

ROOK ROOF TOP SUMMER MENU

FEELING PECKISH

TRUFFLE FRIES - 14

Truffle Paste, Topped With Grated Pecorino

MAC AND CHEESE BALLS - 14

Served With Truffle Aioli

KNOCKLOFTY GIN CURED SALMON CRUDO - 17

Fennel, Dill Salad, Orange Gin Vinaigrette

CHARRED CHICKEN RIBLETTES -16

Southern Comfort BBQ Glaze
& Peach Yoghurt Chutney

MEDITERRANEAN BAGEL - 13

Topped With Sundried Tomato, Basil, Cheese & Olives

ONION RINGS – 12

Rooks Signature Onion Rings W Herb & Garlic Aioli

APPLE SLAW – 12 STRAIGHT CUT FRIES - 10

*All card payments incur a 1% merchant fee. Cash can be withdrawn from the bar at no charge.
An 8% gratuity charge is applicable for groups of 12 persons or more.*

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SOMETHING DIFFERENT

THE KITCHEN SINK SALAD - 19

Rustic Cheese Croutons, Five Grain Seeds,
Shaved Fennel, Cucumber, Cherry Tomato, Spanish Onion,
Guacamole & Crumbled Feta

SALAD BOLT ONS

Buttermilk Chicken 6 Cured Salmon 7
Haloumi 6

MUSSEL HOT POT - 28

Garlic & White Wine Sauce W Cherry Tomato Broccolini
Served W Rustic Herb Charred Baguette

SQUID INK PASTA - 32

Pan Fried Calamari, Pipi's, Fresh Chilli Garlic & White Wine Sauce,
Crispy Breadcrumbs, Fresh Herb & Lemon Crust

500g RIB EYE - 59

100 Days Grain Fed Opal (Serving for Two)

Served With Julienne Apple Slaw, Grilled Tomato
Truffle Fries & Hot English Mustard

450g LOBSTER – 80

North East Maine, USA (Serving For Two)

Mediterranean Herb Butter Sauce W Sundried Tomato Slaw
Truffle Fries, Onion Rings

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BURGERS & ROLLS

THE YANKEE - 24

Signature Wagyu Patty, Tomato Jam, Pickles, Tasty Cheese, Cos Leaf & American Mustard Aioli

THE HAWKIE - 26

Signature Wagyu Patty, Maple Bacon, Pineapple, Beetroot Cos Leaf, Tomato, Fried Egg & Dill Aioli

THE ALAMO - 25

12 Hour Low and Slow Beef Brisket, Apple Slaw & Chipotle Aioli

LE COQ - 24

Grilled Buttermilk Chicken, Shredded Cos, Tomato, Guacamole, Herb & Garlic Aioli

SPICY MOTHER CLUCKER - 25

Shredded Cos, Maple Bacon, Guacamole, Tomato, Fried Chilli & Spicy Aioli

MARY'S LAMB BURGER - 25

Minted Lamb Patty, Cos Leaf, Tomato, Cucumber Yoghurt Chutney

MUSHROOM MOUNTAIN (V) - 26

Roast Garlic, Mushroom, Spinach, Spanish onion, Grilled Capsicum, Chick Pea & Tahini Lemon Dressing

THE GRASS IS GREENER (V) - 24

Falafel Patty, Spinach, Tomato, Cucumber, Guacamole, Herb & Garlic Aioli

ROOK LOBSTER ROLL - 29

Potato, Pea & Corn Salad, With Crispy Bacon, Cos Leaf, Garlic & Herb Aioli

All Burgers & Lobster Roll Are Served With Rocks Truffle Fries

TREAT YOURSELF

(All Servings for Two)

BOMBE ALASKA - 20

Mango Sorbet, Rum Sponge, Italian Meringue, House Mango Jelly, W Assorted Chocolates

GLUTTON BOARD - 25

Chef's Brownie W Baileys Liqueur Mousse, Assorted Choc Bites, Vanilla Bean Ice Cream & Berry Compote

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PLANCHA MENU

MIXED OLIVES & CORNICHONS - 10

Infused With Orange, Lemon Zest, Chillies
Aromatic Spices & Extra Virgin Olive Oil.

TRIO OF DIPS - 15

A Trio of Dips, Made In House, Served With Pita Breads

VEGETARIAN PLANCHA - 24

Roast Field Mushrooms, Grilled Capsicum, Artichokes Marinated In Citrus & Thyme,
Pita Bread, And Homemade Dips.

MEAT PLANCHA - 28

Cold Cured Meats, Roast Field Mushroom, Pita Bread & Homemade Dips.

CHEESE PLATE - 28

Chef's Choice of Soft, Aged & Blue Cheese Selection,
Garnished W Seasonal Fruits, And Assorted Crackers.

ANTIPASTO PLATTER - 59

(Serving for four)

Grand Selection of Cold Cured Meats, Grilled & Roast Vegetables, Rustic Breads, Homemade
Dips & Chefs Choice of Soft Cheese Garnished With Seasonal Fruits.

Please advise our staff of any dietary requirements

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