

ROCOCO

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	6.5 7.5	10.5 11.5	15.5 16.5
FLATBREAD / rosemary, garlic, sea salt		6.5	11.5
OVEN-BAKED FOCACCIA / whipped ricotta, lemon, extra virgin olive oil			15.5
TOMATO BRUSCHETTA (NO ALTERATIONS) tomato, red onion, goats cheese, pesto di casa, garlic, basil, olive oil (1 PIECE PER SERVE) (N)			13.5
CACIO E PEPE PIZZA / fior di latte, black pepper, olive oil, pecorino			28.5
CLASSIC GARLIC PIZZA / fior di latte cheese, confit garlic, rosemary, sea salt			28.5
WOOD-FIRED PIZZA BREAD / served with extra virgin olive oil, mortadella, whipped ricotta, green sicilian olives			34.5

DIPS

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

- Fire-roasted eggplant
- Oven-roast beets, fetta & pistachio (N)
- Chickpea, garlic, lemon & olive oil
- Roast-pumpkin, almonds, paprika, yoghurt (N)
- Fire-roasted capsicum & chilli
- Creamy fetta & roasted onion
- Fresh whipped ricotta, parmesan, lemon, crispy chilli (N)

DIPS ARE \$8.0 IF SOLD INDIVIDUALLY

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.

MARINATED MOUNT ZERO OLIVES

MIXED SELECTION OF OLIVES	13.5
LIGURIAN OLIVES	13.5
GREEN SICILIAN OLIVES	13.5
KALAMATA OLIVES	13.5

SALUMI

CALABRESE / spicy pork salame	12.5
PROSCIUTTO SAN DANIELE / 24 months aged, dry cured prosciutto crudo, friuli region	19.5
VENETO / mild, aged pork salame, black pepper, spices, garlic	12.5
PORCHETTA / thinly sliced, slow roasted pork, garlic, herbs	12.5
MORTADELLA / the classic salume from bologna	12.5
BRESAOLA / air dried, salt cured beef from northern italys lombardy region	15.0
SALUMI BOARD / prosciutto san daniele 24 months, porchetta, calabrese salame, mortadella & bresaola, oven-baked focaccia, mozzarella di bufala, zucchini pickle, chickpea dip	46.5
PORCHETTA 'TONNATO' / thinly sliced slow-roasted pork loin, tuna mayonnaise, capers, parmesan, pickled onion, extra virgin olive oil (served cold)	26.5

CHICKEN, LIVER & BACON PÂTÉ / balsamic onions, rocket, pickled zucchini, pistachios, served with 2 piece garlic & herb bread (N)

ROCKMELON & PROSCIUTTO / burrata, olive oil, white balsamic, mint

ZUPPE {soup}

BRODO / classic clear chicken broth, house-made chicken tortellini, parsley	17.0
RIBOLLITA / a hearty vegetable soup with cannellini beans, chickpeas, garlic croutons, pesto di casa (N)	16.0
ADD 2 PIECES OF GARLIC AND HERB BREAD	4.5

FRITTURA {fried}

SAFFRON ARANCINI / parmesan, fontina, smokey paprika with pumpkin puree	16.0
"BOLOGNESE" ARANCINI / bolognese ragu, mozzarella, with garlic aioli	16.0
MELANZANE ARANCINI / smokey eggplant, parmesan, with tomato sugo	16.0
MUSHROOM ARANCINI / provolone cheese, with garlic aioli	16.0
"CARBONARA" ARANCINI / pancetta, black pepper, pecorino cheese, garlic & parmesan aioli	16.0
MAC & CHEESE CROQUETTES / with sicilian caponata, eggplant, capsicum, celery, capers, olives, agrodolce	24.5
CRUMBED POLENTA / chilli mayonnaise	16.5

FORMAGGI {cheese}

HOT HONEY SAGANAKI / black pepper, roasted grapes & hot honey (N) CAUTION HOT PLATE!	20.0
BURRATA / blistered heirloom tomatoes, balsamic onion, pistachio pesto (N)	27.5
ROCOCO SAGANAKI / lemon, tomato, red onion, parsley salad (N) CAUTION HOT PLATE!	20.0

AL FORNO {oven-baked}

SLOW-COOKED ITALIAN MEATBALLS / tomato sugo, fior di latte, pesto di casa, parmesan (N)	19.5
MELANZANE PARMIGIANA / layers of eggplant, parmesan, san marzano tomato, fresh basil, fior di latte, baked in the oven CAUTION HOT PLATE!	26.5
PUMPKIN FRITTATA / fetta, spinach, caramelised onion, pesto di casa (N)	18.5
CRISPY WOOD-FIRED MORTADELLA SKEWERS / pickled zucchini, hot honey	23.5

{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 / crispy chilli, confit garlic butter, lemon, olive oil, dill (N)	19.5
today's best oysters sourced from either NSW or Tasmania based on seasonality	1/2 DOZEN
PACIFIC OYSTERS / St Helens, Tasmania	36.5
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.

ALLERGEN NOTICE

PLEASE BE ADVISED THAT OUR FOOD IS PREPARED IN A KITCHEN WHERE COMMON ALLERGENS ARE PRESENT, INCLUDING DAIRY, EGGS, WHEAT, SOY, TREE NUTS, PEANUTS, FISH, AND SHELLFISH. WHILE WE TAKE CARE IN PREPARATION, WE CANNOT GUARANTEE THAT ANY MENU ITEM IS COMPLETELY FREE FROM ALLERGENS OR TRACES OF ALLERGENS.

WE ARE UNABLE TO ACCEPT RESPONSIBILITY FOR ALLERGIC REACTIONS CAUSED BY CROSS-CONTAMINATION. UNFORTUNATELY, WE CANNOT ACCOMMODATE GUESTS WITH SEVERE OR LIFE-THREATENING ALLERGIES.

OUR MENU IS EXTENSIVE, AND IT IS NOT POSSIBLE TO LIST EVERY INGREDIENT IN EACH DISH. WE STRONGLY RECOMMEND THAT YOU INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY REQUIREMENTS BEFORE PLACING YOUR ORDER.

(N) = CONTAINS NUTS

DISHES MARKED WITH "N" CONTAIN NUTS AS AN INGREDIENT. HOWEVER, PLEASE NOTE THAT ALL MENU ITEMS MAY COME INTO CONTACT WITH NUTS OR TRACES OF NUTS

{ MAINS }

MAINS

CHICKEN, FETTA & BEETROOT SALAD / torn cos, char-grilled chicken, pine nuts, pickled carrots, pangrattato, balsamic onions, lemon, parmesan dressing **36.5** ^N

SUPERFOOD SALAD / mixed grains, broccolini, roasted cauliflower, baby beets, candied pumpkin, asparagus, spinach, capers, beetroot hummus, fetta, toasted nuts & seeds **32.0** ^N

CHAR-GRILLED CALAMARI SALAD / garlic, lemon, crispy chilli, mixed leaves, cucumber, baby capers, tomato, black olives, lemon & parmesan dressing **39.5** ^N

PAN-FRIED TASMANIAN SALMON SALAD / char-grilled vegetables, black olives, salsa verde, saffron-shallot dressing, balsamic onions, lemon & lavender mustard dressing, dill **41.5**

340 GRAM CHAR-GRILLED SIRLOIN STEAK / riverine black angus, 120 day grain fed, served with rocket & parmesan salad, rosemary & garlic potatoes, tomato chutney, lemon and your choice of mushroom or bearnaise sauce **65.5**

POLLO ALLA MILANESE / crumbed free range chicken breast, vodka tomato sugo, italian coleslaw, rosemary & garlic potatoes, artichoke hollandaise **41.0**

GLAZED CHAR-GRILLED SALMON FILLET / broccolini, green beans, chickpea & grain salad, baby capers, toasted almonds, sweet potato, chilli caramel and lime hollandaise **42.5** ^N

GNOCCHI

OUR HAND MADE RICOTTA GNOCCHI / oven-baked in tomato & basil sugo topped with candied pumpkin, mozzarella di bufala, pangrattato, parmesan **36.5** CAUTION HOT PLATE!

GNOCCHI BOLOGNESE / hand made potato gnocchi, bolognese ragu (beef), parmesan, basil **35.0**

GNOCCHI AL POMODORO / hand made potato gnocchi, tomato sugo, stracciatella, basil oil, pangrattato, parmesan **35.0**

GNOCCHI AI FUNGHI / hand made potato gnocchi, creamy mushroom sauce, sauteed seasonal mushrooms, thyme, parmesan, parsley **35.0**

GNOCCHI ALLA ZUCCA / hand made potato gnocchi, creamy pumpkin sauce, pork & fennel sausage, crispy sage, parmesan **36.5**

PASTA {rossa}

BUCATINI ALL'AMATRICIANA / pancetta (bacon), tomato, garlic, chilli, parmesan **34.0**

TAGLIATELLE BOLOGNESE / handmade egg pasta, bolognese ragu (beef), parmesan **34.5**

LINGUINE ALLA ROCOCO / chicken, capers, semi-dried tomato butter, olives, chilli, parmesan **36.0**

MEZZI PACCHERI PORK & FENNEL SAUSAGE / broccoli, tomato, garlic, chilli, pangrattato, parmesan **36.0**

SPAGHETTI MEATBALLS / tomato sugo, mozzarella di bufala, rosemary, pangrattato, parmesan, parsley **37.0**

TAGLIATELLE FLAKED DUCK RAGU / a venetian slow cooked duck ragu, tomato, garlic, cinnamon, white wine, orange zest & parmesan **42.5**

LINGUINE WITH PAN FRIED PRAWNS / garlic, crispy chilli, baby spinach, light shellfish bisque, shellfish oil **42.5** ^N

PAPPARDELLE "OSSO BUCO" / pasta ribbons, flaked veal osso buco ragu, stracciatella, lemon, parsley oil **43.0**

BEEF LASAGNE / bolognese ragu, fior di latte, béchamel, fresh basil, parmesan **38.0**
CAUTION HOT PLATE!

VEGETABLE LASAGNE / layers of pasta, roasted capsicum, pumpkin, mushroom, zucchini, eggplant & spinach, oven baked with bechamel, tomato, pesto di casa and fior di latte **38.0** ^N
CAUTION HOT PLATE!

PASTA {bianca}

LINGUINE WITH TASMANIAN SALMON / artichoke, baby spinach, semi-dried tomato pesto, lemon & dill butter **39.5** ^N

TAGLIATELLE WITH WOOD-FIRED GARLIC PRAWNS / crispy chilli, lemon, capers & parsley **42.0** ^N

HANDMADE SEAFOOD TORTELLINI / char-grilled prawns, calamari, scallops, salmon, rockling, mussels, clams, lemon, white wine cream, shellfish oil, dill **47.5**

SPAGHETTI CHILLI GARLIC / garlic, crispy chilli, baby spinach, parmesan, extra virgin olive oil **30.0** ^N
+ add sauteed broccoli & peas 5.0

SPAGHETTI WITH CHAR-GRILLED SEAFOOD / char-grilled prawns, calamari, scallops, salmon, rockling, mussels, clams, garlic butter, lemon, parsley, chilli, shellfish oil **46.5**

SPAGHETTI CARBONARA / pancetta (bacon), free range egg, pecorino, black pepper **37.0**

+ GLUTEN FREE FUSILLI + 4

RISOTTO

CHAR-GRILLED CHICKEN & BACON / leek, tomato, basil **36.5**

ROASTED PUMPKIN / sweet corn, caramelised onion, roasted tomato, stracciatella, basil **35.0**

SAFFRON RISOTTO / char-grilled garlic prawns, salmon, calamari, mussels, rockling, lemon, dill, crispy chilli **46.0** ^N

CREAMY MUSHROOM RISOTTO / pan-roasted assorted local mushrooms, mascarpone, fresh herbs, parmesan, toasted pine nuts **35.0** ^N

PEA & MINT RISOTTO / pan-roasted tasmanian scallops, ricotta, lemon and shellfish butter **42.5**

PAN-ROASTED GARLIC PRAWN RISOTTO / zucchini, lemon butter, peas, artichoke, baby spinach, shellfish oil **42.0**

PIZZA {bianca} OLIVE OIL & GARLIC BASE

CHILLI, SMASHED OLIVE & GARLIC / ricotta, fior di latte, rosemary, sea salt **28.0**

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

CARBONARA / pancetta, caramelised onion, parmesan crema, egg, parsley, black pepper, fior di latte **31.0**

PUTTANESCA / cherry tomatoes, anchovies, olives, capers, basil, chilli, fior di latte, caramelised onion **29.5**

TASMANIAN SALMON / fior di latte, artichoke crema, rocket, roasted onions, salsa verde **32.0**

BIANCO SALSICCIA / pork & fennel sausage, crushed potato, tomato, rosemary, mozzarella di bufala, caramelised onion **31.0**

PIZZA AI FUNGHI / seasonal local mushrooms, garlic, fior di latte, provolone, parmesan crema, basil **33.5**

CHAR-GRILLED SEAFOOD / cherry tomatoes, confit garlic, fior di latte, basil, dill **35.5**

PORCHETTA / slow-roasted pork, caramelised onion, salsa verde, fontina cheese, mozzarella di bufala **32.0**

PRAWN & ZUCCHINI / fior di latte, fresh mint, chilli, dill, salsa verde, confit garlic, sea salt **35.5**

MORTADELLA / traditional pork salume from bologna, caramelised onion, pistachio pesto, stracciatella **31.0** ^N

CRUST DIPS / sweet crispy chilli ^N / aioli / chilli mayo / roast garlic & parmesan / hot chilli honey **2.5**

PIZZA {rossa} SAN MARZANO TOMATO BASE

MARGHERITA / fior di latte, basil, sea salt + *add mozzarella di bufala D.O.P* **27.5** 4.0

THE ROCOCO PIZZA / prosciutto san daniele, fior di latte, rocket, shaved parmesan **34.0**

CLASSIC VENETO SALAME / provolone, fior di latte, parmesan crema, fennel salt **31.0**

CLASSIC ITALIAN MEATBALLS / fior di latte, mozzarella di bufala, pesto di casa **34.0** ^N

SALSICCIA & BROCCOLI / pork & fennel sausage, broccoli, chilli, fior di latte **32.0**

DUE SALUMI / double smoked ham, calabrese salame, mozzarella di bufala, rosemary, creamed artichokes, caramelised onion **32.5**

CALABRESE D.O.C / calabrese salame, mozzarella di bufala, roasted capsicum, black olives, pesto di casa **32.5** ^N

CHAR-GRILLED VEGETABLES / fior di latte, parmesan crema, pesto di casa **30.0** ^N

PEPPERONI / fior di latte, oregano, hot honey **31.0**

CAPRICCIOSA / smoked ham, tomato, fior di latte, olives, creamed artichokes, mushrooms **32.5**

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

PUMPKIN / fior di latte, caramelised onion, pine nuts, rocket, goats curd **30.0** ^N

RICOTTA, PROSCIUTTO & PEAR / fior di latte, cooked prosciutto san daniele, rocket, pear, parmesan, caramelised onion, artichoke crema **32.5**

CONTORNI {sides}

ITALIAN COLESLAW / shaved cabbage, fennel, red onion, radish, basil, mint, parsley, capers, parmesan, peas, lemon, olive oil **15.5**

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

ROCKET, FETTA & AVOCADO SALAD / kalamata olives, red onion, semi-dried tomatoes, balsamic vinaigrette, basil, fetta **17.5** ^N

OVEN ROASTED GARLIC & ROSEMARY POTATOES / tomato relish, garlic aioli **15.0**

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

SWEET POTATO WEDGES / chilli mayo **15.5**

HOUSE CHIPS / tomato relish, garlic aioli **14.5**

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