



ROCKS LUNCH MENU (MON TO FRIDAY)

98.⁰⁰

(INCLUDES A GLASS OF BEER, WINE OR SOFT DRINK)

Flaming number one special

crab salad with an avocado heart wrapped in Hiramasa kingfish,
flamed with our secret sauce

Wakame seaweed salad

mixed greens, fresh tomato, cucumber, and wakame, drizzled with house-made soy dressing

SELECT ONE OF THE FOLLOWING

Beef tenderloin

grass-fed tenderloin (approx. 150gm) cooked the way you like it,
served with, asparagus, baby spinach, bean sprouts

Teriyaki chicken

free-range chicken thigh grilled then finished in our house-made teriyaki sauce, with grilled
asparagus, baby spinach, bean sprouts

Chicken Katsu

free range chicken breast, with crisp Japanese panko, cooked in the kitchen, and served with tonkatsu sauce

Barramundi

farmed NZ barramundi fillet, cooked in butter with white wine and flamed
with your choice of motoyaki or lemon butter sauce, served with pumpkin and baby spinach

Salmon

Petuna Salmon teppan seared with wine and butter with, served with pumpkin and baby spinach

Garlic or steamed rice

Red and white miso soup

TO ACCOMPANY YOUR MEAL SELECT A GLASS OF SPARKLING, WINE, BEER or SOFT DRINK

Select from the following

NV THE DUCHESS **CUVEE** Hunter Valley, NSW

WILSON WATERVALE **RIESLING**, CLARE VALLEY

YEALANDS SINGLE VINEYARD **PINOT GRIS**, MARLBOROUGH

BABY DOLL **SAUVIGNON BLANC**, MARLBOROUGH

VINACEOUS **ROSE**, MARGARET RIVER, WA

PRINTHIE **MERLOT** ORANGE, NSW

GEOFF MERRILL PIMPALA ROAD **SHIRAZ**, WOODCROFT, SA

HOWARD PARK MIAMUP **CABERNET**, MARGARET RIVER

ASAHI, PURE BLONDE, HIENIKEN ZERO

SOFT DRINK OR JUICE