

## Oysters

### Chilled

	½ dozen	dozen
NATURAL With Lemon & Mignonette Sauce	\$30	\$45
FRENCH Seaweed Vinaigrette, Olive Oil, Fresh Shallots & Spanish Onion	\$35	\$55
KOREAN Kimchi, Spicy Sauce & Cucumber	\$35	\$55
JAPANESE Wasabi, Soy, Sushi Seasoning & Pickled Ginger	\$35	\$55
NORTHEAST ASIAN Sesame Dressing with Fried Shallots	\$35	\$55

### Grilled

KILPATRICK Bacon, Worcestershire & BBQ Sauce	\$35	\$55
MORNAY Creamy Cheese Sauce	\$35	\$55
ITALIAN Chilli/Garlic Butter Topped with Parmesan Cheese & Panko Crumbs	\$35	\$55
GARLIC BUTTER With Chives & Lemon	\$35	\$55

### Mixed

TASTER PLATE One of Each Speciality Oyster (8)		\$45
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## Share Plates

CHICKEN WINGS Smokey BBQ with Blue Cheese dipping sauce Spicy Korean BBQ with Sesame Seeds & spring onions	\$19	\$19
PRAWN TWISTERS With a coriander, lime & Ginger Dipping Sauce & lemon (6)	\$16	
MEATBALLS (GF) With Tomato, Cheese & Basil Sauce	\$22	
PUMPKIN ARANCINI BALLS (Vegan Option) Served on a tomato Base with Garlic Aioli (6)	\$24	
SALT & PEPPER SQUID With Garlic Aioli & Sweet Chilli Sauce	\$18	
WARMED DIPPING BREAD WITH 3 DIPS (GF Option) Whipped Garlic Feta Creme, Basil Pesto & Beetroot Hummus	\$18	
BARRAMUNDI TEMPURA FILLETS With a choice of 1 side salad and chips with lemon and tartar	\$25	
POPCORN CAULIFLOWER With a chipotle and paprika	\$15	
CHICKEN SATAY SKEWERS (GF Option) With house made satay Sauce	\$19	
SESAME CRUSTED TUNA (GF) With a Toasted Sesame soy dipping sauce, Wasabi Mayo & pickled ginger	\$22	
BRUSCHETTA DIP (GF Option) with Feta & Balsamic Glaze with fried Tortilla Chips	\$17	
SMOKED SALMON DIP (GF Option) Cream cheese, Ricotta, Capers, Red Onion, with salted deep fried tortillas Serves 4-6 pax	\$32	
GRILLED SALMON & PRAWNS (GF) With Lemon served with garlic feta and a choice of salad	\$41	
DUCK SPRING ROLLS Served with Sweet chilli dipping sauce	\$16	
PORK BELLY BITES Served in a smokey bbq sauce	\$22	

## Sides

GARLIC BREAD	\$10
CHIPS With Seasalt Flakes	\$10
GREEK SALAD (GF)	small \$9 large \$17
Mixed Lettuce, Tomato, Cucumber, Spanish Onion, Olives, Feta & Lemon Balsamic dressing Option to add 4 prawns for +\$12 OR Chicken breast + \$10	
ROCKET SALAD (GF)	small \$9 large \$17
Roasted Walnuts, Spanish Onion, Pear, Parmesan Cheese, Balsamic Vinegar & Olive Oil Option to add 4 prawns for +\$12 OR Chicken breast + \$10	

## Fresh Prawns

½ kilo with lemon & seafood sauce	\$30
1 kilo with lemon & seafood sauce	\$58

## Platter

SEAFOOD PLATTER TO SERVE 2 Smoked salmon, salt and pepper squid, grilled prawns, 4 fresh oysters, 4 fresh prawns, Tomato & Onion Dip, Tortilla crisps, grilled fish with a garlic dill butter & condiments	\$95
CHEESE PLATTER (GF Option + \$3) Serves 2-3 - 3 Cheeses, Crackers, Quince Paste, Olives, Salami, Prosciutto, Nut Mix & Fruit	\$35

## Desserts

CHOC CHIP COOKIE DOUGH SKILLET With melted chocolate, ice cream and Fruit	\$19
CINNAMON CHURROS With Salted caramel & Chocolate Dipping Sauce & fruit	\$16
CAKE OF THE WEEK With cream or ice cream	\$16

## Kids Menu

Comes with activity pack & fish food	
FISH & CHIPS	\$12
NUGGETS & CHIPS with tomato Sauce	\$12
ADD ICE CREAM CUP & KIDS SIZE SOFT DRINK	\$4.5

# Wine List

# ROCKSALT AT THE MARINA

## Celebrating Something Special?

**DUVAL-LEROY BRUT RESERVE**  
France  
Floral expression alongside the aromatic complexity of almond & toast.

**MARCEL AMANCE CHARDONNAY**  
Burgundy France  
Intense aromas of white fruits and the palate is fruity and elegant.

**BRIGHTLANDS 2020 SHIRAZ**  
McLaren Vale  
Aromas of plum and forest fruits with spice and a floral note.

## Seafood Lovers!

**BRIDGEWOOD SAUVIGNON BLANC**  
Marlborough NZ  
Vibrant and fresh with tropical fruit and citrus.

**PIZZOLATO PROSECCO**  
Veneto Italy  
Aromas of golden apple, pressed flowers, white peach and mint.

**THE ANCHORAGE SEMILLON SAUVIGNON BLANC**  
South Australia  
Herbaceous and tropical characters.

**LES PEYRAUTINS CHARDONNAY**  
Languedoc France  
Lovely aromas of ripe pear and quince.

**TULLOCH VINEYARD SELECTION VERDELHO**  
Hunter Valley  
Rich tropical fruit, musk sticks and lime.

**ANGOVE FAMILY CREST PINOT GRIS**  
McLaren Vale  
Fresh palate of white peach and apple blossom.

## Unexpected & Adventurous!

**HOLLICK SPARKLING MERLOT**  
Coonawarra  
Red cherry, vanilla, cranberry and raspberries.

**ROCCA SOAVE DOC**  
Veneto Italy  
Delicate and fresh with notes of citrus fruits.

**LAMBROOK SEED PINOT NOIR**  
Adelaide Hills  
Intense perfumed nose and a delicious palate of dark cherries.



## Had a Stressful Day?

**BRIDGEWOOD ROSÉ** 150ml 250ml bottle  
12 14  
South Australia  
Strawberry, blueberry and crunchy watermelon with a hint of apple.

**SUGAR & SPICE MOSCATO** 12 14 35  
South Australia  
Intense guava, rockmelon and honeysuckle.

**ANGOVE ORGANIC MERLOT** 12 14 38  
South Australia  
Raspberry and plum characters abound.

**CASSEGRAIN 'SEASONS' SPRING ROSÉ** 42  
Port Macquarie

## Feeling Laid Back & Casual?

**VILLA JOLANDA PROSECCO 200ML** 14  
Veneto Italy  
Clean with lively aromatic apple and pear aromas.

**THE ANCHORAGE BUBBLES** 10 30  
South Australia  
Freshly cut apple and brioche precede riper more tropical notes.

**BRIDGEWOOD PINOT GRIGIO** 12 14  
South Australia  
Aromas of new season pear and apple leap from the glass.

**HOLLICK THE BARD SAUVIGNON BLANC** 36  
Coonawarra  
Crisp acidity with citrus, passionfruit and gooseberry across the palate

## Big Bold & Red!

**CHALK HILL BLUE CABERNET MERLOT** 12 14 30  
South Australia  
A delightful combination of mulberry aromas with a hint of cream.

**LATITUDE SHIRAZ** 12 14 39  
Yarra Valley  
Lifted red fruits, spiced plum and some cracked pepper.

**ROCHFORD 'LA GAUCHE' CABERNET SAUVIGNON** 52  
Yarra Valley  
Plenty of florals, spicy bramble and red cherry fruits.

**CASSEGRAIN 'ÉDITION NOIR' CHAMBOURCIN** 60  
Port Macquarie

## Cocktails

MARGARITA 18  
SPICY MARGARITA 18  
PASSIONFRUIT MARGARITA 18  
CLASSIC MOJITO 18  
PINA COLADA 18  
ESPRESSO MARTINI 18  
COSMOPOLITAN 18  
AMARETTO SOUR 18  
APEROL SPRITZ 18  
FRUIT TINGLE 18  
MIDORI AVALANCHE 18  
LONG ISLAND ICED TEA 22  
FROZEN COCKTAIL (check specials board) 16



## Drinks

SOFT DRINK 5.5  
LEMON LIME BITTERS 6.5

## Tap Beer

	Middy	Schooner	Pint
TOOHEYS NEW	6.5	8.5	10.5
HAHN SUPER DRY	6.5	8.5	10.5
HAHN SUPER DRY 3.5	6	8	10
STONE AND WOOD	8.5	10	14
WHITE RABBIT DARK ALE	8.5	10	14
PEARL LAGER	6	8	10
STELLA ARTOIS	8.5	10	14
CARLTON DRY	6.5	8.5	10.5
GREAT NORTHERN SUPER CRISP	6	8	10
JAMES SQUIRE GINGER BEER	8.5	11	14
MONTEITHS APPLE CIDER	8.5	11	14
BYRON BAY LEMON SQUASH	8.5	11	14

## Bottle Beer

GREAT NORTHERN 0% 8  
COOPERS LIGHT 8.5  
ASAHI 9.5  
CORONA 9.5

## Spirits

FIRST POUR \$10.5 SECOND POUR \$12