

myLOVE

VALENTINE'S DAY 2 OR 3-COURSE EXPERIENCE
SET THE MOOD WITH A GLASS OF OUR LOVE-INFUSED SANGRIA
CHOOSE FROM WHITE, RED, OR SPARKLING

2 COURSE 34.95PP | 3 COURSE 39.95PP

STARTERS

Red Wine Chorizo & Paprika Aioli

Rich red wine chorizo served with smoked paprika aioli, crispy chickpeas and charred sourdough

Crispy Salmon Croquettes,

Sweet Chilli & Creamy Garlic Sauce

Golden salmon croquettes with a light sweet chilli glaze and creamy garlic sauce 3.00

Truffle & Wild Mushroom Pâté (v)

Silky wild mushroom pâté with a hint of truffle, served with herb crostini

Ruby Tartar (ve)

Beetroot, tomato and pea tartar with carrot lox and fresh herbs. Served with charred sourdough

Golden Brie for Two

Golden fried brie with pepper honey, warm lemon-herb olives and prosciutto crisp.

Served with charred sourdough 3.00pp

MAINS

Our traditional cuts are aged for 28 days and handpicked from our top local butchers.

Served with signature salad, triple-cooked chunky rustic chips, and a trio of dips including our house garlic butter

Rump

6oz Rump • 10oz Rump 5.00

Sirloin

6oz Sirloin 3.00 • 10oz Sirloin 9.00

Ribeye

6oz Ribeye 4.50 • 10oz Ribeye 10.50

Fillet

4oz Fillet 7.75 • 8oz Fillet 17.25

NOT A BEEF LOVER

Marry Me Chicken

Garlic & herb marinated chicken breast, generously stuffed with prosciutto, parmesan and cream cheese, finished with our indulgent Marry Me sauce.

Served with baby smashed potatoes, garlic & herbed greens

Harissa-Roasted Cauliflower Steak (v)

Charred cauliflower steak with gentle harissa spice, herb yoghurt and toasted nuts. Served with baby smashed potatoes, garlic & herbed greens

Lemon Verde Sea Bass

Sea bass finished with warm lemon oil and a fresh Salsa Verde of herbs, capers and garlic. Served with baby smashed potatoes, garlic & herbed greens 2.50

Pink Peppercorn Lamb Rump

Lamb rump marinated in sea salt, pink peppercorns, herbs and spices, gently finished with a pink peppercorn sauce. Served with baby smashed potatoes, garlic & herbed greens 4.00

DESSERTS

Strawberry Rosé Champagne Cheesecake

Silky strawberry cheesecake infused with rosé champagne, finished with fresh berries

Pistachio & Chocolate Tiramisu

Crispy pistachio kataifi, pistachio mascarpone, coffee-soaked ladyfingers and silky milk chocolate, finished with crushed pistachios

Chocolate Lava Brownie (g/f, ve)

Warm, gooey chocolate brownie served with a choice of cream or Madagascan vanilla ice cream. Dairy-free ice cream available

Apple Crumble Sundae (g/f, ve)

Spiced apple compote with vegan salted caramel, golden crumble crumb and dairy-free ice cream

OR

THE FEAST OF LOVE – FOR TWO

All served with triple-cooked chunky chips, balsamic Rocks salad and exploring sauces

28oz Cote de Beouf

The ultimate rib-eye. The fore-rib, French trimmed for extra finesse.

All the marbling and flavour of the rib-eye

11.00/9.00pp

16oz Chateaubriand

Spectacular "king of all steaks" this elegant cut is the large front cut tenderloin 13.00/11.00pp

The Explorer's Block

Red miso 10oz flat iron • Chimichurri 6oz sirloin • Peppercorn 4oz fillet
A global steak experience for two

SIDES

Lobster Bisque King Prawns – 7.75

Seared king prawns glazed in a rich lobster bisque butter finished with garlic, herbs toasted crumb

Brisket Birria Mac 'n' Cheese – 6.50

Smoky birria flavours meet melty cheese and slow-cooked brisket in this epic mac 'n' cheese

Baby Smashed Potatoes – 4.50

Smashed baby potatoes with sea salt flakes

Garlic & Herbed Greens – 4.45

Seasonal greens, lightly dressed with garlic and herbs

Onion Rings – 4.00

Crispy, golden, and totally irresistible. Just the right balance of crunchy and sweet



T&CS

Please be advised that our food and beverages are prepared in an environment where cross-contamination may occur. Menu descriptions may not include all ingredients, and some dishes and desserts may contain alcohol. For enquiries regarding allergens, intolerances, or to access allergen information, please consult your server before placing your order.

Please note that our fish may contain bones. The cooking rocks used in our dishes are heated to 440°C and present a significant burn hazard. It is essential that children are supervised by a responsible adult at all times while using these hot rocks. On the Rocks will not accept any responsibility for injuries or damages resulting from improper use.

(V) denotes vegetarian ingredients, (VE) denotes vegan ingredients, and (G/F) denotes gluten-free options. However, please be aware that some preparation and cooking methods may affect the suitability of these options. Additionally, some dishes may include *= alcohol.

A discretionary service charge of 10% will be applied to all bookings of six or more guests. All tips are allocated directly to all of our team members. This is a promotional menu and, as such, is not eligible for any discounts (including staff discounts) or other offers.