

# ROCOCO

GLENFERRIE RD - LUNCH / DINNER

## PANE {bread} 'TO SHARE'

	1/2 serve	full serve
WARM CIABATTA / extra virgin olive oil	4.5	8.5
GARLIC AND HERB BREAD	5.0	9.0
add MELTED MOZZARELLA	5.5	10.0
OVEN-BAKED FOCACCIA / extra virgin olive oil, sea salt	5.0	9.0
FLATBREAD / rosemary, garlic & sea salt	4.5	8.5
TOMATO BRUSCHETTA		7.0
tomato, goats cheese, pesto di casa, garlic, basil, olive oil		
CACIO E PEPE PIZZA / fior di latte, black pepper, olive oil, pecorino		18.5
CLASSIC GARLIC PIZZA / fior di latte, garlic, rosemary, sea salt		16.5

## DIPS

SELECTION OF DIPS / CHOOSE ANY FOUR FROM BELOW served with rosemary, garlic & sea salt flatbread 19.0

- Chickpea
- Fetta
- Pumpkin, almond, paprika, yoghurt
- Oven roasted capsicum & chilli
- Eggplant
- Fresh whipped ricotta
- Beetroot, fetta & pistachio

DIPS ARE \$4.5 IF SOLD INDIVIDUALLY

## SALUMI BOARD

36.0  
prosciutto di parma, porchetta, calabrese salami, mortadella & bresaola, oven-baked focaccia, mozzarella di bufala, zucchini pickle, chickpea dip

## WE LOVE SHARING!

Mix and match from our vast selection of antipasti items.

BUON APPETITO!

## SMALL

CALABRESE / spicy pork salumi	9.0
PROSCIUTTO DI PARMA / dry cured prosciutto crudo, Emilia-Romagna region	12.0
VENETO / mild, aged pork salumi, black pepper, spices, garlic	9.0
BRESAOLA / air dried, salt cured beef from northern Italys Lombardy Region	9.5
MORTADELLA / the classic salumi from Bologna	9.0
PORCHETTA / thinly sliced, slow roasted pork, garlic, herbs	9.5
MOZZARELLA DI BUFALA / CAMPANIA, ITALY	11.0
FRESH WHIPPED RICOTTA / mint, chilli, lemon	7.5
BULGARIAN SHEEPS MILK FETTA / pesto di casa	9.5
PEA & PANCETTA ARANCINI / provolone cheese, with garlic aioli	9.5
SAFFRON ARANCINI / parmesan, fontina, smokey paprika, with pumpkin puree	9.5
BOLOGNESE ARANCINI / bolognese ragu, with garlic aioli	9.5
MELANZANE ARANCINI / smokey eggplant, parmesan, with tomato sugo	9.5
MARINATED MOUNT ZERO OLIVES	
LIGURIAN OLIVES	9.0
ARBEQUINA OLIVES	9.0
GREEN SICILIAN OLIVES	9.0
KALAMATA OLIVES	9.0
MIXED SELECTION OF OLIVES	9.0

## MEDIUM

PAN-FRIED SAGANAKI / lemon, tomato, red onion, grape and parsley salad CAUTION HOT PLATE!	14.5
CRUMBED POLENTA CHIPS / chilli & romesco mayonnaise (contains nuts)	12.5
CHICKEN, LIVER & BACON PÂTÉ / pickled onions, rocket, pistachios, garlic & herb bread	15.0
MAC & CHEESE CROQUETTES / with a black olive crumb & tomato sugo	13.0
SLOW-COOKED ITALIAN MEATBALLS / tomato sugo, fior di latte, pesto di casa, parmesan	13.5
BEETROOT SALAD / goats curd, pistachio nuts, orange, red onion, apple, parsley	12.5
MARINATED MUSHROOMS / extra virgin olive oil, balsamic, garlic, parsley, white wine vinegar (served cold)	12.0
MARINATED EGGPLANT / toasted almonds, creamed fetta, sweet and sour capsicum 'agrodolce', fresh herbs (served cold)	12.0
MARINATED VEGETABLES / pesto di casa, garlic parmesan crema, red wine vinaigrette (served cold)	12.0
CHAR-GRILLED CALAMARI / chilli, garlic, lemon, olive oil	14.0
PUMPKIN FRITTATA / pumpkin, fetta, spinach, pesto di casa	11.0
CRUMBED SAGANAKI SKEWERS / olives, semi-dried tomatoes	12.0

## SEE PHOTOS OF EVERY DISH!



Go to [mryum.com/rococoh](https://mryum.com/rococoh) or scan the QR code with your phone camera. No QR app required!

# {ANTIPASTI}

## LARGE

CRUMBED POLENTA & PROSCIUTTO / peperonata, mozzarella di bufala	20.0
OVEN BAKED CHILLI PRAWNS / tomato sugo, garlic butter, capers, olives CAUTION HOT PLATE!	21.0
GARLIC PRAWNS / oven baked, fennel salt, chilli, garlic, lemon CAUTION HOT PLATE!	21.0
SMOKED SALMON / potato, egg & parsley salad, creme fraiche, capers, dill, lemon	17.5
TRADITIONAL CAPRESE SALAD / vine ripened tomatoes, mozzarella di bufala, basil, olive oil, balsamic	15.0
CHAR-GRILLED CALAMARI & CHORIZO / chickpea, lemon, roasted red capsicum, smokey paprika	17.0
CHAR-GRILLED CHICKEN SKEWERS / eggplant caponata (capsicum, capers, olives, tomato), lemon, toasted pine nuts	16.5
MELANZANE PARMIGIANA / layers of eggplant, parmesan cheese, san marzano tomato, fresh basil, mozzarella di bufala, baked in the oven	17.0

## ZUPPE {soups}

BRODO / classic clear chicken broth, house-made chicken tortellini, parsley	14.5
RIBOLLITA / a hearty vegetable soup with cannellini beans, chickpeas, pangrattato, pesto di casa	13.5
ADD 2 PIECES OF GARLIC AND HERB BREAD TO ANY SOUP	2.5

## CHECK-IN NOW!



The name and telephone number of each patron is being collected for the purpose of contact tracing in the event of a suspected COVID-19 case at the venue.

PLEASE NOTE THERE WILL BE A 10% SERVICE CHARGE ADDED TO YOUR BILL ON SUNDAYS & 15% ON PUBLIC HOLIDAYS.

# { MAINS }

## PIZZA **{rossa}** SAN MARZANO TOMATO BASE

MARGHERITA D.O.P / mozzarella di bufala, basil, sea salt 24.0

MARGHERITA / fior di latte, basil, sea salt 22.0

THE ROCOCO PIZZA / prosciutto di parma, fior di latte, rocket, shaved parmesan 25.5

CLASSIC VENETO SALAMI / provolone cheese, fior di latte, fennel salt 23.5

CLASSIC ITALIAN MEATBALLS / fior di latte, mozzarella di bufala, pesto di casa 24.0

SALSICCIA & BROCCOLI / pork & fennel sausage, broccoli, chilli, provolone 23.0

SALUMI DUE / double smoked ham, calabrese salami, mozzarella di bufala, rosemary, creamed artichokes, caramelised onion 25.0

CALABRESE D.O.C / calabrese salami, mozzarella di bufala, roasted capsicum, black olives, pesto 24.5

CHAR-GRILLED SEASONAL VEGETABLES / fior di latte, whipped ricotta, pesto di casa 23.5

CAPRICCIOSA / smoked ham, tomato, fior di latte, olives, creamed artichokes, mushrooms 24.5

CHAR-GRILLED PRAWN / garlic, fior di latte, fresh basil, sea salt 27.5

PUMPKIN / fior di latte, caramelised onion, pine nuts, rocket, goats curd 23.5

RICOTTA, PROSCIUTTO & PEAR / fior di latte, cooked prosciutto di parma, rocket, parmesan, pear, caramelised onion, creamed artichoke 26.0

## GNOCCHI

GNOCCHI BOLOGNESE / potato gnocchi, bolognese ragu (beef), parmesan, basil 25.5

GNOCCHI AL POMODORO / potato gnocchi, san marzano tomato, basil, fresh ricotta, pangrattato, parmesan, olive oil 24.5

GNOCCHI AL FUNGHI / potato gnocchi, creamy mushroom sauce, sauteed seasonal mushrooms, parmesan, fresh herbs 25.5

OUR FAMOUS HAND MADE RICOTTA GNOCCHI / oven baked in tomato & basil sugo topped with candied pumpkin, pangrattato, mozzarella di bufala, parmesan **CAUTION HOT PLATE!** 27.5

## PIZZA **{bianca}** OLIVE OIL & GARLIC BASE

CHILLI, SMASHED OLIVE & GARLIC / ricotta, fior di latte, rosemary, sea salt 22.0

POTATO, ROSEMARY & SEA SALT / taleggio cheese, caramelised onion 22.0

BIANCO SALSICCIA / pork & fennel sausage, crushed potato, tomato, rosemary, smoked mozzarella di bufala, caramelised onion 24.5

CARBONARA / pancetta (bacon), caramelised onion, parmesan, egg, parsley, black pepper, fior di latte 24.5

PUTTANESCA / cherry tomatoes, anchovies, olives, capers, basil, chilli, fior di latte, caramelised onion 22.0

BROCCOLI & PANCETTA (BACON) / garlic, caramelised onion, taleggio cheese 24.0

TASMANIAN SALMON / fior di latte, artichoke, rocket, roasted onions, salsa verde, dill 24.5

PIZZA AI FUNGHI / assortment of mushrooms, garlic, fior di latte, provolone, basil 22.5

CHAR-GRILLED SEAFOOD / cherry tomatoes, garlic, fior di latte, basil, dill 27.0

PORCHETTA / slow roasted pork, caramelised onion, salsa verde, fontina cheese, mozzarella di bufala 25.0

PRAWN & ZUCCHINI / fresh mint, chilli, dill, salsa verde, garlic, sea salt & olive oil 27.5

CACIO E PEPE / fior di latte, black pepper, olive oil, pecorino 18.5

## RISOTTO

CHAR-GRILLED CHICKEN & BACON / leek, fresh tomato, basil 28.0

ROASTED PUMPKIN / sweet corn, caramelised onion, tomato, fresh ricotta, basil 26.0

'PAELLA' RISOTTO / a version of our Spanish cousin, saffron risotto, chorizo, prawns, calamari, mussels, white wine, tomato, garlic, smokey paprika 35.5

MUSHROOM / assorted local mushrooms, provolone cheese, fresh herbs, pine nuts 27.0

DUCK RISOTTO / flaked confit duck, caramelised onion, mushrooms, tomato, spinach, fresh peas 29.0

PAN-FRIED PRAWN RISOTTO / grilled zucchini, peas, artichoke, baby spinach 33.5

## PASTA

GLUTEN-FREE FUSILLI + 3

BUCATINI ALL'AMATRICIANA / pancetta (bacon), tomato, garlic, fresh chilli, parmesan 26.5

TAGLIATELLE BOLOGNESE / handmade egg pasta, bolognese ragu (beef), parmesan 24.5

LINGUINE ALLA ROCOCO / chicken, semi dried tomato, capers, olives, tomato sugo, chilli, parmesan 27.5

RIGATONI SAUSAGE / pork & fennel sausage, broccoli, tomato, garlic, chilli, pangrattato, parmesan 27.5

SPAGHETTI MEATBALLS / tomato sugo, mozzarella di bufala, pangrattato, parmesan, fresh herbs 28.5

SPAGHETTI PRAWNS 'ALLA BUSARA' / chilli, tomato, saffron, garlic, fresh herbs 33.5

HANDMADE GOATS CHEESE RAVIOLI / tomato, black olives, goats curd, pangrattato, fresh basil, olive oil 29.0

TRADITIONAL LASAGNE / bolognese ragu, mozzarella di bufala, béchamel, fresh basil, parmesan **CAUTION HOT PLATE!** 28.5

VEGETABLE LASAGNE / layers of roasted capsicum, pumpkin, mushroom, zucchini, eggplant & spinach, oven baked with bechamel, tomato, pesto di casa and mozzarella di bufala **CAUTION HOT PLATE!** 27.5

SPINACH & RICOTTA CANNELLONI / tomato, fontina, bechamel, roast pumpkin, toasted pine nuts, pecorino, oven baked **CAUTION HOT PLATE!** 27.0

HANDMADE SEAFOOD TORTELLINI / char-grilled seafood, lemon, parsley, dill, olive oil, in a creamy white wine sauce 37.5

LINGUINE WITH TASMANIAN SALMON / artichoke, roasted fennel, baby spinach, olive oil, white wine, dill 31.5

SPAGHETTI WITH CHAR-GRILLED SEAFOOD / garlic butter, lemon, parsley, chilli, olive oil 35.0

TAGLIATELLE CARBONARA / handmade egg pasta, pancetta (bacon), free range egg, pecorino, black pepper 27.5

CHICKEN TORTELLONI / baby spinach, charred broccolini, creamy tomato sugo, parmesan 32.0

LINGUINE WITH PAN FRIED PRAWNS / garlic butter, fresh chilli, baby spinach, basil, olive oil 33.5

SPAGHETTI CHILLI GARLIC / garlic, fresh chilli, baby spinach, parmesan, olive oil + add sauteed broccolini & peas 24.0 4.0

## MAINS

CHICKEN, FETTA & BEETROOT SALAD / torn cos, chicken breast, pine nuts, pickled carrots, pangrattato, balsamic onions, lemon, parmesan dressing (cold chicken) 28.0

SUPERFOOD SALAD / mixed grains, broccoli, roasted cauliflower, heirloom tomatoes, candied pumpkin, asparagus, spinach, capers, beetroot hummus, vegan fetta, toasted nuts and seeds 27.0

CHAR-GRILLED CALAMARI SALAD / garlic, lemon & chilli marinated calamari, mixed leaves, baby capers, tomato, black olives, lemon & parmesan dressing 29.5

PAN-FRIED TASMANIAN SALMON SALAD / char grilled vegetables, black olives, salsa verde, saffron-shallot dressing, balsamic onions, lemon & lavender mustard dressing 29.5

320 GRAM BLACK ANGUS CHAR-GRILLED SIRLOIN / bearnaise sauce, rocket & parmesan salad, rosemary & garlic potatoes, sea salt, tomato chutney, lemon 47.0

POLLO ALLA MILANESE / crumbed free range chicken breast, tomato sugo, italian coleslaw, rosemary & garlic potatoes, artichoke hollandaise 32.5

CHAR-GRILLED FILLET OF TASMANIAN SALMON / broccoli & grain salad, cauliflower puree, baby capers, lemon, toasted almonds & seeds, salsa verde 33.0

## SIDES

ITALIAN COLESLAW / shaved cabbage, fennel, red onion, radish, basil, mint, parsley, capers, parmesan, peas, lemon, olive oil 12.0

MIXED LEAVES / olive oil, balsamic 9.0

ROCKET, PEAR & PARMESAN / olive oil, balsamic 10.0

ROCKET, FETTA & AVOCADO SALAD / kalamata olives, red onion, semi-dried tomatoes, balsamic vinaigrette, fresh basil, marinated bulgarian fetta 13.5

ICEBERG LETTUCE / vine tomatoes, cucumber, red onion, basil, olive oil, white wine vinaigrette 10.5

TORN COS / garlic, parmesan lemon dressing, croutons, toasted pine nuts 10.0

SWEET POTATO FRIES / chilli mayo 10.5

HOUSE CHIPS / tomato relish, garlic aioli 9.5