



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 favourite flavours available.

Choose one of the following pre-designed banquets OR

BUILD YOUR OWN BANQUET

You choose a selection of your most favourite Rocks dishes and we will create your very own personalised menu. Price varies depending on dishes chosen. Minimum of 14 days notice is required for personalised banquets.

TASTING BANQUET

\$65PP Matched wine: **\$35PP**

Bread

Scallops GF

Macadamia puree, gochujang crumb

Oyster GF

Chinese shallot oil

Salt & Pepper Squid

Ink sauce, pickled fennel

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Beef Tartare

Nettle puree, potato crisps

Bresola GF*

Burnt apple, egg yolks, onion rings

Broccolini GF

Miso, black garlic, macadamia

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Saucisson a L'ail GF

Cornichons, savora mustard

Master Stock Pork GF

Pickles, herb salad

Duck Broth

Coriander oil

Cos Salad GF

Charcutiere dressing

GUEST CHOICE

\$65PP

Bread

Shared Entree

Scallops GF

Macadamia purée, gochujang crumb

Salt & Pepper Squid

Ink sauce, pickled fennel

Master Stock Pork GF

Pickles, herb salad

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Choice of

Royal Thai Yellow Curry GF

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

Lamb Shoulder GF

Glazed carrots, black truffle puree

Vegetable Tasting Board

A selection of vegetable dishes from our menu

Porterhouse GF

Onion miron-ton, Rocks GSM jus

**Can be made gluten free/vegan upon request*

Additions: Canapés on arrival **\$5pp** | Selection of side dishes **\$4.90pp**

Sweeten up your group: Alternate drop or guest choice desserts **\$9pp**

Rocks Dessert Towers to share: can sweeten 6 adults **\$79**