKS

	MIDDY	PINT
Coke	\$6	\$8
Coke Zero	\$6	\$8
Squash	\$6	\$8
Lemonade	\$6	\$8
Ginger Ale	\$6	\$8
Ginger Beer	-	\$7
Fire Engine	\$6.5	\$8.5
Lemon Lime Bitters	\$6.5	\$8.5

H²O

Still Water (600ml)	\$5
Sparkling Water (500ml)	\$6

Juices

\$6 \$9
SMALL LARGE

- ◆ Apple
- ◆ Orange
- ◆ Pineapple
- ◆ Cranberry