

# MENU

Hi, welcome to Rorkes. We love fresh well cooked food to share amongst friends. Please take you time, relax and let us look after you. Our menus front page is designed to graze on, share and sample. If you are feeling something more substantial flip over and check out our main plates.

## PIZZA & BREADS

Crusty bread, garlic & herb butter (V) (DF)	\$7.50
Baked flat bread, hummus, dukkha, house labneh and olive oil (V)	\$12.50
Pizza Margherita, tomato, buffalo mozzarella, basil (V)	\$18.00
Pizza Rustica, tomato, mozzarella, shaved prosciutto, roquette	\$20.00
Pizza Capricciosa, mozzarella, ham, bacon, olives, capers, anchovies	\$22.00
Pizza Mafioso, pepperoni, cabanossi, mushroom, olives, garlic, chili	\$24.00

## SHARE PLATES & OYSTERS

Coffin bay oysters, natural, Kilpatrick, cucumber salsa	Each	\$3.50
Grilled chorizo, marinated octopus, goats feta (GF)		\$14.00
Prosciutto, sardines, marinated olives, cornichons (GF) (DF)		\$16.00
Fresh buffalo mozzarella, tomato & basil salsa, crispy caper, EVOO (GF) (V)		\$17.00
Spinach and ricotta Gnocchi (4), sage brown butter (V)		\$16.00
Prawn and saffron Arancini (3), mozzarella stuffed, lemon dressed rocket		\$16.00
Beef carpaccio, pecorino, fried garlic, anchovies & parsley dressing (GF)		\$19.00
Seared yellow fin tuna, grapefruit, fennel, herb salad (GF) (DF)		\$20.00
Salt and pepper dusted calamari, chipotle aioli, lemon (GF) (DF)		\$16.00
Spicy Buffalo wings, Rorkes jalapeno poppers, tzatziki (GF)		\$18.00
Beef Nachos, beans, guacamole, sour cream, cheese, jalapenos (GF) (Vegetarian Available)		\$18.50
Spiced blooming onion, BBQ bourbon bacon relish		\$9.50

(GF) Gluten Free (V) Vegetarian (VG) Vegan (DF) Dairy Free

## MAIN PLATES

Chili mussels, grilled flat bread (DF)	E\$20.00	M\$32.00
250gm beef burger, bacon, gruyere, tomato relish, brioche bun, chips, aioli		\$26.00
Ocean fish, Asahi black battered or grilled, sweet potato fries, slaw, tartare (DF)		\$28.00
Fried chicken tenderloins, baked in Napoli sauce, mozzarella, parmigino, chips		\$28.00
Crispy skin barramundi, baby potato and fennel salad, olive tapenade (GF)		\$32.00
Duck ragout, papparadelle, truffle, pecorino		\$29.00
Fried cauliflower, capsicum and tomato salsa, baba ganoush, dukkah (GF) (DF) (VG)		\$23.00
350gm Sirloin, jus, fried egg, fries (DF) <i>Kilkoy, grain finished, QLD</i>		\$35.00
500gm Rib eye, peppercorn cognac sauce, whipped potato (GF) <i>Nolan's private selection, grass fed, yearling, QLD</i>		\$47.00
Pork belly, black pudding, parsnip puree, apple relish, walnut and fennel salad (GF)		\$29.00

## SIDES

Mixed leaf salad, cucumber, walnuts, goats cheese, lemon dressing (GF) (V) (DF)	\$9.00
Mash potato, truffle butter, jus (GF)	\$9.00
Sautéed snow peas, chorizo, chili (GF)	\$9.00
Fries, chipotle aioli, tomato relish (V)	\$9.00

## CHEESE

Served with quince paste, lavosh, apple	Each	\$12.00
<i>Artesian purveyors of fine cheese showcasing each country's finest</i>	3 for	\$30.00

Le Marquis Brie	France	
Mauri Cave Taleggio	Italy	
Bleu d' Avergine	France	
Blarliath Cheddar	Scotland	Aged 9 months
Queso Manchego	Spain	Aged 12 months
Gruyere	Switzerland	Aged 12 months

## SWEETS

Dark chocolate mousse, cherry compote, Cointreau crème, mint (GF) (V)	\$12.00
Vanilla panna cotta, caramel, mango and pineapple salsa (GF) (V)	\$12.00
Vanilla gelato Sundae, chocolate ganache, nuts (GF) (V)	\$9.00