

PANE {bread} 'TO SHARE'

	1/2 serve	full serve
WARM CIABATTA / mount zero extra virgin olive oil	7.0	11.0
GARLIC AND HERB BREAD add MELTED MOZZARELLA	9.0 10.5	13.0 14.5
OVEN-BAKED FOCACCIA / extra virgin olive oil, sea salt	6.5	10.5
FLATBREAD / rosemary, garlic & sea salt	5.5	9.5
TOMATO BRUSCHETTA (NO ALTERATIONS) tomato, red onion, goats cheese, pesto di casa, garlic, basil, olive oil (1 PIECE PER SERVE)		12.0
CACIO E PEPE PIZZA / fior di latte, black pepper, olive oil, pecorino		27.0
CLASSIC GARLIC PIZZA / fior di latte, garlic, rosemary, sea salt		25.5
WOOD FIRED PIZZA BREAD / served with extra virgin olive oil, mortadella, whipped ricotta, green sicilian olives		31.0

DIPS

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

- Oven roast beets, fetta & pistachio
- Fresh whipped ricotta & parmesan
- Roast pumpkin, almond, paprika, yoghurt
- Smokey eggplant
- Oven roasted capsicum & chilli
- Creamy fetta & roasted onion
- Chickpea, garlic, lemon & olive oil

DIPS ARE \$8.0 IF SOLD INDIVIDUALLY

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MARINATED MOUNT ZERO OLIVES

MIXED SELECTION OF OLIVES	12.5
LIGURIAN OLIVES	12.5
ARBEQUINA OLIVES	12.5
GREEN SICILIAN OLIVES	12.5
KALAMATA OLIVES	12.5

SALUMI

CALABRESE / spicy pork salame	11.5
PROSCIUTTO SAN DANIELE / 24 months aged, dry cured prosciutto crudo, friuli region	18.5
VENETO / mild, aged pork salame, black pepper, spices, garlic	12.0
BRESAOLA / air dried, salt cured beef from northern italys lombardy region	14.0
MORTADELLA / the classic salume from bologna	12.5
PORCHETTA / thinly sliced, slow roasted pork, garlic, herbs	12.5
SALUMI BOARD / prosciutto san daniele 24 months, porchetta, calabrese salame, mortadella & bresaola, oven-baked focaccia, mozzarella di bufala, zucchini pickle, chickpea dip	45.0
CHICKEN, LIVER & BACON PÂTÉ / balsamic onions, rocket, pistachios, garlic & herb bread	21.0

ALLA GRIGLIA {grilled}

CHAR-GRILLED CALAMARI / chilli, garlic, lemon, olive oil	18.5
CHAR-GRILLED CALAMARI & CHORIZO / braised chickpeas, garlic, lemon, roasted red capsicum, smokey paprika	26.0

FRITTURA {fried}

PEA & PANCETTA ARANCINI / provolone cheese, with garlic aioli	14.5
SAFFRON ARANCINI / parmesan, fontina, smokey paprika, with pumpkin puree	14.5
"BOLOGNESE" ARANCINI / bolognese ragu, mozzarella, with garlic aioli	14.5
MELANZANE ARANCINI / smokey eggplant, parmesan, with tomato sugo	14.5
MUSHROOM ARANCINI / provolone cheese, with garlic aioli	14.5
"CARBONARA" ARANCINI / pancetta, black pepper, pecorino cheese, garlic & parmesan aioli	14.5
MAC & CHEESE CROQUETTES / with an olive tapenade, tomato sugo & parmesan	20.0
CRUMBED POLENTA / chilli & romesco mayonnaise (contains nuts)	16.5

FORMAGGI {cheese}

MOZZARELLA DI BUFALA / campania italy	15.5
FRESH WHIPPED RICOTTA / mint, chilli, lemon	10.5
BULGARIAN SHEEPS MILK FETTA / pesto di casa	14.5
PAN FRIED SAGANAKI / lemon, tomato, red onion, grape and parsley salad (contains nuts)	18.5
TRADITIONAL CAPRESE SALAD / vine ripened tomatoes, mozzarella di bufala, basil, mount zero extra virgin olive oil, aged balsamic vinegar	24.0

BURRATA / blistered heirloom tomatoes, balsamic onion, pistachio pesto 26.5

ZUPPE {soups}

BRODO / classic clear chicken broth, house-made chicken tortellini, parsley	16.5
ADD 2 PIECES OF GARLIC AND HERB BREAD	4.5

{ANTIPASTI}

AL FORNO {oven baked}

SLOW-COOKED ITALIAN MEATBALLS / tomato sugo, fior di latte, pesto di casa, parmesan	17.5
PAN FRIED SAGANAKI / lemon, tomato, red onion, grape and parsley salad (contains nuts)	18.5
CAUTION HOT PLATE!	
GAMBERI IN ROSSO / oven baked prawns, tomato sugo, garlic butter, capers, olives, calabrian chilli, lemon, olive oil	27.5
CAUTION HOT PLATE!	
GAMBERI IN BIANCO / oven baked prawns, fennel salt, calabrian chilli, garlic butter, lemon, olive oil	27.5
CAUTION HOT PLATE!	
GAMBERI IN VERDE / oven baked prawns, salsa verde, lemon, garlic butter, capers, basil, parsley, dill, olive oil	27.5
CAUTION HOT PLATE!	
GAMBERI IN NDUJA BUTTER / oven baked prawns, nduja butter (spicy salame paste), tomato, lemon, garlic	27.5
CAUTION HOT PLATE!	
MELANZANE PARMIGIANA / layers of eggplant, parmesan, san marzano tomato, fresh basil, mozzarella di bufala, baked in the oven	23.5
CAUTION HOT PLATE!	
PUMPKIN FRITTATA / pumpkin, fetta, spinach, caramelised onion, pesto di casa	16.5



ATTENTION GUESTS WITH FOOD ALLERGIES

Please, scan the QR code and read the allergy waiver for more details.

*ALLERGENS: ATTENTION GUESTS WITH FOOD ALLERGIES. PLEASE BE AWARE THAT OUR FOOD MAY CONTAIN OR COME INTO CONTACT WITH COMMON ALLERGENS, SUCH AS DAIRY, EGGS, WHEAT, SOYBEANS, TREE NUTS, PEANUTS, FISH OR SHELLFISH. UNFORTUNATELY WE CANNOT ACCOMMODATE FOR SEVERE ALLERGIES.

OUR MENU IS EXTENSIVE AND WE REGRETTABLY CANNOT LIST EVERY ITEM IN EACH DISH. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS PRIOR TO PLACING YOUR ORDER.

PLEASE NOTE THERE WILL BE A 10% SERVICE CHARGE ADDED TO YOUR BILL ON SUNDAY & 17.5% ON PUBLIC HOLIDAYS. PROCESSING FEES APPLY TO PAY WAVE AND CREDIT CARD PAYMENTS.

KINDLY NOTE WE DO NOT SPLIT BILLS.

{ MAINS }

PIZZA {rossa} SAN MARZANO TOMATO BASE

MARGHERITA D.O.P / mozzarella di bufala, basil, sea salt	29.5
MARGHERITA / fior di latte, basil, sea salt	26.5
THE ROCOCO PIZZA / prosciutto san daniele, fior di latte, rocket, shaved parmesan	29.5
CLASSIC VENETO SALAME / provolone, fior di latte, fennel salt	29.0
CLASSIC ITALIAN MEATBALLS / fior di latte, mozzarella di bufala, pesto di casa	31.0
SALSICCIA & BROCCOLI / pork & fennel sausage, broccoli, calabrian chilli, fior di latte	29.5
DUE SALUMI / double smoked ham, calabrese salame, mozzarella di bufala, rosemary, creamed artichokes, caramelised onion	30.0
CALABRESE D.O.C / calabrese salame, mozzarella di bufala, roasted capsicum, black olives, pesto di casa	30.0
CHAR-GRILLED VEGETABLES / fior di latte, parmesan crema, pesto di casa	28.5
CAPRICCIOSA / smoked ham, tomato, fior di latte, olives, creamed artichokes, mushrooms	29.5
CHAR-GRILLED PRAWN / confit garlic, fior di latte, fresh basil, sea salt	32.5
PUMPKIN / fior di latte, caramelised onion, pine nuts, rocket, goats curd	28.5
RICOTTA, PROSCIUTTO & PEAR / fior di latte, cooked prosciutto san daniele, rocket, parmesan, pear, caramelised onion, creamed artichoke	30.0

GNOCCHI

OUR FAMOUS HAND MADE RICOTTA GNOCCHI / oven baked in tomato & basil sugo topped with candied pumpkin, mozzarella di bufala, pangrattato, parmesan CAUTION HOT PLATE!	33.5
GNOCCHI BOLOGNESE / hand made potato gnocchi, bolognese ragu (beef), parmesan, basil	32.5
GNOCCHI AL POMODORO / hand made potato gnocchi, tomato sugo, straciatella, basil oil, fresh ricotta, pangrattato, parmesan	32.5
GNOCCHI AI FUNGHI / hand made potato gnocchi, creamy mushroom sauce, sauteed seasonal mushrooms, thyme, parmesan, parsley	32.5

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PIZZA {bianca} OLIVE OIL & GARLIC BASE

CALABRIAN CHILLI, SMASHED OLIVE & GARLIC / ricotta, fior di latte, rosemary, sea salt	27.5
SMASHED ROASTED POTATO, ROSEMARY & SEA SALT / taleggio cheese, caramelised onion	27.5
CARBONARA / pancetta (bacon), caramelised onion, parmesan, egg, parsley, black pepper, fior di latte	29.5
PUTTANESCA / cherry tomatoes, anchovies, olives, capers, basil, calabrian chilli, fior di latte, caramelised onion	28.5
BROCCOLINI & PANCETTA (BACON) / confit garlic, caramelised onion, taleggio, parmesan	29.5
TASMANIAN SALMON / fior di latte, artichoke crema, rocket, roasted onions, salsa verde	30.0
BIANCO SALSICCIA / pork & fennel sausage, crushed potato, tomato, rosemary, mozzarella di bufala, caramelised onion	28.5
PIZZA AI FUNGHI / seasonal local mushrooms, garlic, fior di latte, provolone, basil	28.5
CHAR-GRILLED SEAFOOD / cherry tomatoes, confit garlic, fior di latte, basil, dill	33.5
PORCHETTA / slow roasted pork, caramelised onion, salsa verde, fontina cheese, mozzarella di bufala	28.5
PRAWN & ZUCCHINI / fior di latte, fresh mint, calabrian chilli, dill, salsa verde, confit garlic, sea salt	32.5
MORTADELLA / traditional pork salume from Bologna, caramelised onion, pistachio pesto, straciatella	29.5
RISOTTO	
CHAR-GRILLED CHICKEN & BACON / leek, fresh tomato, basil	34.5
ROASTED PUMPKIN / sweet corn, caramelised onion, tomato, straciatella, basil	32.0
'PAELLA' RISOTTO / a version of our Spanish cousin, saffron risotto, chorizo, prawns, salmon, calamari, mussels, white wine, tomato, garlic, smokey paprika	43.5
MUSHROOM / assorted local mushrooms, mascarpone cheese, fresh herbs, parmesan, pine nuts	33.0
DUCK RISOTTO / flaked confit duck, caramelised onion, mushrooms, tomato, spinach, fresh peas	39.5
PAN-FRIED PRAWN RISOTTO / char-grilled zucchini, fresh peas, artichoke, baby spinach, shellfish oil	39.5

PASTA

– GLUTEN-FREE CASARECCE + 4

BUCATINI ALL'AMATRICIANA / pancetta (bacon), tomato, garlic, calabrian chilli, parmesan	31.5
TAGLIATELLE BOLOGNESE / handmade egg pasta, bolognese ragu (beef), parmesan	31.5
LINGUINE ALLA ROCOCO / chicken, semi-dried tomato, capers, olives, tomato sugo, chilli, parmesan	33.0
PENNE SAUSAGE / pork & fennel sausage, broccolini, tomato, garlic, chilli, pangrattato, parmesan	31.5
SPAGHETTI MEATBALLS / tomato sugo, mozzarella di bufala, rosemary, pangrattato, parmesan, parsley	34.0
STROZZAPRETI FLAKED DUCK RAGU / hand rolled pasta, tomato, garlic, portabello mushrooms, glazed balsamic onions	38.5
SPAGHETTI PRAWNS 'ALLA BUSARA' / chilli, tomato, saffron, garlic, parsely, dill, shellfish oil	39.0
RICOTTA & GOATS CHEESE RAVIOLI / san marzano tomato, pesto di casa, parmesan, fresh basil, pangrattato	34.0
TRADITIONAL LASAGNE / bolognese ragu, mozzarella di bufala, béchamel, fresh basil, parmesan CAUTION HOT PLATE!	34.5
VEGETABLE LASAGNE / layers of pasta, roasted capsicum, pumpkin, mushroom, zucchini, eggplant & spinach, oven baked with bechamel, tomato, pesto di casa and mozzarella di bufala CAUTION HOT PLATE!	34.5
PUMPKIN RICOTTA CANNELLONI / tomato, fontina, bechamel, candied pumpkin, toasted pine nuts, pecorino, oven baked CAUTION HOT PLATE!	32.5
HANDMADE SEAFOOD TORTELLINI / char-grilled seafood, lemon, parsley, dill, shellfish oil, in a creamy white wine sauce	45.0
SPAGHETTI CHILLI GARLIC / garlic, fresh chilli, baby spinach, parmesan, extra virgin olive oil	28.5
	4.0
LINGUINE WITH TASMANIAN SALMON / artichoke, grilled asparagus, baby spinach, olive oil, white wine, dill	38.0
SPAGHETTI WITH CHAR-GRILLED SEAFOOD / garlic butter, lemon, parsley, chilli, shellfish oil	42.5
SPAGHETTI CARBONARA / pancetta (bacon), free range egg, pecorino, black pepper	32.5
LINGUINE WITH PAN FRIED PRAWNS / garlic butter, fresh chilli, baby spinach, basil, extra virgin olive oil	39.0

MAINS

CHICKEN, FETTA & BEETROOT SALAD / torn cos, char-grilled chicken, pine nuts, pickled carrots, pangrattato, balsamic onions, lemon, parmesan dressing	31.5
SUPERFOOD SALAD / mixed grains, broccolini, roasted cauliflower, baby beets, candied pumpkin, asparagus, spinach, capers, beetroot hummus, fetta, toasted nuts & seeds	30.0
CHAR-GRILLED CALAMARI SALAD / garlic, lemon & chilli marinated calamari, mixed leaves, cucumber, baby capers, tomato, black olives, lemon & parmesan dressing	37.0
PAN-FRIED TASMANIAN SALMON SALAD / char-grilled vegetables, black olives, salsa verde, saffron-shallot dressing, balsamic onions, lemon & lavender mustard dressing, dill	38.0
330 GRAM CHAR-GRILLED SIRLOIN STEAK / riverine black angus, 120 day grain fed, served with bearnaise sauce, rocket & parmesan salad, rosemary & garlic potatoes, tomato chutney, lemon	58.0
POLLO ALLA MILANESE / crumbed free range chicken breast, tomato sugo, italian coleslaw, rosemary & garlic potatoes, artichoke hollandaise	39.0
CHAR-GRILLED FILLET OF TASMANIAN SALMON / broccolini, green beans, chickpea & grain salad, baby capers, parsley, lemon, toasted almonds & lime hollandaise	39.5
STICKY PORK RIBS / orange, fig & balsamic glaze, chilli, onion, fennel salt, served with house chips, italian coleslaw	48.0
CONTORNI {sides}	
ITALIAN COLESLAW / shaved cabbage, fennel, red onion, radish, basil, mint, parsley, capers, parmesan, peas, lemon, olive oil	15.0
ROCKET, PEAR & PARMESAN / extra virgin olive oil, balsamic	14.5
ROCKET, FETTA & AVOCADO SALAD / kalamata olives, red onion, semi-dried tomatoes, balsamic vinaigrette, fresh basil, marinated bulgarian fetta	17.0
OVEN ROASTED GARLIC & ROSEMARY POTATOES / tomato relish, garlic aioli	14.5
BABY COS LEAVES / toasted pine nuts, croutons, parsley, lemon, garlic & parmesan dressing	16.5
SWEET POTATO WEDGES / chilli mayo	15.0
HOUSE CHIPS / tomato relish, garlic aioli	14.5

Allergens: Attention guests with food allergies. Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish or shellfish