

SMALL PLATES

Top End Wontons crocodile asian style dumpling with Viet dressing	\$15
Threadfin Salmon Fish Bites with lemon & aioli sauce	\$16
Spicy Chicken Popcorn smoked paprika, caper berry & capsicum sauce	\$15
Grilled Barramundi Sliders lemon myrtle aioli, tomato & crispy lettuce	\$18
Pulled Pork Sliders , wilted cabbage, tomato & housemade plum sauce	\$15
Smoked Fish Terrine fig jam & toasted lavosh	\$14
Moorish Lamb Kebab mojo picon & Tabouleh	\$18
Drunken Chicken Skewers (gf) gin & harissa marinated chicken thigh	\$16
Garlic Bread champagne sour dough with fresh herbs & garlic butter	\$8
<i>add cheese</i>	\$10
Bush Herbs Bruschetta toasted champagne sour dough, fresh tomatoes, basil, garlic, outback herbs & balsamic glaze	\$12
Grilled Haloumi Vegie Brochette (v) drizzled with house made basil pesto	\$14
Crumbed Field Mushroom (v) shallow fried with wasabi aioli	\$10
S.A Bay Oysters 6 for \$19 12 for \$36	
<i>Natural with cocktail sauce</i> <i>Chardonnay vinaigrette</i> <i>Kilpatrick</i>	

PIZZA

Buffalo Margarita (v) buffalo mozzarella, basil, tomato, mozzarella	\$16
Virgin (v) tomato, kalamata, garlic, olive oil, oregano	\$18
Capricciosa capers, mushroom, ham, anchovies tomato, mozzarella	\$20
Salmone Fresco fresh salmon, cherry tomato, leeks, cream, mozzarella	\$25
Parma Ham prosciutto, parmesan cheese, cherry tomato & rocket	\$24
Carbonara bacon, egg, red onion, mushroom, tomato, mozzarella	\$20
Godfather hot sopressa, bacon, olives, capsicum, chili, tomato, mozzarella	\$24

SALADS & SOUPS

Thai style pumpkin soup (gf) (v) , with sourdough & spring onions	\$14
Catalonian gazpacho (v) marinated tomato, avocado mousse & toasted sourdough	\$13
House Smoked Kangaroo Salad (gf) onion, tomato, roquette, Kakadu plum dressing	\$19
Beetroot & Persian Feta Salad (gf) (v) quinoa, roasted tomatoes, mesculin & citrus aioli	\$17

SHARE BOARDS

Medley Of Dips (v) pumpkin and peanut, tzatziki, grilled capsicum sauce, marinated olives	\$15
Charcuterie Selection of smoked & cured meats, smoked fish terrine, house port infused duck pate, 3 cheeses, marinated olives	\$45
Rorkes Seafood Platter (local and imp) with beer battered chips	\$95

Hot selection: lobster thermidor, asian style spicy tomato bugs, paprika and lemon marinated squid, white wine mussels, battered threadfin salmon

Cold selection: fresh gulf king prawns, S.A bay oysters & house lemon myrtle aioli, cocktail sauce & lemon wedge

STEAKS



Jacks Creek Wagyu Porterhouse *The worlds No 1 ranked steak wagyu meat in the last 2 consecutive years* \$70
Seared 250g F1 9+ porterhouse steak seared with thyme & pink salt served with wild roquette and vine ripe tomatoes with drizzle of truffle oil.



Scotch Fillet – 350g	\$44
Beef Rib-eye - 400g	\$45
Porterhouse – 300g	\$30
<i>Thyme Jus</i> <i>Creamy Mushroom gravy</i> <i>Brandied Green Peppercorn</i>	\$3
<i>Garlic king Prawn</i>	<i>Truffle Jus</i> \$5

All steaks served with dukkah roasted pumpkin and roasted shallots

MAINS

Rorkes Burger with beer battered chips	\$20
Wagyu beef & onion pattie, bacon, egg, blue cheese, caramelised onions, lettuce, tomato & bush tomato chutney	
Wagyu +6 Schnitzel garden salad & beer battered chips	\$27
Add: <i>Parmigiana</i> \$4 <i>Sauce (as for steaks)</i> \$3	
Twice Cooked Wallaby Shank (gf) red wine reduction, buttered vegetables & mille feuille potatoes	
<i>2 shanks</i> \$32 <i>3 shanks</i> \$38	
Chargrilled Buffalo bangers and parmesan mash, green peas and mushroom gravy	\$26
Homemade Pie Of The Day ask for the gourmet flavour of the day served with chips and salad	\$22
Grilled Chicken Breast (gf) stuffed with chorizo, served with Tortilla, roquette, parmesan, romesco sauce	\$32
Dukkha Roasted Kangaroo (gf) with roasted sweet potatoes, butter tossed broccolini & thyme jus	\$36
Pan seared Atlantic salmon (gf) with roasted kipfler and red pepper, asparagus with sauce vierge.	\$30
NT Wild Herbed Barramundi (gf) spice marinated potatoes with fennel salad and lemon butter	\$32
Fish And Chips grilled or beer battered fish of the day, house salad & lemon myrtle aioli.	\$28
Seafood Paella (gf) (local and imp) sauté barra, prawn, squid & mussels, saffron rice, tomato, smoked paprika.	\$32
Tagliatelle Verde (v) wild roquette pesto, feta, tomato, pistachio, onion, olive oil	\$24

SIDES

potato sidewinders with capsicum sauce	\$10	steamed buttered vegetables	\$8
parmesan mash	\$8	organic salad with house dressing	\$10
beer battered chips and aioli	\$4 / \$ 8	sweet potato fries with capsicum sauce	\$10
house made onion rings	\$8		