

WE LOVE SHARING!

Mix and match from our vast selection of antipasti items.

BUON APPETITO!

PANE {bread} 'TO SHARE'

	1/2 serve	full serve
WARM CIABATTA / mount zero extra virgin olive oil	7.5	11.5
GARLIC AND HERB BREAD add MELTED MOZZARELLA	9.5 10.5	13.5 14.5
FLATBREAD / rosemary, garlic & sea salt	5.5	9.5
OVEN-BAKED FOCACCIA / extra virgin olive oil, sea salt		11.5
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 cheese, garlic, rosemary, sea salt		25.5
WOOD FIRED PIZZA BREAD / served with extra virgin olive oil, mortadella, whipped ricotta, green sicilian olives		31.5

DIPS

SELECTION OF DIPS / CHOOSE ANY FOUR FROM BELOW served with rosemary, garlic & sea salt flatbread		28.5
<ul style="list-style-type: none"> - 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	12.0
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	14.5
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	21.5

ZUPPE {soups}

BRODO / classic clear chicken broth, house-made chicken tortellini, parsley	16.5
RIBOLLITA / a hearty vegetable soup with cannellini beans, chickpeas, garlic croutons, pesto di casa, parmesan	15.5
ADD 2 PIECES OF GARLIC AND HERB BREAD	4.5

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) CAUTION HOT PLATE!	18.5
TRADITIONAL CAPRESE SALAD / vine ripened tomatoes, mozzarella di bufala, basil, mount zero extra virgin olive oil, aged balsamic vinegar	25.0

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

{ANTIPASTI}

AL FORNO {oven baked}

SLOW-COOKED ITALIAN MEATBALLS / tomato sugo, fior di latte, pesto di casa, parmesan	17.5
GAMBERI IN ROSSO / oven baked prawns, tomato sugo, garlic butter, capers, olives, chilli, lemon, olive oil CAUTION HOT PLATE!	27.5
GAMBERI IN BIANCO / oven baked prawns, fennel salt, chilli, garlic butter, lemon, olive oil CAUTION HOT PLATE!	27.5
GAMBERI IN VERDE / oven baked prawns, salsa verde, lemon, garlic butter, capers, basil, parsley, dill, olive oil CAUTION HOT PLATE!	27.5
GAMBERI IN NDUJA BUTTER / oven baked prawns, nduja butter (spicy salame paste), tomato, lemon, garlic CAUTION HOT PLATE!	27.5
MELANZANE PARMIGIANA / layers of eggplant, parmesan, san marzano tomato, fresh basil, fior di latte, baked in the oven CAUTION HOT PLATE!	24.5



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. WE CANNOT BE HELD RESPONSIBLE FOR TRACES OF ALLERGENS. 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 5% SERVICE CHARGE ADDED TO YOUR BILL ON SATURDAY, 10% SERVICE CHARGE ON SUNDAY & 18.5% ON PUBLIC HOLIDAYS. PROCESSING FEES APPLY TO PAY WAVE AND CREDIT CARD PAYMENTS.

KINDLY NOTE WE DO NOT SPLIT BILLS.

{ MAINS }

MAINS

CHICKEN, FETTA & BEETROOT SALAD / 31.5
torn cos, char-grilled chicken, pine nuts, pickled carrots, pangrattato, balsamic onions, lemon, parmesan dressing

SUPERFOOD SALAD / 31.0
mixed grains, broccolini, roasted cauliflower, baby beets, candied pumpkin, asparagus, spinach, capers, beetroot hummus, fetta, toasted nuts & seeds

CHAR-GRILLED CALAMARI SALAD / 37.5
garlic, lemon & chilli marinated calamari, mixed leaves, cucumber, baby capers, tomato, black olives, lemon & parmesan dressing

PAN-FRIED TASMANIAN SALMON SALAD / 38.5
char-grilled vegetables, black olives, salsa verde, saffron-shallot dressing, balsamic onions, lemon & lavender mustard dressing, dill

330 GRAM CHAR-GRILLED SIRLOIN STEAK / 58.5
riverine black angus, 120 day grain fed, served with bearnaise sauce, rocket & parmesan salad, rosemary & garlic potatoes, tomato chutney, lemon

POLLO ALLA MILANESE / 39.0
crumbed free range chicken breast, tomato sugo, italian coleslaw, rosemary & garlic potatoes, artichoke hollandaise

GLAZED CHAR-GRILLED FILLET OF SALMON / 39.5
broccolini, green beans, chickpea & grain salad, baby capers, toasted almonds, sweet potato, chilli & lime hollandaise

STICKY PORK RIBS / 48.5
orange, fig & balsamic glaze, chilli, onion, fennel salt, served with house chips, italian coleslaw

GNOCCHI

OUR FAMOUS HAND MADE RICOTTA GNOCCHI / 33.5
oven baked in tomato & basil sugo topped with candied pumpkin, mozzarella di bufala, pangrattato, parmesan **CAUTION HOT PLATE!**

GNOCCHI BOLOGNESE / 32.5
hand made potato gnocchi, bolognese ragu (beef), parmesan, basil

GNOCCHI AL POMODORO / 32.5
hand made potato gnocchi, tomato sugo, stracciatella, basil oil, pangratatto, parmesan

GNOCCHI AI FUNGHI / 32.5
hand made potato gnocchi, creamy mushroom sauce, sauteed seasonal mushrooms, thyme, parmesan, parsley

PASTA

– GLUTEN-FREE FUSILLI + 4

BUCATINI ALL'AMATRICIANA / 32.0
pancetta (bacon), tomato, garlic, chilli, parmesan

TAGLIATELLE BOLOGNESE / 31.5
handmade egg pasta, bolognese ragu (beef), parmesan

LINGUINE ALLA ROCOCO / 34.0
chicken, semi-dried tomato butter, capers, olives, chilli, parmesan

MEZZI PACCHERI PORK & FENNEL SAUSAGE / 32.5
broccolini, tomato, garlic, chilli, pangrattato, parmesan

SPAGHETTI MEATBALLS / 34.5
tomato sugo, mozzarella di bufala, rosemary, pangrattato, parmesan, parsley

STROZZAPRETI FLAKED DUCK AND LENTIL RAGU / 38.5
hand rolled pasta, tomato, garlic, portabello mushrooms, glazed balsamic onions

CALAMARATA WITH PRAWNS & NDUJA / 39.5
a light shellfish bisque, nduja butter (spicy salame paste), dill, lemon, shellfish oil, fresh spinach

RICOTTA & GOATS CHEESE RAVIOLI / 34.5
san marzano tomato, pesto di casa, parmesan, fresh basil, pangrattato

TRADITIONAL LASAGNE / 34.5
bolognese ragu, fior di latte, béchamel, fresh basil, parmesan

CAUTION HOT PLATE!

VEGETABLE LASAGNE / 34.5
layers of pasta, roasted capsicum, pumpkin, mushroom, zucchini, eggplant & spinach, oven baked with bechamel, tomato, pesto di casa and fior di latte

CAUTION HOT PLATE!

PUMPKIN RICOTTA CANNELLONI / 33.5
tomato, fontina, candied pumpkin, toasted pine nuts, pecorino, pangrattato

CAUTION HOT PLATE!

HANDMADE SEAFOOD TORTELLINI / 45.0
char-grilled seafood, lemon, parsley, dill, shellfish oil, in a creamy white wine sauce

SPAGHETTI CHILLI GARLIC / 28.5
garlic, fresh chilli, baby spinach, parmesan, extra virgin olive oil

+ add sauteed broccolini & peas 4.0

PAPPARDELLE SLOW BRAISED "OSSO BUCO" / 36.5
thick cut pasta ribbons, flaked veal osso buco ragu, stracciatella, lemon, parlsey oil

SPAGHETTI WITH CHAR-GRILLED SEAFOOD / 43.5
garlic butter, lemon, parsley, chilli, shellfish oil

SPAGHETTI CARBONARA / 32.5
pancetta (bacon), free range egg, pecorino, black pepper

LINGUINE WITH PAN FRIED PRAWNS / 39.5
garlic butter, fresh chilli, baby spinach, basil, extra virgin olive oil

RISOTTO

CHAR-GRILLED CHICKEN & BACON / 34.5
leek, fresh tomato, basil

ROASTED PUMPKIN / 32.0
sweet corn, caramelised onion, tomato, stracciatella, basil

'PAELLA' RISOTTO / 43.5
a version of our spanish cousin: saffron risotto, chorizo, prawns, salmon, calamari, mussels, white wine, tomato, garlic, smokey paprika

MUSHROOM / 33.0
assorted local mushrooms, mascarpone cheese, fresh herbs, parmesan, pine nuts

DUCK RISOTTO / 39.5
flaked confit duck, caramelised onion, mushrooms, tomato, spinach, fresh peas

PAN-FRIED PRAWN RISOTTO / 39.5
char-grilled zucchini, fresh peas, artichoke, baby spinach, shellfish oil

PIZZA {bianca} OLIVE OIL & GARLIC BASE

CHILLI, SMASHED OLIVE & GARLIC / 27.5
ricotta, fior di latte, rosemary, sea salt

SMASHED ROASTED POTATO, ROSEMARY & SEA SALT / 27.5
taleggio cheese, caramelised onion

CARBONARA / 29.5
pancetta, caramelised onion, parmesan crema, egg, parsley, black pepper, fior di latte

PUTTANESCA / 28.5
cherry tomatoes, anchovies, olives, capers, basil, chilli, fior di latte, caramelised onion

BROCCOLINI & PANCETTA (BACON) / 29.5
caramelised onion, confit garlic, taleggio, parmesan crema

TASMANIAN SALMON / 30.0
fior di latte, artichoke crema, rocket, roasted onions, salsa verde

BIANCO SALSICCIA / 28.5
pork & fennel sausage, crushed potato, tomato, rosemary, mozzarella di bufala, caramelised onion

PIZZA AI FUNGHI / 29.0
seasonal local mushrooms, garlic, fior di latte, provolone, parmesan crema, basil

CHAR-GRILLED SEAFOOD / 33.5
cherry tomatoes, confit garlic, fior di latte, basil, dill

PORCHETTA / 28.5
slow roasted pork, caramelised onion, salsa verde, fontina cheese, mozzarella di bufala

PRAWN & ZUCCHINI / 33.0
fior di latte, fresh mint, chilli, dill, salsa verde, confit garlic, sea salt

MORTADELLA / 29.5
traditional pork salume from bologna, caramelised onion, pistachio pesto, stracciatella

PIZZA {rossa} SAN MARZANO TOMATO BASE

MARGHERITA / 26.5
fior di latte, basil, sea salt + add mozzarella di bufala D.O.P 3.0

THE ROCOCO PIZZA / 29.5
prosciutto san daniele, fior di latte, rocket, shaved parmesan

CLASSIC VENETO SALAME / 29.0
provolone, fior di latte, parmesan crema, fennel salt

CLASSIC ITALIAN MEATBALLS / 31.0
fior di latte, mozzarella di bufala, pesto di casa

SALSICCIA & BROCCOLI / 29.5
pork & fennel sausage, broccoli, chilli, fior di latte

DUE SALUMI / 31.0
double smoked ham, calabrese salame, mozzarella di bufala, rosemary, creamed artichokes, caramelised onion

CALABRESE D.O.C / 30.0
calabrese salame, mozzarella di bufala, roasted capsicum, black olives, pesto di casa

CHAR-GRILLED VEGETABLES / 28.5
fior di latte, parmesan crema, pesto di casa

CAPRICCIOSA / 29.5
smoked ham, tomato, fior di latte, olives, creamed artichokes, mushrooms

CHAR-GRILLED PRAWN / 33.0
confit garlic, fior di latte, fresh basil, sea salt

PUMPKIN / 28.5
fior di latte, caramelised onion, pine nuts, rocket, goats curd

RICOTTA, PROSCIUTTO & PEAR / 30.0
fior di latte, cooked prosciutto san daniele, rocket, parmesan, pear, caramelised onion, creamed artichoke

CRUST DIPS / 2.0
aioli / chilli mayo / roast garlic & parmesan

CONTORNI {sides}

ITALIAN COLESLAW / 15.0
shaved cabbage, fennel, red onion, radish, basil, mint, parsley, capers, parmesan, peas, lemon, olive oil

ROCKET, PEAR & PARMESAN / 14.5
extra virgin olive oil, balsamic

ROCKET, FETTA & AVOCADO SALAD / 17.0
kalamata olives, red onion, semi-dried tomatoes, balsamic vinaigrette, fresh basil, marinated bulgarian fetta

OVEN ROASTED GARLIC & ROSEMARY POTATOES / 14.5
tomato relish, garlic aioli

BABY COS LEAVES / 16.5
pine nuts, croutons, parsley, lemon, garlic & parmesan dressing

SWEET POTATO WEDGES / 15.0
chilli mayo

HOUSE CHIPS / 14.5
tomato relish, garlic aioli