



ROCKCLIFFE

MENU

Kitchen open 12-4pm Sunday – Thursday
& 1-7pm Friday – Saturday

PLATTERS

CHEESE PLATTER 34

Brie, Danish feta, olives, pickles, dips, dried fruit, seasonal fruits and crackers.

Serves 2 people



CHEESE & MEATS PLATTER 50

Brie, Danish feta, cured meats, olives, dips, pickles, dried fruit, seasonal fruits and crackers.

Serves 2-4 people



Seasonally changing platters featuring local produce. Gluten free options available

PIZZAS & FRIES

DAISY 26

Tomato sauce, mozzarella, bocconcini, fresh basil

HAWAIIAN 28

Tomato sauce, mozzarella, ham, pineapple

ROCKCLIFFE GARDEN 28

Roast pumpkin, olives, red onion, crumbled feta, fresh rocket, rosemary, dukkah

SCOTSDALE 30

Tomato sauce, mozzarella, ham, pepperoni, cherry tomatoes, red onion, fresh rocket, chilli flakes



Gluten free bases extra \$4

FRIES 10

Hand cut, twice cooked in olive oil and served with homemade aioli





ROCKCLIFFE WINE LIST

	Glass	Bottle
<i>Sparkling</i>		
NV Methode Traditionelle	\$10	\$39
NV Rivage Sparkling Shiraz	\$10	\$30
<i>White</i>		
2020 Third Reef Riesling	\$10	\$30
2023 Third Reef Sauvignon Blanc	\$10	\$27
2023 Quarram Rocks Sauvignon Blanc Sémillon	\$10	\$27
2023 Single Site Pinot Gris	\$11	\$35
2022 Single Site Sémillon	\$12	\$40
2021 Single Site Fumé Blanc	\$10	\$35
2023 Third Reef Chardonnay	\$10	\$33
2019 Single Site Chardonnay	\$13	\$50
<i>Rose</i>		
2022 Single Site Rose	\$11	\$35
2023 Third Reef Rose	\$10	\$28
2019 Ocean Garden Rose	\$9	\$24
<i>Red</i>		
2022 Single Site Zino	\$10	\$35
2020 Third Reef Pinot	\$12	\$45
2023 Single Site Pinot	\$15	\$65
2021 Single Site Mourvèdre	\$13	\$50
2018 Third Reef Merlot	\$10	\$30
2018 Quarram Rocks Shiraz Cabernet	\$10	\$33
2018 Third Reef Shiraz	\$10	\$33
2018 Single Site Shiraz	\$13	\$50
2018 Third Reef Cabernet Sauvignon	\$10	\$33
2018 Single Site Cabernet Sauvignon	\$13	\$50
2023 Single Site Grenache	\$13	\$50
2023 Single Site Malbec	\$13	\$50
2022 Single Site Tempranillo	\$13	\$50
<i>Sweet</i>		
2021 Third Reef New World Muscat Blanc	\$9	\$26
2018 Ocean Garden Late Harvest	\$9	\$24
NV Tawny Liqueur	\$9	\$25



TAP BEERS

GREAT SOUTHERN Belgian table beer 3.5%	Small \$6 Medium \$10 Large \$12 Jug \$35
WAFFLES Belgian Oatmeal Porter 4.2%	Small \$6 Medium \$10 Large \$12 Jug \$35
THE EXPAT Belgian Pale Ale 4.9%	Small \$6 Medium \$10 Large \$12 Jug \$35
FESTBIERE 25 IBU 4.9%	Small \$6 Medium \$10 Large \$12 Jug \$35
ARTISANAL PILS Bohemian Pilsner 5.0%	Small \$6 Medium \$10 Large \$12 Jug \$35
BLONDE Belgian Blond Ale 5.9%	Small \$6 Medium \$10 Large \$12 Jug \$35

CANS

HEAPS NORMAL 0.5%	\$8.00	ARTISANAL PILS 5.0%	\$13.00
GREAT SOUTHERN 3.5%	\$12.00	BLONDE 5.9%	\$13.00
THE EXPAT 4.9%	\$13.00	THE MOZ 6.3%	\$14.00

ARTISAN BREWING BOTTLED BEERS

1721 | Rockcliffe Shiraz Barrel-aged Flanders Red Solera | 6.1% | \$49.00

Hermitage II | Barrel-Aged Biere de Mars | 6.1% | \$49.00