



ROCKCLIFFE

Menu



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

PIZZAS & FRIES

Daisy

\$26

Tomato sauce,
mozzarella,
bocconcini,
fresh basil



Hawaiian

\$28

Tomato sauce,
mozzarella,
ham, pineapple



Rockcliffe Garden

\$28

Mozzarella, 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



Chicken Fiesta

\$32

Tomato sauce,
mozzarella,
pumpkin, red onion,
cherry tomatoes,
rocket, marinated
chicken



Fries

\$10

Hand cut, twice
cooked.



Extras - Gluten free bases \$5 / Homemade aioli or tomato sauce \$2

PLATTERS

*A selection of cheeses,
served with crackers and
seasonal fruit*



Image shows 3 Cheeses for \$30

Select Either

1 Cheese \$20

2 Cheeses \$25

3 Cheeses \$30

*Choose from Brie, Blue or Cheddar
Gluten Free crackers available on request*

DESSERTS

Gelato

Small Cup	\$6
Large Cup	\$9
Waffle Cone	\$6



Affogato

Coffee & Gelato	\$10
Tawny & Gelato	\$12



Fudge

1 Piece	\$6
2 Pieces	\$12
3 Pieces	\$17
4 Pieces	\$22
5 Pieces	\$30



Our artisanal fudge and traditional style gelato is all made in house with locally sourced ingredients

WINE LIST

	Glass	Bottle
Sparkling		
NV Methode Traditionelle	\$10	\$39
NV Rivage Sparkling Shiraz	\$10	\$30
White		
2021 Third Reef Riesling	\$10	\$30
2025 Single Site Riesling	\$11	\$35
2025 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
2024 Single Site Fumé Blanc	\$11	\$35
2025 Third Reef Chardonnay	\$10	\$33
2019 Single Site Chardonnay	\$13	\$50
Rose		
2024 Single Site Rose	\$11	\$35
2024 Third Reef Rose	\$10	\$28
Red		
2022 Single Site Zino	\$11	\$35
2021 Third Reef Pinot	\$12	\$45
2024 Single Site Pinot	\$15	\$65
2018 Third Reef Merlot	\$10	\$30
2025 Single Site Mouvedre	\$13	\$50
2018 Quarram Rocks Shiraz Cabernet	\$10	\$33
2020 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
Sweet		
2019 Ocean Garden Rose	\$9	\$24
2021 Third Reef New World Muscat Blanc	\$9	\$26
2018 Ocean Garden Late Harvest	\$9	\$24
NV Tawny Liqueur	\$9	\$25

BEER LIST

TAP BEERS

GREAT SOUTHERN Belgian table beer 3.5%	Med \$10 Lge \$12 Jug \$35
WAFFLES Belgian Oatmeal Porter 4.2%	Med \$10 Lge \$12 Jug \$35
FESTBIERE Belgian Festival Ale 4.6%	Med \$10 Lge \$12 Jug \$35
THE EXPAT Belgian Pale Ale 4.9%	Med \$10 Lge \$12 Jug \$35
ARTISANAL PILS Bohemian Pilsner 5.0%	Med \$10 Lge \$12 Jug \$35
BLONDE Belgian Blonde Ale 5.9%	Med \$10 Lge \$12 Jug \$35

CANNED BEERS

HEAPS NORMAL 0.5%	\$8.00
GREAT SOUTHERN 3.5%	\$12.00
WAFFLES 4.2%	\$13.00
THE EXPAT 4.9%	\$13.00
ARTISANAL PILS 5.0%	\$13.00
BLONDE 5.9%	\$13.00
THE MOZ 6.3%	\$14.00

BOTTLED BEERS

DIONYSUS Saison with Riesling 10.0%	\$35.00
1721 Rockcliffe Shiraz Barrel-aged Flanders Red Solera 6.1%	\$49.00
HERMITAGE II Barrel-Aged Biere de Mars 6.1%	\$49.00

