



## Snacks

Marinated mixed olives (VG)

Spiced nuts (VG)

## Mezze

Breaded stuffed mushrooms served on a bed of cous cous and tomato tabouleh (V)

Sumac cured Tasmanian salmon with harissa yoghurt, radishes and pickled spaghetti cucumber

Grilled rolled eggplant filled with Meredith goat cheese, mint, pistachio and pickled fennel pomegranate salsa verde (V)

Kofta, morocco chicken mince, yoghurt dressing, mint and cucumber

## To share

Homemade dips with grilled flat bread (V)

### Cheese board

Goat cheese, Meredith marinated feta, grilled haloumi, mixed olives and dried fruit served with crackers (V)

### Charcuterie board

Grilled locally sourced chorizo, Parma ham, salami, pickles and beetroot dip served with crackers

## Mains

Tablelands roasted baby carrots served with preserved lemon and flat bread, apricots, dukkha and labneh (V)

Far North Queensland garlic prawns on a bed of cous cous served with preserved lemon

Moroccan tartlet with baby beets, Meredith goat cheese, chickpeas and candied pumpkin seeds

Daintree Barramundi fillet with z aatar lentils and saffron sauce

Crystalbrook Signature Beef sirloin steak 350 grams with dukkha cauliflower rosettes and jus

## Sweet delight

Churros with dark chocolate sauce (V) / Turkish delight / Baklava

(V) Vegetarian (GF) Gluten Free (VG) Vegan (DF) Dairy Free

\*15% public holiday surcharge applies



Rocco



## Sunset Bubbles

4-6pm daily  
Add a little Sparkle to your evening

## Sparkling

NV The Lane 'Lois' Blanc de Blanc / NV The Lane 'Lois' Brut Rose

## Cocktail

Aperol Spritz / Peach and Guava Bellini / Kir Royale

## Cocktail Therapy

9-10pm daily  
Therapy never tasted so good

Espresso Martini / Paloma / Bramble / Southside

## Flavours of Rocco

49 per person | available every Monday  
Indulge in a shared tasting of Rocco's contemporary Mediterranean cuisine

## Sparkle and Stay

Purchase any bottle of champagne and go in the monthly draw to win a one night stay in a Resort room at Riley including breakfast for two at Paper Crane. Speak to our Drink Guides and ask about our stellar champagne menu

## Bottomless (Mimosa) Brunch

69 per person | second and fourth Sunday of every month  
Two seatings, 10:30am-12:30pm or 1:30pm-3:30pm  
Enjoy a decadent three-course brunch with bottomless mimosas and unsurpassed views of the Coral Sea.



@roccobyCrystalbrook

We're cash-free! Did you know the average banknote has traces of 26,000 bacteria? As part of our Mindfully Safe heightened hygiene measures, please note we no longer accept cash as payment. Debit and all major credit cards remain very welcome.

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