

ROCOCO

ACLAND ST 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 add MELTED MOZZARELLA	6.5 7.5	10.5 11.5
OVEN-BAKED FOCACCIA / extra virgin olive oil, sea salt	5.0	9.0
FLATBREAD / rosemary, garlic & sea salt	4.5	8.5
TOMATO BRUSCHETTA (1 PIECE PER SERVE) tomato, goats cheese, pesto di casa, garlic, basil, olive oil		7.5
CACIO E PEPE PIZZA / fior di latte, black pepper, olive oil, pecorino		21.0
CLASSIC GARLIC PIZZA / fior di latte, garlic, rosemary, sea salt		18.5

DIPS

SELECTION OF DIPS / CHOOSE ANY FOUR FROM BELOW served with rosemary, garlic & sea salt flatbread 21.0

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

DIPS ARE \$4.5 IF SOLD INDIVIDUALLY

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	14.0
ADD 2 PIECES OF GARLIC AND HERB BREAD TO ANY SOUP	3.0

WE LOVE SHARING!

Mix and match from our vast selection of antipasti items.

BUON APPETITO!

MARINATED OLIVES

MIXED SELECTION OF OLIVES	12.0
LIGURIAN OLIVES	11.0
ARBEQUINA OLIVES	11.0
GREEN SICILIAN OLIVES	11.0
KALAMATA OLIVES	11.0

SALUMI

CALABRESE / spicy pork salumi	10.0
PROSCIUTTO DI PARMA / dry cured prosciutto crudo, Emilia-Romagna region	13.0
VENETO / mild, aged pork salumi, black pepper, spices, garlic	10.0
BRESAOLA / air dried, salt cured beef from northern Italys Lombardy Region	10.5
MORTADELLA / the classic salumi from Bologna	10.0
PORCHETTA / thinly sliced, slow roasted pork, garlic, herbs	10.5
CHICKEN, LIVER & BACON PÂTÉ / pickled onions, rocket, pistachios, garlic & herb bread	15.5
SALUMI BOARD /prosciutto di parma, porchetta, calabrese salami, mortadella & bresaola, oven-baked focaccia, mozzarella di bufala, zucchini pickle, chickpea dip	39.0

FORMAGGI {cheese}

MOZZARELLA DI BUFALA / CAMPANIA, ITALY	12.0
FRESH WHIPPED RICOTTA / mint, chilli, lemon	8.0
BULGARIAN SHEEPS MILK FETTA / pesto di casa	10.5
PAN FRIED SAGANAKI / lemon, tomato, red onion, grape and parsley salad CAUTION HOT PLATE!	16.0

FRITTURA {fried}

PEA & PANCETTA ARANCINI / provolone cheese, with garlic aioli	10.5
SAFFRON ARANCINI / parmesan, fontina, smokey paprika, with pumpkin puree	10.5
BOLOGNESE ARANCINI / bolognese ragu, with garlic aioli	10.5
MELANZANE ARANCINI / smokey eggplant, parmesan, with tomato sugo	10.5
CRUMBED SAGANAKI SKEWERS / olives, semi-dried tomatoes	13.0
MAC & CHEESE CROQUETTES / with a black olive crumb & tomato sugo	16.5
CRUMBED POLENTA / chilli & romesco mayonnaise (contains nuts)	13.5
CRUMBED POLENTA & PROSCIUTTO / peperonata, mozzarella di bufala	21.5

ALLA GRIGLIA {grilled}

CHAR-GRILLED CHICKEN SKEWERS / eggplant caponata (capsicum, capers, olives, tomato), lemon, toasted pine nuts	17.0
CHAR-GRILLED CALAMARI / chilli, garlic, lemon, olive oil	15.0
CHAR-GRILLED CALAMARI & CHORIZO / chickpea, lemon, roasted red capsicum, smokey paprika	18.5

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.

{ANTIPASTI}

AL FORNO {oven baked}

SLOW-COOKED ITALIAN MEATBALLS / tomato sugo, fior di latte, pesto di casa, parmesan	14.5
PAN FRIED SAGANAKI / lemon, tomato, red onion, grape and parsley salad CAUTION HOT PLATE!	16.0
OVEN BAKED CHILLI PRAWNS / tomato sugo, garlic butter, capers, olives CAUTION HOT PLATE!	22.5
GARLIC PRAWNS / oven baked, fennel salt, chilli, garlic, lemon CAUTION HOT PLATE!	22.5
MELANZANE PARMIGIANA / layers of eggplant, parmesan cheese, san marzano tomato, fresh basil, mozzarella di bufala, baked in the oven	17.5
PUMPKIN FRITTATA / pumpkin, fetta, spinach, pesto di casa	12.0

VERDURE {vegetables}

BEETROOT SALAD / goats curd, pistachio nuts, orange, red onion, apple, parsley	13.0
TRADITIONAL CAPRESE SALAD / vine ripened tomatoes, mozzarella di bufala, basil, olive oil, balsamic	17.5
MARINATED MUSHROOMS / extra virgin olive oil, balsamic, garlic, parsley, white wine vinegar (served cold)	13.5
MARINATED EGGPLANT / toasted almonds, creamed fetta, sweet and sour capsicum 'agrodolce', fresh herbs (served cold)	13.0
MARINATED VEGETABLES / pesto di casa, garlic parmesan crema, red wine vinaigrette (served cold)	13.0

PLEASE NOTE THERE WILL BE A 10% SERVICE CHARGE ADDED TO YOUR BILL ON SUNDAYS & 15% ON PUBLIC HOLIDAYS. PROCESSING FEES APPLY TO PAY WAVE AND CREDIT CARD PAYMENTS

{ MAINS }

PIZZA {rossa} SAN MARZANO TOMATO BASE

MARGHERITA D.O.P / mozzarella di bufala, basil, sea salt 26.0

MARGHERITA / fior di latte, basil, sea salt 23.0

THE ROCOCO PIZZA / prosciutto di parma, fior di latte, rocket, shaved parmesan 28.0

CLASSIC VENETO SALAMI / provolone cheese, fior di latte, fennel salt 26.0

CLASSIC ITALIAN MEATBALLS / fior di latte, mozzarella di bufala, pesto di casa 27.0

SALSICCIA & BROCCOLI / pork & fennel sausage, broccoli, chilli, provolone 26.5

SALUMI DUE / double smoked ham, calabrese salami, mozzarella di bufala, rosemary, creamed artichokes, caramelised onion 27.0

CALABRESE D.O.C / calabrese salami, mozzarella di bufala, roasted capsicum, black olives, pesto 27.0

CHAR-GRILLED VEGETABLES / fior di latte, whipped ricotta, pesto di casa 25.5

CAPRICCIOSA / smoked ham, tomato, fior di latte, olives, creamed artichokes, mushrooms 27.0

CHAR-GRILLED PRAWN / garlic, fior di latte, fresh basil, sea salt 29.0

PUMPKIN / fior di latte, caramelised onion, pine nuts, rocket, goats curd 26.0

RICOTTA, PROSCIUTTO & PEAR / fior di latte, cooked prosciutto di parma, rocket, parmesan, pear, caramelised onion, creamed artichoke 27.5

GNOCCHI

GNOCCHI BOLOGNESE / potato gnocchi, bolognese ragu (beef), parmesan, basil 27.5

GNOCCHI AL POMODORO / potato gnocchi, woodfired heirloom tomato, basil, fresh ricotta, pangrattato, parmesan, olive oil 26.5

GNOCCHI AL FUNGHI / potato gnocchi, creamy mushroom sauce, sauteed seasonal mushrooms, parmesan, fresh herbs 27.5

OUR FAMOUS HAND MADE RICOTTA GNOCCHI / oven baked in tomato & basil sugo topped with candied pumpkin, pangrattato, mozzarella di bufala, parmesan **CAUTION HOT PLATE!** 28.5

PIZZA {bianca} OLIVE OIL & GARLIC BASE

CHILLI, SMASHED OLIVE & GARLIC / ricotta, fior di latte, rosemary, sea salt 23.5

POTATO, ROSEMARY & SEA SALT / taleggio cheese, caramelised onion 24.0

BIANCO SALSICCIA / pork & fennel sausage, crushed potato, tomato, rosemary, smoked mozzarella di bufala, caramelised onion 26.5

CARBONARA / pancetta (bacon), caramelised onion, parmesan, egg, parsley, black pepper, fior di latte 26.5

PUTTANESCA / cherry tomatoes, anchovies, olives, capers, basil, chilli, fior di latte, caramelised onion 25.5

BROCCOLI & PANCETTA (BACON) / garlic, caramelised onion, taleggio cheese 26.5

TASMANIAN SALMON / fior di latte, artichoke, rocket, roasted onions, salsa verde, dill 27.5

PIZZA AI FUNGHI / assortment of mushrooms, garlic, fior di latte, provolone, basil 26.5

CHAR-GRILLED SEAFOOD / cherry tomatoes, garlic, fior di latte, basil, dill 29.0

PORCHETTA / slow roasted pork, caramelised onion, salsa verde, fontina cheese, mozzarella di bufala 26.5

PRAWN & ZUCCHINI / fresh mint, chilli, dill, salsa verde, garlic, sea salt & olive oil 29.0

CACIO E PEPE / fior di latte, black pepper, olive oil, pecorino 21.0

RISOTTO

CHAR-GRILLED CHICKEN & BACON / leek, fresh tomato, basil 28.5

ROASTED PUMPKIN / sweet corn, caramelised onion, tomato, fresh ricotta, basil 27.5

'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 27.5

DUCK RISOTTO / flaked confit duck, caramelised onion, mushrooms, tomato, spinach, fresh peas 32.0

PAN-FRIED PRAWN RISOTTO / char grilled asparagus, fresh peas, artichoke, baby spinach 33.5

PASTA

– GLUTEN-FREE FUSILLI + 4

BUCATINI ALL'AMATRICIANA / pancetta (bacon), tomato, garlic, fresh chilli, parmesan 27.5

TAGLIATELLE BOLOGNESE / handmade egg pasta, bolognese ragu (beef), parmesan 26.5

LINGUINE ALLA ROCOCO / chicken, semi dried tomato, capers, olives, tomato sugo, chilli, parmesan 28.5

PENNE SAUSAGE / pork & fennel sausage, broccoli, tomato, garlic, chilli, pangrattato, parmesan 28.5

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 RICOTTA & 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!** 28.5

SPINACH & RICOTTA CANNELLONI / tomato, fontina, bechamel, roast pumpkin, toasted pine nuts, pecorino, oven baked **CAUTION HOT PLATE!** 28.0

HANDMADE SEAFOOD TORTELLINI / char-grilled seafood, lemon, parsley, dill, olive oil, in a creamy white wine sauce 38.0

LINGUINE WITH TASMANIAN SALMON / artichoke, roasted fennel, baby spinach, olive oil, white wine, dill 32.5

SPAGHETTI WITH CHAR-GRILLED SEAFOOD / garlic butter, lemon, parsley, chilli, olive oil 36.5

TAGLIATELLE CARBONARA / handmade egg pasta, pancetta (bacon), free range egg, pecorino, black pepper 28.0

CHICKEN TORTELLONI / baby spinach, charred broccolini, creamy tomato sugo, parmesan 33.0

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 25.5
4.0

MAINS

CHICKEN, FETTA & BEETROOT SALAD / torn cos, chicken breast, pine nuts, pickled carrots, pangrattato, balsamic onions, lemon, parmesan dressing (cold chicken) 28.5

SUPERFOOD SALAD / mixed grains, broccoli, roasted cauliflower, heirloom tomatoes, candied pumpkin, asparagus, spinach, capers, beetroot hummus, fetta, toasted nuts & seeds 27.5

CHAR-GRILLED CALAMARI SALAD / garlic, lemon & chilli marinated calamari, mixed leaves, baby capers, tomato, black olives, lemon & parmesan dressing 31.0

PAN-FRIED TASMANIAN SALMON SALAD / char grilled vegetables, black olives, salsa verde, saffron-shallot dressing, balsamic onions, lemon & lavender mustard dressing 32.5

320 GRAM BLACK ANGUS CHAR-GRILLED SIRLOIN / bearnaise sauce, rocket & parmesan salad, rosemary & garlic potatoes, sea salt, tomato chutney, lemon 48.5

POLLO ALLA MILANESE / crumbed free range chicken breast, tomato sugo, italian coleslaw, rosemary & garlic potatoes, artichoke hollandaise 33.5

CHAR-GRILLED FILLET OF TASMANIAN SALMON / broccoli & grain salad, cauliflower puree, baby capers, lemon, toasted almonds & seeds, salsa verde 34.5

CONTORNI {sides}

ITALIAN COLESLAW / shaved cabbage, fennel, red onion, radish, basil, mint, parsley, capers, parmesan, peas, lemon, olive oil 12.5

MIXED LEAVES / olive oil, balsamic 9.5

ROCKET, PEAR & PARMESAN / olive oil, balsamic 12.0

ROCKET, FETTA & AVOCADO SALAD / kalamata olives, red onion, semi-dried tomatoes, balsamic vinaigrette, fresh basil, marinated bulgarian fetta 14.5

ICEBERG LETTUCE / vine tomatoes, cucumber, red onion, basil, olive oil, white wine vinaigrette 11.5

OVEN ROASTED GARLIC & ROSEMARY POTATOES / tomato relish, garlic aioli 13.0

SWEET POTATO FRIES / chilli mayo 11.5

HOUSE CHIPS / tomato relish, garlic aioli 10.5