

Caviar

- T'Lur Caviar 30g - 350
- Caspian Sea Oscietra 30g - 350
- Crystal Oscietra 30g - 350
- Caspian Sea Beluga 30g - 680

Served with Blini, Creme Fraiche & Chopped Egg

Small Plates

Hokkaido Scallops & Caviar - Seared Hokkaido Scallops served with French Buerre Blanc OR Gremolata and Grated Parmesan, topped with Caviar - 69

Spicy Tuna Crispy Rice - Ahi Tuna in a Spicy Mayo atop of Crispy Sushi Rice - 28

Sesame Prawn Toast - Soy Marinated Minced Prawns on Deep Fried Sourdough Bread with Tamarind Dip - 32

Seabass Ceviche - A Peruvian Classic Dish. Thinly Sliced Seabass Tartare Marinated in a Traditional Zingy Citrus Dressing - 45

Korean Fish Tacos - Battered Cod with Spicy Gochujang Mayo and Ponzu Slaw - 28

Hoki Goujons - New Zealand White Fish Fried in a Light Batter, Served with a Coriander & Lime Tartare Sauce - 25

Squid Masala - Fresh Squid cooked in a Spicy and Savoury Indian Masala Sauce - 35

Pescaito Frito - Crispy Fried Whitebait, Barramundi, Tiger Prawns, Baby Squid, Anchovies. A Lovely traditional snack from the south of Spain - 32

Gambas Pil-Pil - Fresh prawns served sizzling in Olive Oil, Garlic and Chilli. Served with Fresh Crusty Bread for dipping - 48

Grilled Sardines - Grilled Sardines with Gremolata and Lemon. Served with Fresh Crusty Bread - 25

Ocean Trout & Goat's Cheese - Smoked Ocean Trout wrapped around Marinated Goat's Cheese and decorated with Wakame - 36

House Cured Gravlax - House Cured Salmon served with Mixed Greens, Potato Salad, and Salmon Caviar - 45

Soups

Courgette, Pea and Mint - A very refreshing green soup made with Courgette, Green Peas and Minty Vegetable Broth - 22

Soup de Poisson - A classic French soup served with Toast, Gruyere and Garlic Rouille - 28

Southern Rock Bouillabaisse - One of Southern Rock's signature dishes - Another classic French Soup with Mussels, Clams, Tiger Prawns & Red Snapper - 38

All served with Fresh Crusty Bread

Salads

Tuna Nicoise - Prime Ahi Tuna Loin wrapped in fine herbs, served over a delicious Mixed Salad, Green Beans, Boiled Eggs and Lemon Vinaigrette Dressing - 38

Shrimp Cocktail Salad - Cooked Tiger Prawns in our Special Cocktail Sauce, over Japanese Cucumber, Apples, Tomatoes and with a side of Caviar - 35

Spinach & Broccoli with Gomae Pak Choi - Locally sourced greens like Kai Lan, Bok Choi and Green Mustards, lightly blanched and tossed in a light Soy/ Mirin Dressing with sesame Seeds - 18 / VE

Momotaro Tomato Salad with Anchovies - Japanese Tomatoes with Marinated Spanish Anchovies, Olive Oil, Red Onion and Pea Shoots - 28

Salmon Roe Daikon Salad - Japanese Mustard Greens with Shredded Daikon, Shiso Leaves, Bonito Flakes and Salmon Roe tossed in a Plum Dressing - 35

Aubergines with Ponzu - Pan Fried Aubergines with Ponzu Dressing - 20 Ve.

Southern Rock House Salad - Mixed Coral Lettuce, Pea Sprouts, Baby Spinach, Arugula, Tomato, Cucumber, Carrot, Spring Onions in a Balsamic Vinaigrette Dressing - 18 Ve.

Honey and Thyme Roasted Baby Carrots - 28 Ve.

Chargrilled Corn Ribs with Parmesan - 15 V

Butternut Squash, Wilted Spinach, Cranberry Dressing - 18 Ve.

Lemon & Honey Tenderstem Broccoli - 20 Ve.

Soy & Sesame Sugar Snap Peas - 18 Ve.

Mushrooms in Garlic Cream Sauce - 18 V

Creamy Mashed Potatoes - 15 V

Herbed Smashed Potatoes - 18 V

French Fries - 12 Ve.

Chunky Chips - 12 Ve.

Thick Hand Cut Chips - 15 Ve.

Fresh Crusty Bread, Olive Oil, Balsamic - 15 Ve.

Sides



Fresh Oysters

3PC / 12PC

Tragheanna Bay *Ireland* - 30/110

Fine De Claire *France* - 58/198

Irish Selection - 48/168

Irish Premium *Ireland* - 38/135

Tasmanian Prime *Australia* - 45/160

Around the World Dozen - 188

Gallegher Specials *Ireland* - 65/230

Sydney Rock *Australia* - 58/198

Oyster Shots - 15 / 75 for 6

Baked Oysters

3PC - 55

Florentine - Baked with Creamy spinach and Grated Parmesan

Rockefeller - Baked with Gremolata and Grated Parmesan

French Beurre Blanc - Baked in White Wine Butter sauce with Grated Parmesan
(contains Alcohol)

On Ice

A STUNNING COLD SELECTION OF SOUTHERN ROCK'S FINEST SEAFOOD TO SHARE, SERVED ON ICE.

• King Crab Legs - Market Price

• Crevettes - 49/3 75/5

King Crab Platter
(Market Price)

2 King Crab Legs, 4 Crevettes,
4 Sydney Rock Oysters

Served with Marie Rose Sauce and
Mignonette Dressing

Fruits De Mer

• Irish Oysters • Mussels
• Tiger Prawns • Smoked Ocean Trout
• Atlantic Salmon Sashimi
• Smoked Mackerel
• Tobiko - **236**

Served with Marie Rose Sauce and
Mignonette Dressing

Sashimi

150G

(RAW FISH CUT FRESH TO ORDER)

Salmon - 38

Petuna Ocean Trout - 68

Hamachi Yellowtail Kingfish - 95

All Served with Wasabi, Soy Sauce,
Pickled Ginger

Lobster

LOBSTER THERMIDOR - A Southern Rock Speciality - 350

A Whole Sweet & Juicy Boston Lobster stuffed with its own meat and cooked in a rice creamy cheese sauce, topped with Parmesan and Broiled until Golden

Served with your choice of 2 sides

LOBSTER

GRILLED / BAKED / STEAMED

Succulent Whole Boston Lobster served your way and with a choice of 2 sides - **299**

Choose your sauce

• Buerre Blanc (Creamy Butter) • Chimichurri
• Garlic & Lemon • Red Pepper Butter • Aioli • Coriander Tartar

Fresh Off The Grill

Served with Choice of 2 Sides

Whole Fish 300-400gm

• Tiger Prawns - 68

• Seabass - 88

• Lemon Sole - 58

• Dover Sole - 150

• Rainbow Trout - 88

Portion Fillets 150gm

• Barramundi - 48

• Tasmanian Petuna Ocean Trout - 75

• Yellowtail Kingfish - 98

• Red Snapper - 68

Whole Big Fish - Market Price

• Salmon • Barramundi • Ocean Trout • Kingfish

Check our display for specials and large fillets to share

Southern Rock's Famous Fish & Chips

• Battered Barramundi - 45 • Classic Battered Atlantic Cod - 59

• Langostine Tail Scampi - 85

an ultra premium dish of succulent top quality langostine tails, breaded and deep fried

'All Served with your choice of Chips, Minted peas and Tartar Sauce'

Mains

Hake with Clams and Green Sauce

Hake fillet and Cloudy Bay Clams in a creamy Tarragon Sauce - 65

Miso Marinated Salmon

Baked Miso-marinated Salmon served with Sticky Sushi Rice & Pickled Vegetables - 58

Grilled Salmon Fillet in Caviar Butter Sauce

Served on a warm Potato and leek Salad with Creamy Caviar Butter Sauce - 58
(contains Alcohol)

Tiger Prawns in Cream Brown Butter Sauce

Crispy fried Jumbo Prawns with Egg Floss cooked in a Buttery and Garlicky Sauce - 68

Fresh Salmon Burger

House made Salmon Patty with Ponzu Slaw & Herbed Yoghurt Sauce. Serve with a side of Fries - 55

Beef Burger OR Cheese Burger

Succulent and Juicy Beef Patty with Lettuce, Tomato, Onions and Mayo, Served with a side of Fries - 45 / 50

Moroccan Spatchcock Poussin

Baked, tender young Chicken with Herb Tabbouleh and Yoghurt and Herb Dressing - 65

Grilled Lamb Cutlets

Tender grilled Lamb Cutlets with Broccolini, Pomegranate Seeds and Tahini dressing - 95

Chargrilled Ribeye Steak 300g

Chargrilled Black Angus Grain Fed Ribeye with Herbed Butter. Served with choice of Black Pepper Sauce or Mushroom Sauce - 135

Chargrilled Tomahawk 1.5kg

Chargrilled Black Angus Grain Fed Tomahawk with Herbed Butter. Served with choice of Black Pepper Sauce or Mushroom Sauce. Perfect for sharing - 499

V = Vegetarian. Ve = Vegan

10%service charge and 6% SST not included

Pastas & Rice

Lobster Linguine Pomodoro - Grilled Boston Lobster Served with Linguine in a Delicious Sauce made from Crushed Cherry Tomatoes, Garlic, Olive Oil & fresh Basil - 180

Tiger Prawn Aglio Olio - Tiger Prawns and Capellini Pasta Sautéed with Garlic, Olive Oil and Chilli flakes - 58

Torched Salmon Creamy Tomato Penne - Torched Salmon in a Creamy Roasted Tomato Sauce with Penne - 48

Cloudy Bay Clam Spaghetti Vongole - Cloudy Bay Clams with Spaghetti, Cooked with Olive oil, Garlic, Chilli Flakes and Parsley - 50

Seafood Orzo -

Fresh Mussels, Clams and Tiger Prawns Cooked in Fish Stock with a Touch of Lemon - 55

Fettuccine Alfredo -

Fettuccine in a Rich, Creamy, Garlicky Sauce with Parmesan and Button Mushrooms - 30

Add Grilled Prawns - 25

Add Chicken - 12

Linguine Pomodoro - Linguine in a Delicious Sauce made from Crushed Cherry Tomatoes, Garlic, Olive Oil & Fresh Basil - 30
Add Grilled Prawns - 25
Add Chicken - 12

Seafood Risotto - Mussels, Clams, Tiger Prawns, Fresh Squid Cooked Slowly in Creamy and Savoury Arborio Rice - 68

Live Mussels

Air Flown Live Mussels

500g / 65

Mariniere - A classic French version, steamed in White Wine, Butter and Cream.

Fresh Crusty Bread for dipping
(contains Alcohol)

Marinara - A delicious Italian recipe of Garlicky Roasted Tomatoes, Basil and a touch of Chilli Flakes. Fresh Crusty Bread for dipping

Laksa - Steamed in our House special Creamy Laksa Sauce. Fresh Crusty Bread for dipping

Kids Menu

Fish Fingers and Chips - Breaded Hoki Goujons Served with Chips - 25

Popcorn Chicken -

Little Bites of Chicken Served with Chips - 18

Baby Fish 'n Chips - Small Portion of our Famous Fish 'n Chips Served with Peas and Tartare Sauce - 25

Fettuccine Alfredo -

Fettuccine Pasta in a Creamy Sauce with Mushrooms - 18 V

Linguine Pomodoro -

Linguine in a Rich Roasted Tomato Sauce - 18 Ve.

Desserts

Mocha & Salted Caramel Budino Tart - 18

Raspberry Choux au Pistachio Craquelin -24

Apple & Peach Tart - 20

Burnt Cheesecake -24

Blueberry Layered Cheesecake - 26

Creme Brûlée - 25

Mango Passionfruit Pavlova - 20

Chocolate Hazelnut Mousse - 24

Apple Pie and Custard / Ice Cream - 22

Fig Mascarpone Gateau - 24

Ice Cream

JERSEY JACK GELATO SUNDAES

We serve Jersey Jack Gelato and Ice Cream

Banana Split - with 3 scoops of your flavour choice Gelato - 24

Pina Colada Sundae - Coconut Gelato, Pineapple Puree. Pineapple Chunks - 22

Chocolate Chip Copa - Chocolate Gelato, Chocolate Sauce, Chocolate Caramel Chunks - 22

Caramel Cup - Vanilla Gelato, Caramel Sauce, Honeycomb Crumbles - 22

Ice Cream 2 scoops - 15

Choose from Madagascan Vanilla, Chocolate, Rum and Raisin, Coconut, Bailey's Ice Cream, Lemon Sorbet

GROWN UP GELATO

(Contains Alcohol)

Pina Colada - Coconut Gelato, Pineapple Puree, Pineapple Chunks, finished with a drizzle of Malibu - 30

Baileys Sundae - Baileys Gelato, Caramel Sauce, Honey Comb Crumbles, finished with a drizzle of Baileys - 30

Rum & Raisin Sundae - Rum & Raisin Gelato, Chocolate Sauce, Oreo crumbles, Twin Chunks, drizzled with Rum - 28

Limoncello - Lemon Sorbet, Cream, Fruit Salad, drizzled with Limoncello - 28