



BREAKFAST

Rocksalt Benny \$25

Two Poached Eggs on Potato Rosti, Wilted Spinach & Roast Pork Belly topped with Chilly Hollandaise.

Add : Grilled Bacon/Salmon +6

(Classic Benny Available On Req)

Avo Smash (VOA) \$26

Multigrain Toast with Cherry Tomatoes, Smashed Avo, Feta, 2 Poached Eggs, Grilled Bacon, Balsamic Glaze & Dukkah

Add : Salmon +6

Breakfast Burrito \$19

Scrambled Eggs, Chorizo, Onion, Capsicum, Cheese, Fresh Chili, Baked Beans Ragout with Tomato Relish, Avocado & Sour Cream on the side

Chilli Scramble \$18

Eggs Scrambled with Onion, Capsicum, Chilli, Chorizo, Fried Shallots with Chilli Butter on Turkish Bread

Spanish Omelette \$23

Omelette Stuffed with Onion, Capsicum, Potatoes, Chorizo, with Feta on top of Sourdough.

Zucchini & Corn Fritters (GF, VOA) \$24

Smoked Salmon, Smashed Avocado, Spinach, Poached Egg & Tomato Relish on Zucchini & Corn Fritters with Balsamic Glaze

The Hash Stack \$24

Hash Brown stacked with Bacon, Pesto Hollandaise, Avocado, Tomato Relish topped with a Poached Egg.

Baked Eggs \$24

2 Fried Eggs, Onion, Capsicum, Beans Ragout in Shakshuka Sauce topped with Feta and side of Turkish Bread

Big Brighton Breakfast \$28

Rocksalt Smorgasbord Of Bacon, Spinach, Grilled Tomato, Mushrooms, Hash Brown, Chorizo, and Tomato Relish on Sourdough with Two Free Range Eggs of your style

Pancake Stack (V) \$22

Vanilla Bean flavored Pancake Stack, Wild Berries Compote, Snow Sugar, Fresh Berries, Grilled Banana, Ice Cream, Toasted Almond with a drizzle of Maple Syrup.

Add : Grilled Bacon +6

Sunrise Symphony \$19

Over Night Coconut-soaked Chia Seeds, Mango & Passion Fruit Coulis, Vanilla Yoghurt, Granola Crunch, Malta Orange, Poached Wild Berries (Porridge Available On Req)

Brioche French Toast (V) \$22

Cinnamon and Orange Flavored Cream Cheese stuffed Brioche French Toast, Poached Wild Berries, Amalfi Lemon Curd, Snow Sugar, Vanilla Bean Ice Cream, Canadian Maple Syrup

Add : Grilled Bacon +6

Toast by Noisette \$9.5

Selection of Sourdough, Multigrain, Rye, Fruit, Banana or Gluten Free, with Butter and any one Condiment – Jam/Honey/Vegimite

Eggs On Toast \$14

2 Free Range Eggs of your choice of Scrambled/ Poached/ Fried on Sourdough

LITTLE EXTRA*

*To be ordered with main meal only

Pork Belly	\$8
Chorizo/Bacon	\$6
Smoked Salmon	\$6
Free Range Egg	\$3
Mushrooms/Spinach	\$4
Roasted Tomato	\$3
Hollandaise Sauce	\$3
Hash Brown	\$2.5
Avocado	\$4
Homemade Baked Beans	\$4
Gluten Free Toast	\$2
Roasted Tomatoes/Feta	\$3

VOA: Vegetarian Option Available | GF: Gluten Free | V: Vegetarian

All food is prepared in a kitchen that may contain nuts, gluten and other allergens. Despite our team's and supplier's efforts to avoid cross contamination, traces of these allergens may still be present Please notify us of any food allergies when you order

Note: 15% surcharge applicable on Public Holidays!



ENTREES

Turkish Tom Mozz Bruschetta (V) \$16
Tomato Salsa, Mozzarella Cheese & Feta

Porcini Mushroom & Green Pea Arancini (V) \$17
Mashed Avo, Tomato Relish, Feta, Balsamic Reduction & Olive Oil

Golden Fried Prawns \$18
Pear and Walnut Salad, Tomato Relish

Spiced Crispy Calamari \$18
Served on a Crispy Cumin Cracker with a Balsamic Glaze

Chicken Lollipops \$16
House Blend Seasoned Flour Crumbed, Spicy Mayo

Dips (V) \$18
Duo Of Dips, Feta & Olives with Warm Turkish Bread

Herbed Garlic Bread \$10
Add Cheese + \$2

BETWEEN THE BREADS

All the below served with chips

Rocksalt Signature Burger \$28
Wagyu Beef Patty, Crispy Pork Belly, Pickled Gherkin, Caramelised Onion, Lettuce, Tomato, Beetroot, American Cheese, Tomato Relish & Mustard Aioli

Steak Sandwich \$27
Australian Porterhouse Steak, Bacon, Caramelised Onions, Cheddar, Lettuce, Tomato, Tomato Relish & Aioli

Crispy Chicken Burger \$27
Crispy Fried Chicken, American Cheese, Bacon, Coleslaw, Lettuce & Sweet Chilli Mayo (Grilled Chicken Wrap option available on request)

Chicken Club Sandwich \$24
Chicken Fillet, Bacon, Egg, Cheese, Lettuce, Mustard Aioli and Tomato on Sourdough

Reuben Sandwich \$24
Kysla Kapusta, Pickled Cornichons, Swiss Cheese

Roasted Vegetable Wrap (V) \$19
Roasted Vegetables, Danish Feta & Beetroot Hummus

Veg Burger (V) \$24
Vegetable Patty, Spinach, Tomato, Cheese, Beetroot, Tomato, Relish, Mustard Aioli

GOURMET PIZZAS

Seafood Pizza \$32
Garlic Prawns, Calamari, Barra, Caramelised Onions, Cherry Tomatoes, Chilli, Basil Pesto, Mozzarella Cheese

Meat Lovers Pizza \$32
Wagyu Beef, Bacon, Ham & Salami, Pork Belly, Chicken with a Spiced Napoli Sauce and Truffle Oil

Veggie Fiesta Pizza (V) \$28
Eggplant, Capsicum, Carmalised Onions, Zucchini, Tomato, Spinach, Mushrooms, Feta, Olives

SALADS

Thai Beef Salad \$28
Grilled Porterhouse Steak, Cucumber, Tomato, Onion, Mixed Salad, Coleslaw, Mint, Coriander, Thai Glass Noodles & Fried Shallots with Spicy Nam Jim Dressing

Garlic Prawns Salad \$28
Hash Avocado, Grilled Prawns, Cherry Tomatoes, Carrot, Capsicum, Onion, Aioli & Lettuce

Cesar Salad \$24
Cos Lettuce, Crispy Bacon, Anchovies, Croutons, Boiled Egg & Shaved Parmesan
Add : Chicken +\$6 | Prawns +\$8

Buddha Bowl (V) \$24
Falafel, Mixed Greens, Lebanese Cucumber, Buck Wheat, Olives, Fried Chickpeas, Roasted Pumpkin, Beetroot Hummus & Drizzled Garlic Labneh

MAINS

Porter House Steak (300gms Approx) (GF) \$38
Baked Potatoes with Sour Cream, Bacon & Steamed Greens
Selection of Sauce + \$6
Red Wine Jus/ Creamy Mushroom Sauce/ Peppercorn Sauce/ Garlic Butter Sauce

Lamb Back Strap Souvlaki \$35
Pita Bread, Tzatziki, Greek Salad & Chips

Slow Cooked Lamb Shanks \$36
With Sweet Potato & Polenta Mash, Steam Veg and Red Wine Jus

Pork Belly (GF) \$35
Pork Belly with Korean BBQ Sauce, Pilaf Rice, Asian Greens, Kale & Cherry Tomatoes

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Slowed Cooked BBQ Pork Ribs \$35
Served with Chips and Grilled Corn

Truffle Bliss Chicken (GF) \$32
Grilled Marinated Chicken Fillet, Steamed Dutch Carrots, Mash Potato with Creamy Mushroom Sauce.

Homemade Chicken Parma \$27
Panko Crumbed Chicken Breast Layered with Ham, Napoli Sauce & Aged Mozzarella Cheese served with House Salad, Chips.

Homemade Chicken Schnitzel \$25
Served with Chips, Salad & Mushroom Sauce

Vegetable Stack (V, GF) \$27
Layered Stack of Roasted Seasonal Vegetables with Napoli, Wilted Spinach and Feta.

SEAFOOD

Seafood Paella (Veg option available) \$35
Mixed Seafood, Chorizo & Red Capsicum cooked in Aromatic Spiced Arborio Rice

Pan Seared Barramundi (GF) \$35
Crushed Chat Potatoes, Caper Dill Sauce & Steamed Vegetables

Mad about Mussels \$27
Mornington Bay Mussels steamed w/ Fresh Garlic, Fresh Chilli & Basil, Roasted Capsicum, White Wine & Tomato Broth w/ Turkish Bread.

Coconut Prawn Curry (VOA, GF) \$36
Served with Steamed Rice and Pappadam

Salt & Pepper Calamari \$29
Lightly dusted Calamari in House Blend of flour & seasoning served with House Salad, Chips & Tartare.

Fish N Chips \$29
Barramundi Fillets Golden Fried with a Pale Ale Batter and served with House Salad, Chips & Tartare.

Seafood Platter for 2 \$99
Grilled Barramundi, Calamari, Garlic Prawns on Saffron Rice, Battered Fish, Golden Fried Prawns, Scallop, Salt & Pepper Calamari with Chips and Tartare Sauce, Chilli Garlic Mussels with Garlic Bread, Smoked Salmon Salad.

GRAIN FUSION

Mediterranean Seafood Linguini \$37
Onion, Garlic, Chilli, Olives, Capsicum, Parsley tossed in Olive Oil & White Wine.

Homemade Potato Gnocchi Alla Pomodoro (V) \$27
Tossed In Napoli Sauce, Onion, Garlic, Basil, Sundried Tomato.

Wild Mushroom Risotto (GF, V) \$27
*Risotto made in Wild Mushroom Ragout with Spinach, Onion and Topped with Aged Parmesan
Add : Chicken +\$5 | Prawns +\$7*

Spaghetti Bolognese \$27
Wagyu Beef Mince Bolognese, Fresh Garlic, Aged Parmesan Flakes.

Pesto Prawn Linguini \$35
Prawns Sauted in Onion, Garlic, Chilli, Basil & Cherry Tomatoes

Spaghetti Carbonara \$32
Chicken, Crispy Bacon, Onion, Garlic, Mushroom, Egg Yolk & Parmesan Cheese Creamy White Wine Sauce.

SIDEKICK TO YOUR MAIN

Grilled Chicken \$6
Smoked Salmon \$6
Grilled Calamari \$6
Garlic Prawns \$8
Chips \$10
Mixed Leaf Salad \$10
Seasonal Steamed Vegetables \$10
Scalloped Potatoes \$10

KIDS MENU (AGES 12 AND BELOW)

Cheeseburger & Chips \$12
Nuggets & Chips \$12
Chicken Schnitzel & Chips \$12
Fish & Chips \$12

DESSERT

Sticky Date Pudding \$15
Warm Butter Scotch Sauce and Vanilla Ice Cream

Vanilla Bean Panna Cotta (GF) \$15
Served with Lemon Curd and Berry Compote

Crème Brulee A L'Orange (GF) \$15
Silky smooth custard with a zesty orange flavour topped with a caramelised sugar crust.

Melting Chocolate Sensation \$15
Warm Chocolate Cake with a molten centre served with Vanilla Bean Ice-cream

Trio of Ice creams \$12
Flavours available upon request

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