**12 rocks beach bar**

**Dinner Menu**

**Entrée**

**Garlic bread $6.5**

**Oysters – Natural ½ doz. $16 doz. $32**

 **- Classic Kilpatrick ½ doz. $18 doz. $36**

**Marinated prawns** – on a bed of steamed basmati rice topped with creamy garlic sauce **$20**

**Salt & chilli calamari** – with an Asian herb salad and tangy lime aioli **$18**

**3 cheese Margarita pizza** – napoli sauce, cherry tomato, roasted garlic, parmesan,

mozzarella & bocconcini topped with fresh basil **$18**

**Duck spring rolls** –with a cucumber, coriander salad & a sweet sesame sauce **$16**

**Slow cooked pulled pork steamed Bao buns** – with sriracha aioli slaw & coriander **$18**

**Mains**

**Beer battered fish of the day** –w’ crispy fries & a house salad **$28**

**Parmesan & dill crusted salmon fillet** – oven baked Atlantic salmon, w’ buttered greens,

creamy garlic herb mash & lemon aioli **$29**

**Seafood tasting plate** – lemon herb buttered Morton bay bug, natural oysters,

chorizo crumbed scallops, smoked salmon, skewered prawns, a side of crispy fries &

a tangy seafood sauce **$39**

**Salt & chilli calamari** –with an Asian herb salad & tangy lime aioli **$24**

**Grilled eye fillet** – served with baby carrots, broccolini, onion rings & chips with your

choice of truffle herb butter, red wine jus, mushroom, pepper or plain gravy **$35**

**Add Beef & Reef topping**– prawn, calamari, & mussels in a creamy garlic sauce **Extra**  **$6**

**Oven roasted 2 point lamb rack** –with smashed green peas, fried chats, roasted baby

carrots, & finished with a red wine reduction **$29**

**Kangaroo burger** –with pickled beetroot, gruyere cheese, rocket, onion jam on a charcoal

brioche bun with sweet potato wedges & onion rings **$24**

**Slow roasted Portuguese chicken** –with garlic herb mash, buttered greens and

a zesty coriander yoghurt **$28**

**Crumbed chicken breast snitzel** –with your choice of sauce (truffle butter, red wine jus, mushroom, pepper or plain gravy) crispy fries & a house salad **$20**

**Crumbed chicken breast parma** – with a slow roasted tomato Napoli, smoked leg ham,

Italian mozzarella, crispy fries & a house salad **$23**

**Turmeric roasted cauliflower & pumpkin salad** – with toasted grains, seeds

& pomegranate, pickled beetroot, mixed leaf finished with lemon tahini & pistachio dust

 (add haloumi $4) **$22**

**Kids menu**   **$9.5**

**Fish & chips**

**Chicken nuggets & chips**

**Mini pizza & chips**

**Sides**

**Chips $7.5**

**Bowl of rice $6**

**Garden salad $6**

**Seasonal Vegetables $8**

**Please inform staff of dietary requirements including gluten free options**