

rokkbank & co

SNACKS 4.5

- ◇ mirin & sake oyster shot.
- ◇ chinese kilpatrick oyster.
- ◇ sesame prawn toast.
- ◇ truffled mushroom, pea & parmesan croquette.

RAW 9

- ◇ kingfish sashimi, prawn remoulade, shiso.
- ◇ cured ocean trout, creme fraiche, salmon roe.
- ◇ teriyaki smoked eel, tofu, pickled plum mayonnaise.

FRIED 14

- ◇ zucchini flower, fetta, watermelon, coriander.
- ◇ eggplant, sichuan pepper & black vinegar glaze.
- ◇ karaage chicken, kewpie, togarashi.
- ◇ school prawns, chilli salt, aioli.

PASTA 15/26

- ◇ prawn wonton ravioli, sweet chilli sauce.
- ◇ spanner crab & saffron risotto.
- ◇ potato gnocchi, chicken, avocado, porcini.

BIGGER 29

- ◇ roast chicken, cauliflower puree, chicken jus.
- ◇ pan fried fish fillet of the day, watercress, lemon.
- ◇ chinese roast duck breast, cucumber relish, hoisin plum sauce.
- ◇ brioche mushroom charlotte, sauteed spinach, porcini sauce.
- ◇ 36° South porterhouse steak, caramelised onion, yakiniku bbq sauce.

SIDES 6

- ◇ tatsoi salad, nashi pear, daikon, wasabi mayonnaise.
- ◇ fried potatoes, rosemary salt.
- ◇ miso eggplant.
- ◇ shitake, sweetcorn, beans, garlic soy butter.
- ◇ stir fried broccolini, oyster sauce.
- ◇ cucumber, mint, garlic, sesame, fried shallots.

DESSERTS 12

- ◇ vanilla bean creme brulee.
- ◇ fresh mango & mango pudding, viet mint sorbet.
- ◇ chocolate slice & white chocolate mousse, cherries, coconut gelato.
- ◇ tete de moine, toasted fruit & nut loaf.

'Feed Me' Option – A shared style feast

Lunch 39 per person

Dinner 69 per person