



BRUNCH

MENU

V – Vegan GF – Gluten Free DF – Dairy Free
CBGF – Can Be Gluten Free CBDF – Can be Dairy Free

More Breakfast than Lunch

Toast CBGF	10.0
<i>Butter, jam</i>	
Granola	15.5
<i>House made granola, seasonal fruit salad, burnt honey, Greek style yoghurt</i>	
Free Range Eggs On Toast CBGF	16.0
<i>Your choice of fried, poached or scrambled eggs with tomato relish</i>	
Bacon Eggs on toast CBGF	19.5
<i>Your choice of fried, poached or scrambled eggs, bacon with tomato relish</i>	
Omelette GF	21.5
<i>Choice of three fillings (ham, tomato, onion, cheese, spinach, mushroom), garden salad</i>	
R.K. Mini Brekkie CBGF	22.5
<i>2 eggs (fried, scrambled, poached), Bacon, 1 hash brown and 1 toast</i>	
R.K. Full Brekkie	27.5
<i>2 eggs (fried, scrambled, poached) pork sausage, mushrooms, bacon, Slow roasted tomatoes, 2 hash browns and 2 toast</i>	
Sweet Waffles	Half (1) 20.0 Full (2) 25.0
<i>Seasonal fruit, mixed berry compote, maple syrup, white chocolate mascarpone</i>	
Nanas Mince Stew	25.0
<i>Prime beef mince stew, ciabatta toast, topped with free range fried egg</i>	
Avocado Smash	24.0
<i>Toasted ciabatta, pickled red onions, poached eggs, feta and dukkah</i>	
Smoked Salmon & Caper Fishcake	24.5
<i>Wilted spinach, poached egg, citrus hollandaise</i>	
Chicken Waffles	27.0
<i>Buttermilk chicken tenders, bacon, maple syrup & chipotle mayo</i>	
Eggs Benedict CBGF	
<i>2 poached eggs, English muffins, spinach, hollandaise sauce,</i>	
Portobello Mushroom	Half 19.0 Full 23.5
Bacon	Half 19.5 Full 24.5
Hot Smoked Salmon	Half 21.0 Full 26.0

Substitutions to listed sides are possible for an additional charge of 2.5 Gluten Free 3.5

Sides

Bacon	8.0	Sausages	8.5
Eggs(2) (Poached, fried, scrambled)	6.5	Seasoned wedges	14.0
Mushrooms	6.5	Battered onion rings	14.5
Hash Browns	6.5	Garden salad GF	9.0
Panzanella Salad	9.0	Polenta fries GF	13.5
RK Fries	Small 8.5 Large 12.0		

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More Lunch than Breakfast

Seafood Chowder	22.0
<i>Traditional French style velouté base with prawns, mussels, scallop and market fish, served with toasted ciabatta</i>	
Tempura Battered Prawns	19.0
Iceberg lettuce, classic Mary rose sauce, lemon wedge	
R.K. Chicken Tenders (5) GF	19.5
<i>Buttermilk fried chicken tenders, Chipotle mayonnaise</i>	
Bruschetta CBGF	(2) 15.0 (4) 26.0
Olive oil & garlic toast, basil pesto, confit cherry tomatoes, baby mozzarella, fresh basil	
Duck Liver Parfait CBGF	25.0
Cranberry jelly, crostini's, pickled cucumbers	
Seared Beef Salad GF	26.0
Marinated artichokes, kalamata olives, shaved pecorino, toasted pine nuts, roquette, shallot vinaigrette	
Classic Panzanella Salad DF CBGF	23.0
Slow roasted vine tomatoes, red onion, olives, roasted peppers, ciabatta crusts, fresh basil, sherry vinegar, olive oil Add chicken or prawns 7.0	
Breakfast Salad DF CBGF	26.0
Smoked bacon, chorizo, sauteed mushroom, tomatoes, toasted croutons, topped with poached egg	
Bliss Bowl GF Your choice of spiced chicken, or tofu	28.0
Grilled corn, slaw, smashed avocado, chilli, lime, cherry tomatoes, coriander, sweet potato, lime crema	
Chicken Tacos (3)	26.0
Soft tortillas, RK fried chicken tenders, guacamole, red cabbage slaw, jalapeno sour cream	
Cheese Burger CBGF	27.5
Beef patty, artisan bun, American cheddar, pickles, tomato, mustard mayo, bacon, RK BBQ sauce, fries	
Chicken Burger CBGF	27.5
Buttermilk fried chicken tenders, artisan bun, bacon, lettuce, aioli, RK fries	
Roast vegetable Sandwich CBGF	27.5
Ciabatta pocket, roasted peppers, eggplant, courgette, melted mozzarella, pesto, fries	
Open Grilled Sirloin Sandwich CBGF	29.5
Sirloin Steak, tomato chutney, sliced beetroot, Swiss cheese, fried egg, fries	
Thai Style red Curry V	29.0
Stir fried vegetables, fragrant rice. Beansprout salad	
RK Fish and Chips	29.5
Beer battered market fish, garden salad, tartare, lemon, RK fries	
Grain finished 250 gram Sirloin CBGF	39.5
Served with RK fries, garden salad, your choice of mushroom sauce, pepper sauce, RK gravy or bearnaise sauce	

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PIZZA

28.5 each

AVAILABLE FROM 3PM TUESDAY TO FRIDAY & 11AM SATURDAY & SUNDAYS

All Served with a tomato base and mozzarella

Prestons Road

Tomato base, fresh tomato, fresh mozzarella, basil swirl, shaved parmesan and mozzarella

Te Korari

Braised pork belly, chorizo, bacon, caramelised onion & BBQ sauce.

Mills

Leg ham, charred pineapple, mozzarella and BBQ sauce.

Merino

Moroccan Spice braised Lamb, lamb sausage, red onion, feta, mint yoghurt

Marshlands

Forest mushrooms, caramelised onion, blue cheese, thyme, pear & rocket salad

Cameo

Cajun spiced chicken, tomato, bacon, red onion, cream cheese, BBQ sauce

Bottle Lake

Smoked salmon, spinach, cream cheese, capers, red onion

Alpine

Kalamata olives, capers, red onion, anchovies, mozzarella and parmesan

Rockport

Pepperoni, olives and mushrooms

Hoffman

Buttermilk fried chicken tenders, sweet chilli sauce, cream cheese, Jalapeños

Pizza of the week

See our specials board

Gluten Free add 3.5 Half & Half Pizza add 3.5 Vegan cheese add 3.5
Changes to listed sides are possible for an additional charge of 2.5

DESSERTS

Chocolate and Kahlua Tart	14.5
Black Doris plum ice cream, white chocolate mascarpone	
Summer Berry Panna Cotta	14.5
Coconut sorbet, raspberry curd	
Sticky Gingerbread Pudding	14.5
Vanilla ice cream, toffee sauce	
Peach Semifreddo GF	14.5
Orange and mint salad, vanilla bean anglaise, honey and nut praline	
Polenta and Almond Cake GF	14.5
Lemon syrup, lime and ginger cream	
Rowdy Knickerbocker Glory GF	14.5
Layered ice cream sundae, fresh fruit, berry compote, hokey pokey, cream and a flake	
Affogato GF	14.5
Vanilla bean ice cream, espresso shot, Drambuie (or liqueur of your choice)	

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DINNER MENU

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ENTREE

Garlic Bread	13.5
Oven baked with mozzarella & garlic butter	
Bread & Dips CBGF	15.0
Ciabatta, flatbread, babaganoosh, truffle butter, beet and mint dip	
Polenta Fries GF DF V	13.5
<i>Rosemary sea salt, aioli</i>	
Tempura Battered Prawns	19.0
Iceberg lettuce, classic Mary rose sauce, lemon wedge	
Salt and Pepper Calamari GF	19.0
Caper Mayo	
R.K. Chicken Tenders (5) GF	19.5
<i>Buttermilk fried chicken tenders, Chipotle mayonnaise</i>	
Bruschetta CBGF	(2) 15.0 (4) 26.0
Olive oil & garlic toast, basil pesto, confit cherry tomatoes, baby mozzarella, fresh basil	
Duck Liver Parfait CBGF	25.0
Cranberry jelly, crostini's, pickled cucumbers	

PLATTERS

Charcuterie Platter (2-4 people as an entree) CBGF	70.0
Smoked Salmon, duck liver parfait, grilled chorizo, sliced salami, cheese selection, pickled cucumber, babaganoosh, Pesto, mixed olives, flat bread, crostini's,	
Rowdy Platter (2-4 people as an entree)	58.0
Buttermilk chicken tenders, tempura battered prawns, cheerios, onion rings, fries,	

BURGER AND SANDWICHES

Chicken Tacos (3)	26.0
Soft tortillas, RK fried chicken tenders, guacamole, red cabbage slaw, jalapeno sour cream	
Cheese Burger CBGF	27.5
Beef patty, artisan bun, American cheddar, pickles, tomato, mustard mayo, bacon, RK BBQ sauce, fries	
Chicken Burger CBGF	27.5
Buttermilk fried chicken tenders, artisan bun, bacon, lettuce, aioli, RK fries	
Roast vegetable Sandwich CBGF	27.5
Ciabatta pocket, roasted peppers, eggplant, courgette, melted mozzarella, pesto, fries	
Open Grilled Sirloin Sandwich CBGF	29.5
Chargrilled Sirloin Steak, tomato chutney, sliced beetroot, Swiss cheese, fried egg, fries	

SIDES

Garlic Green Beans GF	9.0	Garden salad GF	9.0
Onion Rings	14.5	Panzanella Salad DF CBGF	9.0
Polenta fries GF	13.5	Seasoned Wedges	14.0
RK Fries CBGF Small 8.5	Large 12.0		

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SALADS

Seared Beef Salad GF	26.0
Marinated artichokes, kalamata olives, shaved pecorino, toasted pine nuts, roquette, shallot vinaigrette	
Classic Panzanella Salad DF CBGF	23.0
Slow roasted vine tomatoes, red onion, olives, roasted peppers, ciabatta crusts, fresh basil, sherry vinegar, olive oil	
Add chicken or prawns \$7.00	
Breakfast Salad DF CBGF	26.0
Smoked bacon, chorizo, sauteed mushroom, tomatoes, toasted croutons, topped with poached egg	
Bliss Bowl GF Your choice of spiced chicken, or tofu	28.0
<i>Grilled corn, slaw, smashed avocado, chilli, lime, cherry tomatoes, coriander, sweet potato, lime crema</i>	

MAINS

Seafood Chowder	22.0
Traditional French style velouté base with prawns, mussels, scallop and market fish, served with toasted ciabatta	
Market Seafood See today specials board	POA
RK Fish and Chips	29.5
Beer battered market fish, garden salad, tartare, lemon, RK fries	
Vegan Paella V	29.0
Saffron rice, roasted seasonal vegetables, peas, mint, lemon gremolata	
Rowdy Fried Chicken GF	32.5
Buttermilk fried chicken thighs, chargrilled corn on the cob, coleslaw, new season potato salad, chipotle	
Crispy Skin Pork Belly GF DF	34.5
Master stock braised pork belly, Asian noodles, hoisin, mung bean, coriander, mint, pickled cucumber, ginger, fried shallots	
Thai Style Red Curry V	29.0
Stir fried vegetables, fragrant rice. Beansprout salad	
Venison Medallions GF CBDF	37.5
Grilled polenta, roast baby beets, fried chorizo, wilted spinach, eggplant ragu, shaved pecorino. Raspberry and balsamic dressing	
Rowdy Mixed Grill CBDF	43.0
150g sirloin, country pork sausage, bacon, mushroom, slow roasted tomatoes, Seasoned potato wedges, onion rings	
Grain finished 250 gram Sirloin CBDF	39.5
Served with RK fries, garden salad, your choice of mushroom sauce, pepper sauce, RK gravy or bearnaise sauce	
Lamb Rump GF DF	37.5
Chargrilled Lamb Rump, split green beans, saffron potatoes, cherry tomatoes, roasted courgettes, pickled red onions, olives, caper and raisin dressing	
Market Butchers Cut See today specials board	POA

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Prestons Road

Tomato base, fresh tomato, fresh mozzarella, basil swirl, shaved parmesan and mozzarella

Te Korari

Braised pork belly, chorizo, bacon, caramelised onion & BBQ sauce.

Mills

Leg ham, charred pineapple, mozzarella and BBQ sauce.

Merino

Moroccan Spice braised Lamb, lamb sausage, red onion, feta, mint yoghurt

Marshlands

Forest mushrooms, caramelised onion, blue cheese, thyme, pear & rocket salad

Cameo

Cajun spiced chicken, tomato, bacon, red onion, cream cheese, BBQ sauce

Bottle Lake

Smoked salmon, spinach, cream cheese, capers, red onion

Alpine

Kalamata olives, capers, red onion, anchovies, mozzarella and parmesan

Rockport

Pepperoni, olives and mushrooms

Hoffman

Buttermilk fried chicken tenders, sweet chilli sauce, cream cheese, Jalapeños

Pizza of the week

See our specials board

Gluten Free add 3.5 Half & Half Pizza add 3.5 Vegan cheese add 3.5
Changes to listed sides are possible for an additional charge of 2.5

DESSERTS

Chocolate and Kahlua Tart	14.5
Black Doris plum ice cream, white chocolate mascarpone	
Summer Berry Panna Cotta	14.5
Coconut sorbet, raspberry curd	
Sticky Gingerbread Pudding	14.5
Vanilla ice cream, toffee sauce	
Peach Semifreddo GF	14.5
Orange and mint salad, vanilla bean anglaise, honey and nut praline	
Polenta and Almond Cake GF	14.5
Lemon syrup, lime and ginger cream	
Rowdy Knickerbocker Glory GF	14.5
Layered ice cream sundae, fresh fruit, berry compote, hokey pokey, cream and a flake	
Affogato GF	14.5
Vanilla bean ice cream, espresso shot, Drambuie (or liqueur of your choice)	

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BAR MENU

Charcuterie Platter (2-4 people as an entree) **CBGF** **70.0**
 Smoked Salmon, duck liver parfait, grilled chorizo, sliced salami, cheese selection,
 pickled cucumber, babaganoosh, pesto, mixed olives, flat bread, crostini's,

Rowdy Platter (2-4 people as an entree) **58.0**
 Buttermilk chicken tenders, tempura prawns, cheerios, onion rings, RK fries, sauces

Open Grilled Sirloin Sandwich **CBGF** **29.5**

Sirloin Steak, tomato chutney, sliced beetroot, Swiss cheese, fried egg, fries

Chicken Tacos **(2) 17.0** **(3) 26.0** **(4) 32.0**

Soft tortillas, RK fried chicken tenders, guacamole, red cabbage slaw,
 jalapeno sour cream

Beef sliders **(2) 14.0** **(3) 20.0** **(4) 26.0**

American cheddar, pickles, tomato, RK BBQ sauce

Tempura Battered Prawns **19.0**

Iceberg lettuce, classic Mary rose sauce, lemon wedge

R.K. Chicken Tenders (5) **GF** **19.5**

Buttermilk fried chicken tenders, Chipotle mayonnaise

Salt and Pepper Calamari **GF** **19.0**

Caper Mayo

Polenta Fries **GF DF V** **13.5**

Rosemary sea salt, aioli

R.K. Fries **CBGF** **12.0**

Choice of 2 Sauces (tomato, aioli, gravy, curry, BBQ)

Seasoned Potato Wedges **18.5**

Bacon, Cheese, Jalapeños, fried shallots, aioli, chipotle aioli

Beer Batter Onion Rings **14.5**

Aioli

Duck Liver Parfait **CBGF** **25.0**

Cranberry jelly, crostini's, pickled cucumbers

Bruschetta **CBGF** **(2) 15.0** **(4) 26.0**

Olive oil & garlic toast, basil pesto, confit cherry tomatoes, baby mozzarella,
 fresh basil

Garlic Bread **13.5**

Oven baked with mozzarella & garlic butter

Bread & Dips **CBGF** **15.0**

Ciabatta, flatbread, babaganoosh, truffle butter, beet and mint dip

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Braised pork belly, chorizo, bacon, caramelised onion & BBQ sauce.

Mills

Leg ham, charred pineapple, mozzarella and BBQ sauce.

Merino

Moroccan Spice braised Lamb, lamb sausage, red onion, feta, mint yoghurt

Marshlands

Forest mushrooms, caramelised onion, blue cheese, thyme, pear & rocket salad

Cameo

Cajun spiced chicken, tomato, bacon, red onion, cream cheese, BBQ sauce

Bottle Lake

Smoked salmon, spinach, cream cheese, capers, red onion

Alpine

Kalamata olives, capers, red onion, anchovies, mozzarella and parmesan

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Pepperoni, olives and mushrooms

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