

WE LOVE SHARING!

Mix and match from our vast selection of antipasti items.

BUON APPETITO!

PANE {bread} 'TO SHARE'

	single serve	half- serve	full serve
WARM CIABATTA / mount zero extra virgin olive oil	4.0	8.0	12.0
GARLIC AND HERB BREAD add MELTED MOZZARELLA	6.0 7.5	10.0 11.5	14.0 15.5
FLATBREAD / rosemary, garlic, sea salt		6.0	10.0
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)			12.5
CACIO E PEPE PIZZA / fior di latte, black pepper, olive oil, pecorino			27.5
CLASSIC GARLIC PIZZA / fior di latte cheese, garlic, rosemary, sea salt			26.5
WOOD FIRED PIZZA BREAD / served with extra virgin olive oil, mortadella, whipped ricotta, green sicilian olives			32.5

DIPS

SELECTION OF DIPS / CHOOSE ANY FOUR FROM BELOW 31.0

served with rosemary, garlic & sea salt flatbread

- Oven roast beets, fetta & pistachio
- Fresh whipped ricotta, parmesan, lemon
- Roast pumpkin, almonds, paprika, yoghurt
- Smokey eggplant
- Fire 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
GREEN SICILIAN OLIVES	12.5
KALAMATA OLIVES	12.5

SALUMI

CALABRESE / spicy pork salame	12.5
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	15.0
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	45.5
CHICKEN, LIVER & BACON PÂTÉ / balsamic onions, rocket, pickled zucchini pistachios	21.5
ROCKMELON & PROSCIUTTO / burrata, olive oil, white balsamic, mint	28.5

AL FORNO {oven baked}

SLOW-COOKED ITALIAN MEATBALLS /tomato sugo, fior di latte, pesto di casa, parmesan	18.5
MELANZANE PARMIGIANA / layers of eggplant, parmesan, san marzano tomato, fresh basil, fior di latte, baked in the oven CAUTION HOT PLATE!	25.5
PUMPKIN FRITTATA / pumpkin, fetta, spinach, caramelised onion, pesto di casa	17.0

FRITTURA {fried}

SAFFRON ARANCINI / parmesan, fontina, smokey paprika with pumpkin puree	15.0
"BOLOGNESE" ARANCINI / bolognese ragu, mozzarella, with garlic aioli	15.0
MELANZANE ARANCINI / smokey eggplant, parmesan, with tomato sugo	15.0
MUSHROOM ARANCINI / provolone cheese, with garlic aioli	15.0
"CARBONARA" ARANCINI / pancetta, black pepper, pecorino cheese, garlic & parmesan aioli	15.0
MAC & CHEESE CROQUETTES / with an olive tapenade, tomato sugo & parmesan	22.0
CRUMBED POLENTA / chilli & romesco mayonnaise (contains nuts)	16.5

FORMAGGI {cheese}

MOZZARELLA DI BUFALA / campania italy	15.5
FRESH WHIPPED RICOTTA / 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	25.5
BURRATA / blistered heirloom tomatoes, balsamic onion, pistachio pesto	26.5

ZUPPE {soup}

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

{ANTIPASTI}

FRUTTI DI MARE {seafood}

GAMBERI IN ROSSO / oven baked prawns, tomato sugo, garlic butter, capers, olives, chilli, lemon, olive oil CAUTION HOT PLATE!	28.5
GAMBERI IN BIANCO / oven baked prawns, fennel salt, chilli, garlic butter, lemon, olive oil CAUTION HOT PLATE!	28.5
GAMBERI IN VERDE / oven baked prawns, salsa verde, lemon, garlic butter, capers, basil, parsley, dill, olive oil CAUTION HOT PLATE!	28.5
GAMBERI IN NDUJA BUTTER / oven baked prawns, nduja butter (ground pork & chilli), tomato, lemon, garlic CAUTION HOT PLATE!	28.5
CRUMBED PRAWNS / fennel salt, caper mayonnaise, prawn oil, lemon	28.5
CHAR-GRILLED CALAMARI / calabrian chilli, confit garlic butter, lemon, olive oil, dill	18.5

OYSTERS

today's best oysters sourced from either NSW or Tasmania based on seasonality 1/2 DOZEN

PACIFIC OYSTERS / St Helens, Tasmania 34.5
ROCK OYSTERS / Coffs Harbour, NSW 39.5

oysters are served natural with a light chilli mignonette, cabernet sauvignon vinegar, shallot & lemon



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 A SURCHARGE OF 5% APPLIES ON SATURDAY, A SURCHARGE OF 10% APPLIES ON SUNDAY & A SURCHARGE OF 18.5% APPLIES ON PUBLIC HOLIDAYS. PROCESSING FEES APPLY TO ALL CARD PAYMENTS.

KINDLY NOTE WE DO NOT SPLIT BILLS.

{ MAINS }

MAINS

CHICKEN, FETTA & BEETROOT SALAD / 34.0
torn cos, char-grilled chicken, pine nuts, pickled carrots, pangrattato, balsamic onions, lemon, parmesan dressing

SUPERFOOD SALAD / 31.5
mixed grains, broccolini, roasted cauliflower, baby beets, candied pumpkin, asparagus, spinach, capers, beetroot hummus, fetta, toasted nuts & seeds

CHAR-GRILLED CALAMARI SALAD / 38.5
garlic, lemon & chilli marinated calamari, mixed leaves, cucumber, baby capers, tomato, black olives, lemon & parmesan dressing

PAN-FRIED TASMANIAN SALMON SALAD / 39.5
char-grilled vegetables, black olives, salsa verde, saffron-shallot dressing, balsamic onions, lemon & lavender mustard dressing, dill

340 GRAM CHAR-GRILLED SIRLOIN STEAK / 59.5
riverine black angus, 120 day grain fed, served with bearnaise sauce, rocket & parmesan salad, rosemary & garlic potatoes, tomato chutney, lemon

POLLO ALLA MILANESE / 39.5
crumbed free range chicken breast, tomato sugo, italian coleslaw, rosemary & garlic potatoes, artichoke hollandaise

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

PAN-FRIED SNAPPER FILLET / 41.5
warm potato, egg & parsley salad, tomato sugo, olives & capers

GNOCCHI

OUR FAMOUS HAND MADE RICOTTA GNOCCHI / 35.0
oven baked in tomato & basil sugo topped with candied pumpkin, mozzarella di bufala, pangrattato, parmesan **CAUTION HOT PLATE!**

GNOCCHI BOLOGNESE / 34.5
hand made potato gnocchi, bolognese ragu (beef), parmesan, basil

GNOCCHI AL POMODORO / 34.5
hand made potato gnocchi, tomato sugo, stracciatella, basil oil, pangrattato, parmesan

GNOCCHI AI FUNGHI / 34.5
hand made potato gnocchi, creamy mushroom sauce, sauteed seasonal mushrooms, thyme, parmesan, parsley

PASTA

– GLUTEN-FREE FUSILLI + 4

BUCATINI ALL'AMATRICIANA / 33.5
pancetta (bacon), tomato, garlic, chilli, parmesan

TAGLIATELLE BOLOGNESE / 32.5
handmade egg pasta, bolognese ragu (beef), parmesan

LINGUINE ALLA ROCOCO / 35.0
chicken, semi-dried tomato butter, capers, olives, chilli, parmesan

MEZZI PACCHERI PORK & FENNEL SAUSAGE / 34.0
broccolini, tomato, garlic, chilli, pangrattato, parmesan

SPAGHETTI MEATBALLS / 36.0
tomato sugo, mozzarella di bufala, rosemary, pangrattato, parmesan, parsley

STROZZAPRETI FLAKED DUCK AND LENTIL / 39.0
hand rolled pasta, tomato, garlic, portabello mushrooms, glazed balsamic onions

SPAGHETTI PRAWNS ALLA BUSARA / 39.5
calabrian chilli, tomato, saffron, garlic, white wine, olive oil, fresh basil

PAPPARDELLE SLOW BRAISED "OSSO BUCO" / 39.5
thick cut pasta ribbons, flaked veal osso buco ragu, stracciatella, lemon, parley oil

GOATS CHEESE & CAMELISED ONION RAVIOLI / 36.5
san marzano tomato, pesto di casa, pangrattato, parmesan

BEEF LASAGNE / 36.5
bolognese ragu, fior di latte, béchamel, fresh basil, parmesan **CAUTION HOT PLATE!**

VEGETABLE LASAGNE / 36.5
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!**

LINGUINE WITH TASMANIAN SALMON / 38.0
artichoke, baby spinach, semi-dried tomato pesto, lemon, dill

HANDMADE SEAFOOD TORTELLINI / 46.5
char-grilled seafood, lemon, white wine sauce, shellfish oil, dill

SPAGHETTI CHILLI GARLIC / 29.0
garlic, fresh chilli, baby spinach, parmesan, extra virgin olive oil
+ *add sauteed broccolini & peas* 4.5

SPAGHETTI WITH CHAR-GRILLED SEAFOOD / 46.0
char-grilled prawns, calamari, scallops, salmon, rockling, mussels, clams, garlic butter, lemon, parsley, chilli, shellfish oil

SPAGHETTI CARBONARA / 35.0
pancetta (bacon), free range egg, pecorino, black pepper

LINGUINE WITH PAN FRIED PRAWNS / 39.5
garlic, calabrian chilli, baby spinach, light shellfish bisque

RISOTTO

CHAR-GRILLED CHICKEN & BACON / 36.0
leek, fresh tomato, basil

ROASTED PUMPKIN / 34.0
sweet corn, caramelised onion, tomato, stracciatella, basil

SAFFRON RISOTTO / 45.0
pan-fried garlic prawns, salmon, calamari, mussels, rockling, spicy nduja oil (ground pork & chilli)

MUSHROOM / 34.5
assorted local mushrooms, mascarpone cheese, fresh herbs, parmesan, pine nuts

DUCK RISOTTO / 41.0
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 / 28.0
ricotta, fior di latte, rosemary, sea salt

SMASHED ROASTED POTATO, ROSEMARY & SEA SALT / 28.5
taleggio cheese, caramelised onion

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

PUTTANESCA / 29.0
cherry tomatoes, anchovies, olives, capers, basil, chilli, fior di latte, caramelised onion

BROCCOLINI & PANCETTA (BACON) / 30.0
caramelised onion, confit garlic, taleggio, parmesan crema

TASMANIAN SALMON / 31.0
fior di latte, artichoke crema, rocket, roasted onions, salsa verde

BIANCO SALSICCIA / 29.5
pork & fennel sausage, crushed potato, tomato, rosemary, mozzarella di bufala, caramelised onion

PIZZA AI FUNGHI / 31.0
seasonal local mushrooms, garlic, fior di latte, provolone, parmesan crema, basil

CHAR-GRILLED SEAFOOD / 34.5
cherry tomatoes, confit garlic, fior di latte, basil, dill

PORCHETTA / 29.5
slow roasted pork, caramelised onion, salsa verde, fontina cheese, mozzarella di bufala

PRAWN & ZUCCHINI / 34.5
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* 3.5

THE ROCOCO PIZZA / 32.5
prosciutto san daniele, fior di latte, rocket, shaved parmesan

CLASSIC VENETO SALAME / 29.5
provolone, fior di latte, parmesan crema, fennel salt

CLASSIC ITALIAN MEATBALLS / 32.5
fior di latte, mozzarella di bufala, pesto di casa

SALSICCIA & BROCCOLI / 31.0
pork & fennel sausage, broccoli, chilli, fior di latte

DUE SALUMI / 31.5
double smoked ham, calabrese salame, mozzarella di bufala, rosemary, creamed artichokes, caramelised onion

CALABRESE D.O.C / 31.5
calabrese salame, mozzarella di bufala, roasted capsicum, black olives, pesto di casa

CHAR-GRILLED VEGETABLES / 29.5
fior di latte, parmesan crema, pesto di casa

CAPRICCIOSA / 31.0
smoked ham, tomato, fior di latte, olives, creamed artichokes, mushrooms

CHAR-GRILLED PRAWN / 34.5
confit garlic, fior di latte, fresh basil, sea salt

PUMPKIN / 29.0
fior di latte, caramelised onion, pine nuts, rocket, goats curd

RICOTTA, PROSCIUTTO & PEAR / 32.5
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 / 15.5
shaved cabbage, fennel, red onion, radish, basil, mint, parsley, capers, parmesan, peas, lemon, olive oil

ROCKET, PEAR & PARMESAN / 15.5
extra virgin olive oil, balsamic

ROCKET, FETTA & AVOCADO SALAD / 17.5
kalamata olives, red onion, semi-dried tomatoes, balsamic vinaigrette, fresh basil, marinated bulgarian fetta

OVEN ROASTED GARLIC & ROSEMARY POTATOES / 15.0
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