



# BEVERAGES

## PREMIUM WINE

DOM PERIGNON BRUT	388
VEUVE CLIQUOT BRUT	128
PENFOLDS BIN 407 CAB SAUVIGNON	128
PENFOLDS BIN 389 CAB SHIRAZ	128

## CRAFT BEER

7/8/9

TIGER ASIAN LAGER  
RED STRIPE JAMAICA LAGER  
POINTERS PALE ALE  
XPA EXTRA PALE ALE

## COCKTAILS

12

GIN & TONIC  
SCREWDRIVER  
BEAM COLA

## HOUSE WINE

8/39

PROSECCO  
BRUT CUVEE  
SPARKLING ROSE  
  
SAUVIGNON BLANC  
CHARDONNAY

SHIRAZ  
CABERNET SAUVIGNON

## SPIRIT

6/SHOT

VODKA  
TEQUILA  
JIM BEAM  
JW BLACK  
BUNDERBERG

BYO AVAILABLE AT \$3 PER HEAD

**ROCCA**  
*Kitchen & Bar*

02-95973047

**ROO**

**CCA**

**ROCCA KITCHEN & BAR**  
**MODERN AUSTRALIAN CUISINE**  
**WOLLI CREEK SYDNEY**

# DINNER

17:00 - 21:00

## GRILL & MAIN

<b>M5 WAGYU STEAK</b> Chargrilled 400 days Australian Wagyu scotch fillet (250g)	49
<b>RIBEYE STEAK</b> Chargrilled 350 days Grass feed Ribeye on the bone 350g	39
<b>SIRLOIN STEAK</b> Chargrilled 350 days Grass feed sirloin steak 250g	24
<b>SALMON FILLET</b> Pan seared salmon fillet, fennel, gnocchi, asparagus & seafood consomme	32
<b>BARRAMUNDI FILLET</b> Roasted barramundi fillet, herb crust, beure blanc & cherry tomato	32

## SIDE DISHES

POMME PUREE  
VARIES OF FRIES  
ASPARAGUS  
BROCCOLINI  
WILD MUSHROOM  
GARDEN SALAD

You can choose any two  
complimentary side  
dishes to complete your  
main course, extra sides  
at \$4 ea

## FAMILY DINNER

18 EA

### BOLOGNESE SPAGHETTI

Spaghetti served with house made bolognese, freshly shaved parmesan  
grana padano

### BOSCAIOLA PAPPARDELLE

Fresh pappardelle served with the creamy bacon & mushroom sauce

### CHICKEN & MUSHROOM RISOTTO

Fresh made risotto served with chicken, mushroom, truffle oil, freshly  
shaved parmesan grana padano

### VEGGIE RISOTTO (V)

Fresh made risotto served with seasonal greens

### ROCCA BURGER

House made wagyu beef patty, cos lettuces, slice tomato, fresh pineapple,  
caramelized onion & fries of your choice

### CHICKEN PARMAGIANA

Crispy chicken schnitzel loaded with house made nap sauce, mozzarella  
cheese & fries of your choice

## DESSERT OF THE DAY

### DAILY DESSERT

Please check with our friendly staff for  
today's dessert

9

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## BEVERAGES

*Killerbee is the house blend roasted by Single O which is a sweet blend with flavours of dark honey, toffee & tropical fruit sweetness. It has mild acidity, creamy texture & long milk chocolate finish*

### BLACK

ESPRESSO/MACCHIATO/RISTRETTO	4
LONG BLACK	4
ICED LONG BLACK	6
SPARKLING ICED LONG BLACK	7
POUR OVER (10 MINS WAIT)	7

*A gentle brew method which produces a beautiful clean & nuances cup of coffee with freshly ground single origin coffee beans*

EXTRA ESPRESSO	0.6
VANILA/CARAMEL/HAZELNUT SYRUP	0.6
ALMOND MILK/SOY MILK/MACAMILK	0.6
LACTOSE FREE MILK	0.6

### T2 TEA

6 EA

ENGLISH B'FAST/EARL GREY/GREEN
PEPPERMINT/LEMONGRASS GINGER
STRAWBERRY CREAM/GREEN ROSE
POMEGRANATE/CHAMOMILE
JUST ROSE/FRESH CHAI/FRUITALICIOUS

### WHITE

PICCOLO	4.5
LATTE/FLAT WHITE/CAPPUCCINO	4.5/5
MOCHA	5/5.5
ICED COFFEE	6
ICED MOCHA	7
CHAI LATTE/HOT CHOCOLATE	5/5.5
ICED CHAI LATTE/ICED CHOCOLATE	7
LINDT CHOCOLATE	6
ICED LINDT CHOCOLATE	8

### MILK SHAKE

6

BANANA/CARAMEL/VANILLA
STRAWBERRY/CHOCOLATE

### SMOOTHIES

8

BANANA/MANGO/MIXED BERRY
GREEN DETOX

### THICKSHAKE

9

BAILEY'S OREO/CHOCO-OREO
AVOCADO/ACAI

### COLD DRINKS

COKE/DIET COKE/LEMONADE	4
GINGER BEER/LEMON LIME BITTER	4
SPARKLING WATER	4/6

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