

## Breads

|  |      |
|--|------|
| <b>Garlic Bread toasted Ciabatta</b><br>w roasted garlic in butter                 | \$8  |
| <b>Cheesy Garlic Bread toasted Ciabatta</b><br>w roasted garlic in butter & cheese | \$10 |

## Starters

|  |                          |
|--|--------------------------|
| <b>Oysters (GF, DF)</b><br>freshly shucked natural with dill and gin vinaigrette or kilpatrick   | each \$4.5               |
| <b>Bucket of fresh Prawns (GF, DF)</b><br>fresh local prawns served on a bucket of ice<br>with fresh lemon and cocktail sauce                          | ½kg - \$26<br>1kg - \$42 |
| <b>Battered prawns</b><br>fried in a light batter with an avocado and sweet corn salsa,<br>smoked garlic aioli, lime wedge                             | \$15                     |
| <b>Traditional Calamari</b><br>spiced, floured & lightly fried w coconut mint chutney  | \$15                     |
| <b>Fish cakes</b><br>with Asian inspired salad, nam jim sauce  | \$15                     |
| <b>Fish Tacos</b><br>soft shell tacos filled with pickled slaw, avocado and sweet corn salsa,<br>marinated barramundi pieces and red pepper mayonnaise | \$17                     |
| <b>Buffalo Wings</b><br>Perri perri style chicken wings w aioli  | 1/2kg \$15<br>1kg \$28   |

## Burgers

|  |      |
|--|------|
| <b>Crab and Avocado Sandwich</b><br>sand crab, mayo, lettuce and avocado on fresh buttered vienna loaf   | \$19 |
| <b>Pulled Pork Burger</b><br>slow cooked shredded pork, pickled slaw, smoked garlic aioli  | \$17 |
| <b>Grilled Fish Burger</b><br>grilled fish, lettuce, tomato, red onion, red pepper mayo, chimichurri   | \$17 |
| <b>Beef Burger</b><br>Ground beef patty w lettuce, tomato, cheese, caramelized onion, red pepper mayo & bbq sauce on toasted Turkish bread served w & hot crispy chips | \$17 |
| <b>Chicken Burger</b><br>Grilled chicken breast w lettuce, tomato, cheese, caramelized onion & aioli sauce on toasted Turkish bread served w & hot crispy chips        | \$17 |

## Salads

|  |      |
|--|------|
| <b>Baby beet (GF)</b><br>roasted baby beetroot with fetta, walnuts and red onion finished with a honey beetroot dressing and shaved beetroot                         | \$18 |
| <b>Prawn and quinoa (GF)</b><br>mixed greens with quinoa, fetta, pomegranate and green olives finished with an orange vinaigrette                                    | \$24 |
| <b>Braised octopus (GF)</b><br>baby octopus braised in red wine and honey served on chickpea hummus, salad leaves, chorizo, orange and herbs                         | \$24 |
| <b>Crispy fish (DF)</b><br>barramundi goujons lightly coated in spiced cornflour and fried with a papaya and pomegranate salad, sweet and spicy dressing, fresh lime | \$24 |

# Fish Inn

ROCKPOOL TOWNSVILLE

## Seafood

### Fish & Chips (1 piece approx 70g)

Fresh local mackeral cooked to your liking w crispy hot chips, tartare sauce & lemon

Tiddler (1pc) \$14.9  
Pan Sized (2pc) \$19.9  
Whopper (3pc) \$22.9

upgrade with prawns (3), scallops (3), salt & pepper calamari

each \$6

### Salt & Pepper Calamari

Salt & pepper seasoned calamari w capsicum aioli, candied balsamic w chips, house salad & lemon

\$23.9

### Seafood marinara

Barra, baby octopus, calamari, prawns folded through a rich tomato and herb sauce and spaghetti, finished with fresh herbs and parmesan

\$30.9

### Barramundi (GF)

with baby chats, cherry tomatoes, fetta, green olives, balsamic reduction and lemon butter sauce

\$32.9

### Swordfish (GF)

seared swordfish, warm potato salad, bacon, beans, shallots, creamy anchovy dressing

### King Prawn and Sand Crab Linguine

local king prawns and sand crab served with cherry tomatoes, spinach, fresh chilli, seafood butter and charred lime

\$32.9

### Seafood Plate for One

Barramundi, calamari, oyster, prawns, braised octopus, fish cake, scallop and hot chips

\$32.9

### Seafood Plate for Two

whole fish coated in a light corn flour batter served with fresh oysters, hot and cold prawns, scallops, fish cakes and braise octopus salad served with selection of dipping sauces and fries

p.h. \$50

### Seafood Family Feast

4 serves of fresh local mackeral cooked to your liking, salt & pepper calamari, crispy hot chips, tartare sauce & lemon and salad

\$66

### Add 8 prawns

\$16

### Add 8 Scallops

\$24

## Steaks

(Weights are approx raw cut)

Served with chips & salad or Mash and choice of sauce (all meat cuts) \$31.9

Prawn & Scallop Garlic cream topper plus \$10

200g Wagyu Rump Marble score 3-4

400g 1824 Rump Grain Fed

400g MSA Angus Jacks Creek Grain Fed Rump

250g Sondella Creek Eye Fillet

400g Grain Fed John Dee Black Angus Porterhouse

400g T-Bone Grass Fed Victorian MSA Grade

250g Cape Grim Black Angus Grass Fed Rib Fillet

Choice of Sauce – Mushroom, Pepper, Gravy or Garlic Cream

Lamb Rack (GF) \$37.9

with roasted root vegetables and a mustard and garlic sauce

Pork Belly and Sand Crab (GF, DF) \$32.9

with rice vermicelli, thai herb and tamarind broth

## Chicken Parmys

Our parmy's are made in house w chicken breast, crumbed w your choice of delicious toppings, hot crispy chips & salad

Traditional \$26

Spicy tomato sauce w cheese

Pig & Pineapple \$26

Bacon, pineapple, mozzarella & Napoli sauce

Surf \$28

Garlic cream & prawns (no mozzarella & Napoli sauce)

Rancho \$26

Bacon w fresh avocado, mozzarella & ranch sauce

Chicken Schnitzel \$24

Crumbed chicken breast w choice of salad, sauce & hot crispy chips

## Rock Inn Pies

Our pies are made daily using fresh pastry & oven cooked to get that crunchy light pie top & served with your choice of filling

|                        |      |
|------------------------|------|
| Chunky Beef & Ale      | \$8  |
| Chunky Beef & Mushroom | \$9  |
| Scallop & Prawn        | \$12 |

Why Don't You Ship Wreck Your Pie w Mash, Peas & Gravy for an extra... \$4.5  
OR ADD Gravy \$1 :: ADD Mushy Peas \$2 :: ADD Mash Potato \$2 :: ADD Chips \$4

## Sides

|   |        |      |
|---|--------|------|
| Hot Crispy Chips (GF, DF)                     | Large  | \$6  |
|   | Family | \$9  |
|   | Whale  | \$14 |
| Salads - Greek Salad or Garden Salad (GF, DF) |        | \$5  |
| Mushy Peas (GF)                               |        | \$2  |
| Mash Potato (GF)                              |        | \$2  |

## Kids (12 Years & Under)

|  |       |
|--|-------|
| Kids Fish & Chips w tomato sauce                     | \$8.5 |
| Kids Crispy Chicken & Chips w tomato sauce           | \$8.5 |
| Kids Chicken Parmy & Chips w tomato sauce            | \$9.5 |
| (Choice of Ice Cream: Chocolate, Vanilla or Rainbow) |       |

# Fish Inn

ROCKPOOL TOWNSVILLE

## Dessert

|   |      |
|---|------|
| <b>Ice Cream Sundae</b>                                     | \$10 |
| Vanilla ice cream w coca nibs, chocolate brownie & berries  |      |
| <b>Spanish Churros</b>                                      | \$12 |
| Churros doughnuts w chocolate dirt & salted chocolate sauce |      |

Cakes & Slices please ask our wait staff or view our selection in our cake display

## Hot Drinks

|   | Small  | Large  |
|---|--------|--------|
| <b>Espresso</b> a single shot of espresso                                     | \$4.40 |        |
| <b>Macchiato</b> a single shot of espresso stained w milky foam               | \$4.40 |        |
| <b>Piccolo Latte</b> a single shot of espresso w small layer of foam          | \$4.40 |        |
| <b>Flat White</b> a double shot of espresso w flat steamed milk               | \$4.40 | \$5.00 |
| <b>Latte</b> a double shot of espresso w steamed milk & small layer of foam   | \$4.40 | \$5.00 |
| <b>Cappuccino</b> a double shot of espresso w equal parts steamed milk & foam | \$4.40 | \$5.00 |
| <b>Long Black</b> a cup of hot water topped w double shot of espresso         | \$4.40 | \$5.00 |
| <b>Mocha chocolate</b>  | \$4.40 | \$5.00 |
| mixed w double shot of espresso w steamed milk & small layer of foam          |        |        |
| <b>Hot Chocolate</b> rich chocolate w steamed milk & small layer of foam      | \$4.40 | \$5.00 |
| <b>Chai Latte</b> chai mix w steamed milk & small layer of foam               | \$4.40 | \$5.00 |
| <b>Soy Milk , Almond or Decaf</b>   | \$0.60 |        |
| <b>Syrups</b> - vanilla, caramel or hazelnut                                  | \$0.80 |        |
| <b>Extra Coffee Shot</b>  | \$1.00 |        |
| <b>Baby Chino</b>   | \$1.50 |        |
| <b>Pot of Tea</b> - English breakfast, earl grey, green or peppermint         | \$5.20 |        |

## Cold Drinks

|  |        |
|--|--------|
| <b>Juice</b> - orange, pineapple or apple  | \$4.50 |
| <b>Freshly Squeezed Orange Juice</b>   | \$7.00 |
| <b>Milkshakes</b> - chocolate, strawberry, vanilla, caramel or banana                      | \$7.50 |
| <b>Ice Cream Spider</b> - pink lemonade, pepsi or orange                                   | \$7.00 |
| <b>Iced Chocolate</b> rich chocolate sauce w milk, vanilla ice-cream & fresh whipped cream | \$7.00 |
| <b>Iced Coffee Espresso</b> served w milk, vanilla ice-cream & fresh whipped cream         | \$7.00 |
| <b>Iced Frappe</b> chocolate, mocha or coffee all served w cream                           | \$7.00 |

## Sparkling Wines

|   |     |      |
|---|-----|------|
| NV Craigmoor Cuvée Brut 200ml, Australia  |     | \$10 |
| Craigmoor Cuvee Brut is a traditional non-vintage blend of select premium parcels of grapes. Fresh and elegant, it makes an ideal aperitif. |     |      |
| Taltarni T Series Brut  | \$8 | \$32 |
| Array of citrus, melon and ripe strawberry flavours. A creamy, textural mid-palate extends into a crisp, refreshing finish.                 |     |      |
| NV Josef Chromy   |     | \$45 |
| A fresh, lively palate of green apple and lemon with hints of toasted biscuit.  |     |      |

## White Wines

|   |        |      |
|---|--------|------|
| Fiore Moscato, Mudgee NSW   | \$7.5  | \$30 |
| Refreshingly spritzy, naturally effervescent, with lifted exotic aromas of roses and sweet spice, lychee and intensely grapey flavours, low alcohol and a hint of sweetness.  |        |      |
| Ad Hoc Wallflower Riesling, Great Southern WA   | \$9    | \$36 |
| A fragrant bouquet, with flavours of lemon peel and bath salts all carried along by a velvety texture and long fine acid.   |        |      |
| Copia Sauvignon Blanc Semillon, Great Southern WA   | \$8.5  | \$34 |
| Vibrant and juicy, this is pale in colour yet full in flavour, displaying fresh herbal notes, citrus fruits and gentle, refreshing acidity.   |        |      |
| Rymill The Yearling Sauvignon Blanc, Coonawarra SA  | \$8    | \$32 |
| Lively aromas of passionfruit, rockmelon and orange blossom with a hint of crème brûlée. Zesty tropical fruit flavours melded together beautifully with lime and fresh dill. It has lovely fresh vibrancy and minerality. |        |      |
| Taltarni T Series Sauvignon Blanc, Pyrenees VIC   | \$8    | \$32 |
| Rich in texture with an array of passion fruit and boysenberry with greener notes of cut grass.   |        |      |
| Giesen Vineyard selection Sauv Blanc, Marlborough NZ  | \$9.5  | \$38 |
| Zesty and vibrant, with a base of rich tropical fruit, kaffir lime, lemon grass and herb aromas. Generous fruit flavours to the fore, with juicy acidity and a fresh, dry finish.   |        |      |
| The Lane Block 10 Sauv Blanc, Adelaide Hills SA   | \$10.5 | \$42 |
| Crisp, white nectarine, fresh passionfruit with a mouthwatering lemon sorbet finish.  |        |      |
| Oakridge Pinot Grigio, Yarra Valley VIC   | \$10   | \$42 |
| Dry, textural and crunchy with pristine pear and citrus flavours, and minerality to finish. This is a refreshing alternative to NZ Sauvignon Blanc.   |        |      |

## White Wines

|  |        |      |
|--|--------|------|
| <b>Giesen Pinot Gris, Marlborough NZ</b><br>Aromas of candied pear, quince and lavender, lead to a palate with bright acidity, wonderful texture and a long finish.  | \$9.5  | \$38 |
| <b>Circa 1858 Chardonnay. Central Ranges NSW</b><br>A modern style of Australian Chardonnay that delivers generous stone fruit, fig and subtle citrus flavours supported by balanced, toasty oak.              | \$7.5  | \$30 |
| <b>Robert Oatley Signature Chardonnay, Margaret River WA</b><br>A bright, mid-weight, white peach-accented, gently oaked wine grown on selected sites across Australia's highest performing Chardonnay region. | \$10.5 | \$42 |

## Red Wines

|  |       |      |
|--|-------|------|
| <b>Luna Rosa Rose, Central Ranges NSW</b><br>Seductive flavours of berries, cherries and rhubarb are underpinned by the soft spice of cool-climate cloves. Beautifully balanced, light in alcohol with a lively textural emphasis. The long, refreshing palate finishes crisp with an elegant touch of sweetness.  | \$6.5 | \$26 |
| <b>Hancock and Hancock Rose, McLaren Vale SA</b><br>Cherry berry flavours with savoury notes and a touch of rose petal. Bright crisp and medium bodied.  | \$9   | \$35 |
| <b>Oakridge Pinot Noir, Yarra Valley VIC</b><br>Deep dark cherry-red with dark red hues. Bright, spicy cherry fruit, blood plum, cinnamon, pomegranate and hints of raspberry and musk.  | \$10  | \$42 |
| <b>Giesen Vineyard Selection Merlot, Marlborough NZ</b><br>Bright fruit focused Merlot, perfumed plum, freshly dug warm earth, clove, mocha and wild berry. Stewed plum, spice, tamarillo, mid palate succulence, small, fine grained tannin, dry finish.  | \$9.5 | \$38 |
| <b>Taltarni T series Shiraz, Pyrenees VIC</b><br>A rich red brick colour, with a nose of vibrant plum and raspberry, this wine also displays a hint of toasty cigar box from the oak. On the palate, it is medium bodied, with lovely silky tannins and vibrant red fruit. It has a persistent and complex finish. | \$8   | \$32 |
| <b>The Lane Block 5 Shiraz, Adelaide Hills SA</b><br>Beautiful Shiraz for all seasons with all the wonderful characteristics of a well-made cool-climate wine.   | \$11  | \$42 |
| <b>Rymill The Yearling Cabernet Sauvignon, Coonawarra SA</b><br>A delicious bouquet of dark cherries, vanilla, blackcurrant and fennel seed. A lively palate displaying dried plums and dark berries with a rounded mouthfeel and smooth tannins.  | \$8   | \$32 |





Choose your personal favourite bean when ordering your coffee.

### **COLOMBIA EL CAFETERA**

LIGHT :: UNCERTIFIED ORGANIC :: Best for Espresso, Long Black, Macchiato and mild milk-based coffee.

Grown in deep volcanic soils 4000-6500 feet above sea level. Wet processed and dried naturally in the sun. Well balanced, clean, with lovely berry notes and a chocolate overtone.

### **HONEY ROAST**

MEDIUM :: 100% ARABICA :: Best for any coffee style.

A shade grown coffee grown 5000-6000 feet above sea level. Lively coffee with the citrus flavours obvious in the cup. Guatemala & Brazilian. Medium body in a normally light bodied coffee.

### **ETHIOPIAN YIRGACHEFFE**

MEDIUM TO STRONG :: 100% ARABICA :: Best for any coffee style.

The birth place of coffee. Sweet flavour and aroma. Light to medium body with floral overtones. Spicy and fragrant. Rated as some of the highest quality coffees in the world. Grown 1,700 – 2,200 metres above sea level under the sub-tropical rainforest canopy.

### **VENEZIA NUOVO**

STRONG :: HIGH CAFFEINE :: Best for Cappuccino, Latte & Flat white.

Shade Grown Costa Rica, Brazilian Estate coffees plus a very high grade Indian Robusta. Heavy body to cut through all that milk for your “Bounce”! A strong flavour profile with bold caramels. Medium to Dark roast.

### **LIQUID SPEED**

VERY STRONG :: VERY HIGH CAFFEINE :: Best for Cappuccino, Latte & Flat white.

DRINK RESPONSIBLY!! Do not drink if you are/suffer from...

- A Heart Condition
- Anxiety
- Pregnant
- Nervousness
- High Blood Pressure

OR

- Venezia Nuovo already gets you speeding tickets!!!

All of our coffee beans are available to take home and enjoy

1kg \$38

# Fish Inn

ROCKPOOL TOWNSVILLE

## Beers

Lazy Yak  
Fat Yak  
Peroni  
Crown  
Great Northern  
Pure Blonde  
Peroni Leggera  
Cascade Premium Light

## Cider

Dirty Granny  
Bulmers Original  
Bulmers Pear

## Water

Voss Still Spring Water  
375ml or 800ml  
Voss Sparkling Spring Water  
375ml or 800ml

## Spirits with mixer

Rum  
Scotch  
Vodka  
Bourbon  
Gin  
Jack Daniels  
Tequila  
Tia Maria  
Baileys  
Kahlua  
Midori  
Southern Comfort  
Canadian Club  
Malibu  
Bacardi  
Frangelico