



Your Dinner Party



A Rocks on Rosalind dinner event will be an evening to remember. We offer multi-dish banquet menus, an easy to navigate limited choice menu or even the option to custom design your own menu, with all of your favorite flavors available.

TASTING BANQUET

**\$55PP
MATCHED WINE: \$35PP**

Bread

Seared scallops GF

Wakame wasabi foam, salmon roe, black vinegar, ginger & sesame dressing

Fraser Island crab salad GF

Avocado & artichoke mousse, palm hearts, radish, watercress

Salt & pepperberry squid

Fire cracker sauce, lime

Wagyu 7+ de Palmer bresola GF

Morel mousse, candied pecans, green olive puree

Quatro cotechino GF

Pork, cinnamon & nutmeg sausage, walnuts, goats cheese, spiced dressing

Duck larp GF

Thai sticky rice, green papaya salad

Cos & candied pecan salad GF V

Apple, shaved fennel

Salt & pepper Moreton Bay bugs

Thai caramel

Pork Belly GF

Master stock poached, black pepper caramel

Mushrooms V

truffle goats chevre

Hand cut chips GF

GUEST SELECTION

3 COURSE \$65PP

Bread

Shared Entree

Salt & pepperberry squid

Fire cracker sauce, lime

Seared scallops (GF)

Wakame wasabi foam, salmon roe, black vinegar, ginger & sesame dressing

Pork belly (GF)

Master stock poached, black pepper caramel

Choice of

Royal Thai yellow curry (GF)

Moreton Bay bug tail, scallops, prawns, bok choy, steamed jasmine rice

Zucchini Involtni (VE)

Chestnut puree, raisins, artichokes, confit shallots, pecans, green olive puree

Double rib roasted lamb rack

Chef's selection delicious condiments and garnishes

Darling Downs rump cap 300g

Hand cut chips, shiraz jus

BUILD YOUR OWN BANQUET

You choose a selection of your most favorite Rocks dishes, and we will create your very own personalised menu.

Price varies depending on dishes chosen

14 days minimum notice is required.

**ADD SHARED DESSERT TIERS: \$12.9PP
ADD SELECTION OF SIDES \$4.9PP**