



Starters

FOCACCIA

*Whipped ricotta, honey \$12

*Olive mix, Balsamic olive oil \$12

HERB & GARLIC BRIOCHE BUNS [V] \$12

Garlic butter, mozzarella, parmigiano reggiano

WOODFIRED AUSTRALIAN KING PRAWNS \$32

House made chimichurri butter, bread

5 HOUR BRAISED OCTOPUS \$32

Slow cooked in paprika oil, jalepeno garlic butter, hummus

4 HOUR MEATBALLS \$18

Pecorino cheese, balsamic glaze, bread

ROASTED PUMPKIN ARANCHINI \$18

Truffle aioli, candied walnuts

PAN SEARED SCALLOPS \$31

Sobrasada, parsnip puree, lemon pearls

Rocky's ITALIAN

Menu

Mains

All our meals are prepared fresh to order and mains will take a minimum 25 minute wait time.

SLOW COOKED BEEF RIB [GF] \$44

Garlic mashed potato, chefs green salad

MILANESE PORK W CEASER SALAD \$42

Tenderised pork loin, garlic mash potato

WOODFIRE BAKED BARRAMUNDI [GF] \$39

Classic house made lemon capper sauce, duck fat potato

PREMIUM SIMPLE STEAK [GF] \$45

250g rib eye fillet, green pepper corn sauce, duck fat potato

NOT YOUR NORMAL PARMI \$40

Crumbed chicken thigh, crispy prosciutto & roast cherry tomato sauce topped with stracciatella. Served with heirloom radicchio salad and garlic mash potato

SURF & TURF [GF] \$89

250g rib eye fillet, Australian king prawns, QLD prawns, garlic cream, garlic mash, broccolini

Dessert

STICKY DATE PUDDING \$16

Served warm with house made butterscotch sauce, vanilla ice cream, berries

PISTACHIO CANNOLI \$16

Thick pistachio cream patisserie, fresh berries, pistachio crumb

SMORES CHOCOLATE BROWNIE [GF] \$16

Marshmallow, chocolate pearls, bourbon caramel sauce, our chocolate ice cream

DESSERT PIZZA \$20

Marshmellow, strawberry, banana, hazelnut & ice cream

TORTA DI MELE \$16

Italian warm apple cake, caramel ice cream

Kids

Up to
12yrs

ALL KIDS MEALS COME WITH JUICE & ICE CREAM

KIDS HAM AND CHEESE PIZZA \$15

BOLOGNESE \$15

CARBONARA \$15

CALAMARI & CHIPS \$15



Pizza

WOOD FIRED PIZZAS

ALL PIZZA AVAILABLE GF ADDITIONAL \$5

ALL PIZZA AVAILABLE WITH VEGAN MOZZARELLA ADDITIONAL \$5

Traditional Pizzas

MARGHERITA [V] \$20

Tomato, mozzarella & basil

MEATLOVER ITALIA \$27

Tomato, mozzarella, mortadella, finocchio salami, ham, hot salami & oregano

CAPRICCIOSA \$26

Tomato, mozzarella, ham, olives, artichoke, anchovies

GUMBERI \$29

Tomato, mozzarella, prawns, chilli, garlic, capers & rocket

QUEENSLANDER \$26

Tomato, mozzarella, ham & pineapple

SUPREMO \$28

Tomato, mozzarella, ham, hot salami, mushroom, olives, roast capsicum & artichoke

PROSCIUTTO \$31

Tomato, mozzarella, prosciutto, rocket & parmesan

VEGETARIANA [V] \$25

Tomato, mozzarella, artichoke, sun dried tomatoes, olives, roast capsicum & rocket

SALAMI \$26

Tomato, mozzarella, finocchio salami, hot honey

SEAFOOD [V] \$36

Tomato, mozzarella, prawns, mussels, barramundi, calamari, chilli, garlic, capers & rocket

Signature Pizzas

GARLIC & CHEESE [V] \$20

Mozzarella, taleggio, confit garlic & oregano

LOMBARDI \$28

Mozzarella, hot salami, nduja, Lombardi peppers & vincotto

CARNIVORO \$32

Smoked bbq sauce, mozzarella, finocchio salami, ham, hot salami, charred chicken, chorizo & oregano

TARTUFO [V] \$32

Truffle mushrooms, truffle cream, mozzarella, taleggio

POLLO E PESCHE \$34

Smoked bbq, chargrilled chicken, baby spinach, red onion, caramelised peaches, mozzarella

*From Italy's
kitchen to your
table.*

Pasta

ADD CHICKEN +\$5

ADD GNOCCHI +\$3

ALL PASTA GF +\$3



BLUE SWIMMER CRAB SPAGHETTI \$36

Crab meat, lobster bisque, cherry tomatoes, chilli, garlic, capers & basil

CHICKEN & CHORIZO RIGATONI \$32

Chicken breast, chorizo, roast capsicum, caramelised onion, fresh basil in a Napoli sauce

TRUFFLE MUSHROOM GNOCCHI \$30

7 types of forest mushrooms, parmesan, green peas, goats cheese

ADDICTIVE PUMPKIN GNOCCHI [V] \$30

Brown butter, toasted pinenuts, crispy sage

SPINACH AND RICOTTA RAVIOLI [V] \$30

Creamy garlic sauce, parmesan, watercress & fresh lemon

SEAFOOD \$36

Mussels, prawns, fish, calamari, chilli, garlic, capers, cherry tomato & basil

DUCK PAPPARDELLE \$30

Slow cooked duck, duck jus, baby spinach, orange zest & parmesan

CHILLI PRAWN RISOTTO \$34

Prawn cutlets, lobster bisque blistered cherry tomatoes & gremolata

SPAGHETTI BOLOGNESE \$26

Traditional beef and pork ragu finished with cherry tomatoes

BEEF CHEEK GNOCCHI \$36

Slow cooked beef cheeks, forest mushrooms, parmesan

GARLIC CHILLI PRAWN LINGUINE \$36

Australian king prawns, Queensland prawns, white wine, butter, parsley, cherry tomatoes

• *From Italy's kitchen to your table.* •