

SALUMI

La Hoguera Duroc Serrano

Serrano is grown and produced in the region of San Pedro Manrique from 100% Duroc pigs. Matured on the bone for 18 months.

De Palma Wagyu Bresaola

100% Australian beef from New South Wales, grain feed for 300 days and cured for 8-12 weeks using no dextrose.

La Boqueria Morcon Ahumado Picante

Timeless Spanish salami, Morcon originates from the Iberian region in Spain, home to the legendary Black Iberian pigs.

La Boqueria Fuet Anis

Produced in Australia from whole carcasses of large white and Duroc pigs. Our recipe is from a local butcher in the tiny town of La Garrigia in the north of Barcelona.

Quattro Vicentina Sopressa

Originates from Vicenza and is the most famous style of Sopressa from the north of Italy. Our Vicentina Sopressa is made using the finest quality Australian pork cuts stuffed into natural casings and is hung to air dry for a minimum of three months.

CHEESE SELECTION

Le Conquerant Camembert

Handmade by the Graindorge dairy in the Pays d'Auge region using traditional cultures and rich milk from Normandy.

Black Savourine Log

Soft cheese made using goats milk from Gippsland, dusted in ash and matured until a white mould rind is developed to create a nutty, long lingering taste.

Mauri Taleggio

Considered one of the finest DOC cheeses made in Italy, matured in the caves of Valsassina located high in the Alps.

Carles Roquefort

Carles is one of the few remaining family producers of Roquefort. This rare Roquefort is handmade the old fashioned way using raw ewes' milk that creates a soft, creamy and crumbly cheese.

Uplands Pleasant Ridge Reserve

Hard cheese from Dodgeville, Wisconsin only made between the months of May and October, while the cows are grazing on fresh pastures to create complex layers of caramel, salt, grass and flora.

Fort Aged Comté 'La Couronne'

Made from unpasteurised cow's milk matured in the damp underground cellars of Marcel Petite at Fort Saint Antoine high in the mountains that border France and Switzerland.

Select from above; one for 13 / three for 36 / five for 55 / seven for 70

Please advise your waiter if you have any dietary requirements. Menu items may contain traces of nut, egg, soy, wheat (gluten), seeds and other allergens. Due to the nature of our food preparation and possible cross-contamination, we at Roc's are unable to guarantee the absence of the aforementioned ingredients in our menu items. At Roc's we have designed a menu best enjoyed in our lounge. For in-cinema dining, please ask our waiters to see the Gold Class menu.

LITTLE PLATES

House marinated olives	9
Roast garlic hummus, fetta, tomato, Lebanese cucumber and spring onions with house made flat bread	15
Chicken liver pate, Ximanez jelly and lava salt	14
Patatas bravas with Mojo Picon and aioli	13
Crab cake, guacamole and gazpacho	18
Grilled chorizo and prawn skewers with romesco sauce and aioli	18
Duck tacos, fennel coleslaw and blackberry jalapeno sauce	17
Rice fried calamari, green papaya, Thai herbs and sum tom dressing	17
Mussels, tomato, basil, caper and beurre blanc	19
Braised short rib sliders, farmhouse cheddar, horseradish cream and crispy fried onions	18
Beetroot carpaccio, fennel, rocket, orange, blue cheese and mustard vinaigrette	14
Iceberg wedge, crispy jamòn, tomato, cucumber, parmesan ranch dressing and smoked chilli croutons	13

PIZZA

Margarita San Marzano, fior di latte, basil.	18
Diavlo Quattro Vincentina Sopressa, San Marzano, fior di latte, chilli and rocket.	20
Jamon La Hoguera Duroc Serrano, fior di latte, San Marzano tomatoes, basil.	20
Fungi Roasted field mushroom, caramelized onions, fort aged comte, thyme and truffle oil.	22
New Yorker pepperoni, pork and fennel sausage, mozzarella, ricotta, parmigiano reggiano, San Marzano, basil.	21

SWEET

Crème brulee with pistachio biscotti	13
Grand Marnier macerated strawberries with vanilla bean chantilly	11
Chocolate, pecan bread pudding with crème anglaise	12

Roc's Highlights

3 course set menu

35 PP

Roc's Chef Selection

5 course set menu

55 PP