

rokkbank & co

*Two courses with a glass of wine \$39
Three Courses with a glass of wine \$49*

entree

Hiramasa kingfish sashimi,
prawn remoulade with kaffir lime & lemongrass, shiso dressing.

Prawn wonton ravioli, snow pea tendrils, sweet chilli sauce.

Truffled mushroom, pea & parmesan arancini, aioli.

Chilli salted fried calamari, cucumber, mayo.

Japanese fried lemon & garlic chicken, kewpie & togarashi.

Tempura zucchini flower filled with fetta,
watermelon, coriander, radish, peanut, tamarind dressing.

main course

Market fish of the day,

Rokkbank Caesar salad,
Baby cos, crisp pancetta, white anchovy, croutons, shaved parmesan,
bonito mayo & poached egg.

Spanner crab, dashi & saffron risotto, soft leeks, asparagus & croutons.

Pan fried potato gnocchi, sweetcorn, shitake & green beans, garlic, soy butter.

Pan fried spatchcock chicken, stir fried bean shoots, tomato chilli sambal.

36° South aged porterhouse, yakiniku bbq sauce,
cauliflower, caramelised onion, fat chips.

sides - (6 each)

Tatsoi salad with nashi pear & daikon, wasabi mayonnaise.

Fried potato wedges, rosemary salt.

dessert or cheese

Today's cheese with fruit & nut loaf, fig jam & lavosh.

Vanilla bean crème brûlée, cinnamon spiced poached apple, cherry blossom jam.