

Welcome
To

Rocky Top
Restaurant

BREADS

TURKISH

TRIO OF HOMEMADE DIPS w/ TOASTED TURKISH BREAD
\$7.00

PESTO

GRILLED MOZZARELLA & PESTO TOPPED BAGUETTE
\$7.00

ITALIAN BREAD

MOZZARELLA, BALSAMIC REDUCTION, PANCETTA,
DRIED TOMATO, PESTO
\$12.50

PACIFIC PLATE OYSTERS

FRESHLY SHUCKED TO ORDER

NATURAL

SERVED ON A BED OF ROCK SALT w/ A WEDGE OF LEMON
& COCKTAIL SAUCE

6	\$17.50	12	\$29.00
---	---------	----	---------

OYSTER KILPATRICK

TOPPED WITH BACON PIECES IN TOMATO, BBQ,
WORCESTERSHIRE & OYSTER SAUCE MIXED TOGETHER
w/ A SPLASH OF TABASCO & GRILLED

6	\$19.50	12	\$31.50
---	---------	----	---------

ITALIAN OYSTERS

TOPPED w/ CHOPPED PANCETTA, BALSAMIC CREAM, GOATS
CURD, BASIL PESTO, SEMI-DRIED ROMA TOMATOES, OVEN
BAKED SERVED ON ROCK SALT

6	\$ 22.50	12	\$39.50
---	----------	----	---------

STEAKS

ALL OUR STEAKS ARE BLACK ANGUS DIAMANTINA BEEF, WHICH HAVE LIVED ON GRASS FOR THE FIRST 2 YEARS BEFORE BEING FINISHED OFF ON GRAIN FOR 120 DAYS. THE FERTILE SOILS, FRESH AIR & ABUNDANT WATER OF THIS RICH & LUSCIOUS REGION PRODUCE AN INCREDIBLE ARRAY OF HIGH QUALITY TENDER & TASTY BLACK ANGUS

RUMP	300G	\$27.00
SIRLOIN	300G	\$30.00
RIB FILLET	300G	\$32.50
EYE FILLET	250G	\$34.00
WAGYU RUMP	300G	\$35.50

ALL OUR STEAKS ARE SERVED W/FRESH HAND CUT CHIPS
& A SAUCE OF YOUR LIKING

MUSHROOM, GREEN PEPPER, DIANNE,
RED WINE & ROSEMARY JUS

REEF AND BEEF OPTION \$10.50

FRESH LOCAL TIGER PRAWNS, FRESH BUG TAIL MEAT,
QLD SCALLOPS IN A CREAMY WHITE WINE & GARLIC SAUCE,
SERVED ON YOUR CHOICE FROM ANY OF THE ABOVE STEAKS

SIDES

BEER BATTERED CHIPS \$5.00

SEASONED WEDGES, SOUR CREAM
& SWEET CHILLI SAUCE \$7.50

IN SEASON VEGETABLES W/ GARLIC AIOLI \$5.00

FRESH GARDEN SALAD \$6.00

CHEF'S SPECIAL CAESAR SALAD \$17.50

BABY COZ LETTUCE, CRISPY PROSCIUTTO, HERB & GARLIC
CROUTONS, PARMESAN CHEESE, CHERRY TOMATOES,
ROASTED CASHEW NUTS, POACHED EGG, FINISHED WITH
CHEF'S HOMEMADE CAESAR DRESSING

WITH CAJUN CHICKEN \$7.00

WITH PAN FRIED GARLIC PRAWNS \$9.00

Steaks

&

Sides

Rocky Top Restaurant



From

The

Ocean

ENTREES

OCEAN TROUT

CONFIT OF OCEAN TROUT W/ PICKLED CUCUMBER, CRÈME
FRAICHE , PARSLEY OIL & SALMON PEARLS

\$16.00 G/F

PRAWN COCKTAIL

CHILLED TIGER PRAWNS W/ PICKLED VEGETABLES,
LEMON & MARIE ROSE SAUCE

\$16.00 D/F G/F

MAINS

CONEBAY BARRAMUNDI

WRAPPED IN PARMA HAM, OVEN BAKED, W/ PUY
LENTILS, BROCCOLINI, RED CAPSICUM & ROAST TOMATO
COULIS

\$29.50 D/F G/F

ATLANTIC SALMON

TARTARE W/ POACHED QUAIL EGGS, GRILLED LIME
& MICRO HERBS

\$28.50 D/F G/F

Rocky Top Restaurant



From

The

Garden

ENTREES

SOUP

FRESH SOUP OF THE DAY SERVED W/ HERBED CROUTONS
\$8.50

CHEESE

PANKO CRUMBED BOCCONCINI W/ ROCKET, PESTO
& TOMATO COULIS
\$12.50

SPRING ROLLS

VEGETARIAN SPRING ROLLS W/ A SWEET CHILLI,
CORIANDER & MINT SAUCE
\$12.50 (D/F)

MAINS

FILO PIE

RICOTTA, ZUCCHINI & PINE NUTS WRAPPED IN FILO PASTRY
W/ A GARDEN SALAD
\$25.00

GNOCCHI

POTATO DUMPLING W/ THREE CHEESE SAUCE ROCKET &
BASIL
\$23.00

[T]

Rocky Top Restaurant

ENTREES

SERRANO HAM

WRAPPED MOZZARELLA W/ BAKED CHERRY
TOMATO & PESTO
\$14.50 (G/F)

VEAL

POACHED FILLET W/ TUNA MAYONNAISE,
FRIED CAPERS, GAME CHIPS & PETITE SALAD
\$15.50 (D/F) (G/F)

MAINS

PORK

FILLET WRAPPED IN PANCETTA ON ROASTED PUMPKIN
PUREE, MELANGE OF BEANS & MADEIRA JUS
\$28.50 (G/F)

CHICKEN

CORN FED BREAST ON WILD MUSHROOM RISOTTO,
ASPARAGUS SPEARS W/ A SAFFRON & WHITE WINE
VELOUTE (G/F)
\$30.00

DUCK

TWICE COOKED W/ BRAISED RED CABBAGE
BROCCOLINI & POMEGRANATE MOLASSES
\$29.00 (D/F) (G/F)

LAMB

SPICED CUTLETS ON A BEETROOT, SWEET POTATO,
FETTA SALAD W/ CUCUMBER & MINT YOGHURT
\$34.50 (G/F)



From

The

Paddock