

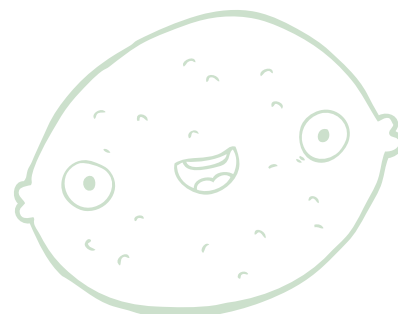
THE ROOK ITALIAN MENU

SIDES

FRIES(VE, DF, GF)	10
TRUFFLE FRIES(VEO)	12
CAPRESE SALAD (V)	12
Heirloom tomatoes, basil and bocconcini	

SHARES

SYDNEY ROCK OYSTERS (GF, DF)	½ DOZ / 24
Blood orange granita, cucumber, mignonette	DOZ / 46
OVEN BAKED SCALLOPS (GF)	21
Romesco butter, garlic and herbs	
BUTTERFLIED GRILLED KING PRAWNS (GF)	25
Salsa verde	
BOLOGNESE ARANCINI	16
Confit garlic mayo	
FRIED CHICKEN BITES (DF)	16
Sundried tomato aioli	
STRACCIATELLA, NDUJA	18
Served with dark rye	
MEAT AND CHEESE BOARD (GFO)	32
Wagyu bresaola, salami, brie, aged cheddar, olives, quince paste, pickles and sourdough thins	
ADD	
Prosciutto (50g) +6	
Soft Nduja (50g) +6	
Berry's Creek Tarwin Blue Cheese (75g) +6	
Woombye Ash Chevre (75g) +6	



BURGERS

WAGYU BEEF BURGER (GFO, DFO)	24
Cheddar, lettuce, tomato, onion, pickles, holler back sauce	
BEYOND BURGER (VEO, DFO)	28
Lettuce, tomato, onion, pickles, vegan aioli	
POLLO FRITTO (DF, GFO)	24
Garlic and oregano fried chicken, Calabrian chilli mayo, mixed cabbage	
EGGPLANT PARM PANINI (V, GFO)	24
San Marzano sauce, stracciatella, fresh basil	
LOBSTER ROLL (DFO)	30
butter poached lobster, chili and lime mayo, lettuce	

*All burgers comes with Fries

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PASTA

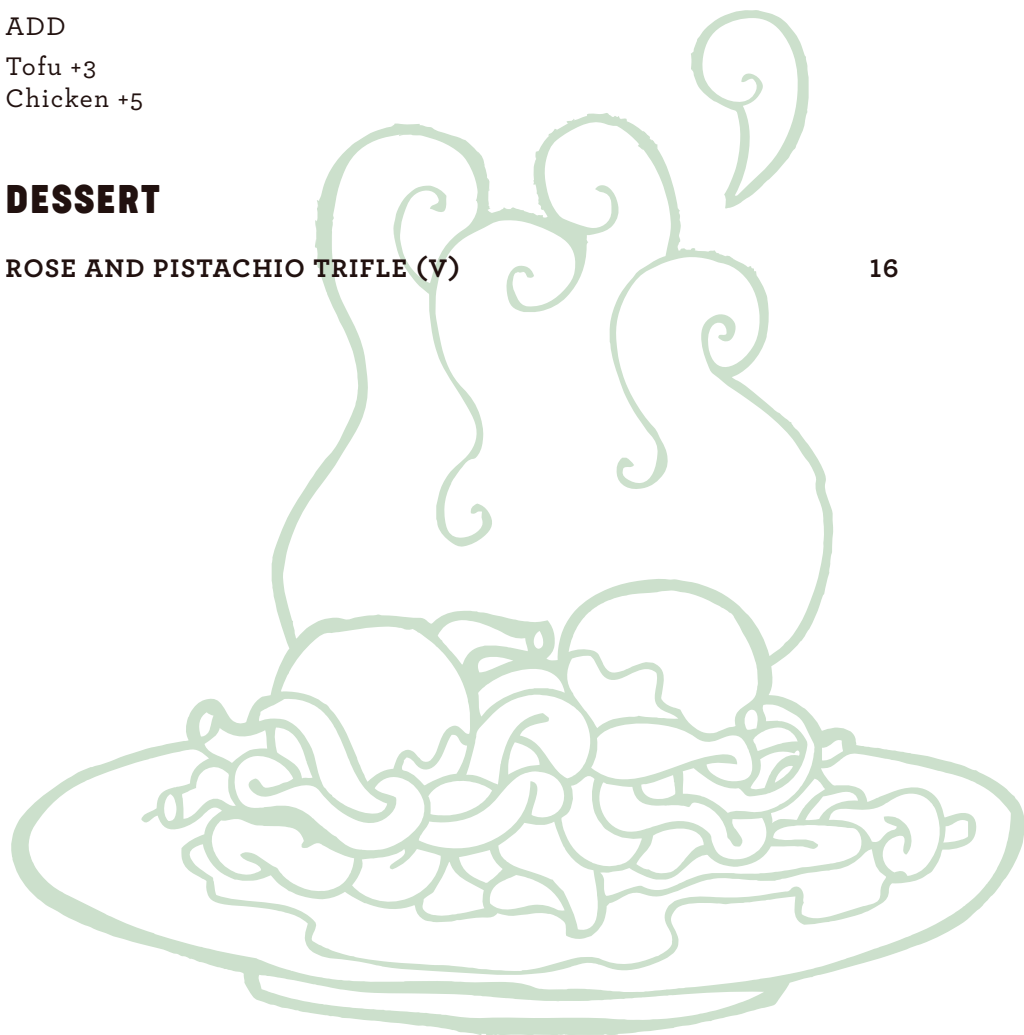
PRAWN & CHORIZO FETTUCCINE XO marinara sauce	26
SPINACH, PINE NUT AND RICOTTA RAVIOLI (V) Burnt butter and sage	25
SPAGHETTI ALA CARBONARA (VO) Pancetta, black pepper, pecorino romano	25

SALAD

SPRING PESTO PASTA SALAD (V) Broccoli, zucchini, cranberries and pistachio	19
BABY RED AND GOLD BEETROOT SALAD (VE, GF) Vincotto, fresh leaves, macadamia ricotta, walnut	18
ADD Tofu +3 Chicken +5	

DESSERT

ROSE AND PISTACHIO TRIFLE (V)	16
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Dietary key: V – Vegetarian | VE – Vegan | VO – Vegetarian option | VEO – Vegan option
GF – Gluten Free | GFO – Gluten free option | DF – Dairy free | DFO – Dairy free option