FOR THE TABLE

Chicken Wings $21
Coated in herbs and spices with your choice of sauce & Alabama White Sauce. **GFO**
BBQ | Buffalo | Carolina Gold | Jibba's Hot Sauce
+ Blue Cheese Sauce $3

Wing Sampler Platter $36
16 wings showcasing each of our sauces listed above, served with blue cheese & Alabama White Sauce. **GFO**

Szechuan Squid $21
Szechuan squid, fresh chilli, garlic & lime aioli. **GFO**

Hot Chips $12
Chips coated with herbs and spices & tomato sauce. **GF**

Slider Platter $30
3 x classic beef sliders with American cheddar, dill pickles & American mustard.

BIG PLATES

Fish & Chips $33
Rocky Ridge Beer-Battered Sweet Lip Snapper, chips, colseslaw & tartare sauce.

Szechuan Squid & Udon Salad $31
Szechuan spiced squid, Asian slaw, soft herbs, udon noodles, toasted sesame and soy dressing, topped with crispy shallots & fresh chilli. **VO* switch to tofu**

LITTLE ONES

Cheeseburger $16
Beef patty on a potato brioche slider with cheddar cheese, chips & tomato sauce. **GFO**

Chicken Nuggets $15
Crumbed nuggets with chips & tomato sauce. **GF**

Fish $15
Battered snapper with chips & tomato sauce.

@ROCKYRIDGEBUSSELTON
Rocky RIDGE
DOWN TO EARTH BEER

HOUSE SAUCES & DIPS

FEELING SAUCY? ADD A DIP $3

Blue Cheese, Rocky Ridge BBQ, Carolina Gold, Frank's Buffalo, Rocky Ridge Burger, Jibba's, Alabama White Sauce, Roasted Garlic & Lime Aioli, Seeded Mustard Aioli, Thousand Island, Truffle Mayo, Vegan Aioli.

GF Gluten free **GFO** Gluten free option **VO** Vegan option
Our kitchen uses imported seafood
Our menu contains ingredients that include gluten, dairy, nuts, eggs, soy, sesame, shellfish & other common allergens. While we take care in preparation, our kitchen operates with shared equipment and cross-contamination may occur. We cannot guarantee that any menu item will be completely allergen-free or suitable for coeliac diets.

BURGERS & SANDOS

Steak Sandwich $32
Local rump, onion jam, bacon, Swiss cheese, lettuce, tomato, seeded mustard aioli on ciabatta with chips. **GFO + GF Bun $3**

Beef Burger $29
Beef patty, American cheddar, iceberg lettuce, pickles, burger sauce, potato brioche bun with chips. **GFO**
+ beef patty 7 | + bacon 3 | + GF bun 3

Fried Chicken Burger $29
Southern fried chicken fillet, American cheddar, slaw, pickles, BBQ & South Carolina sauce, potato brioche bun with chips.
+ fried chicken fillet 7 | + bacon 3

Oklahoma Burger $29
Beef patty smashed with white onions, American cheddar, dill pickles, French's yellow mustard & special sauce on a potato brioche bun with chips. **GFO**
+ patty 7 | + bacon 3 | + salad 2

Veggie Burger $27
Veggie patty, American cheddar, iceberg lettuce, tomato, chilli & tomato relish, aioli, potato brioche bun with chips. **GFO**
+ vegan / GF bun 3

SWEET TREATS

Toasted Waffle & Ice Cream $16
Toasted waffle, vanilla ice cream, salted butterscotch & stout sauce.

Ice Cream $7
Ice cream scoop with chocolate or strawberry sauce & sprinkles.

BRAIN TEASER

8 Out of 10 Rocks Does Countdown

Todays Letters are:
T B A H E M O I N

And Todays Numbers:
75, 25, 9, 8, 4, 3
Target: 632

Todays Conundrum:
W H A T B E E R A R E Y O U H A V I N G ?



DAILY SPECIALS

HAPPY HOUR
Weekdays 5:00pm - 6:00pm

$9 PILSNER PINTS
All day, every day, from the sidepull tap

RUN CLUB
Every Tuesday | 5:30pm

MEAT TRAY RAFFLE
Every Friday | Winner drawn 7:00pm

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@ROCKYRIDGEBUSSELTON

Rocky RIDGE

DOWN TO EARTH BEER

CORE RANGE BEER

CRISP
Hoppy Mid | 3.4%
Light - Clean - Rounded

DRAUGHT 3.5
Mid-Strength | 3.5%
Malts - Bread - Bitter

DRAUGHT
Lager | 4.5%
Full - Clean - Mouthwatering

JUICY MID
Hazy Pale Ale | 3.5%
Citrus - Melon - Smooth

JINDONG JUICY
Hazy Pale Ale | 5.0%
Tropical - Juicy - Mango

ACE IPA
West Coast IPA | 6.8%
Pine Resin - Passionfruit - Bitter

CALI IPA
California Style | 5.8%
Pine - Tropical - Crisp

ROCK CANDY
Fruit Sour Beer | 5.5%
Passionfruit - Strawberry - Zesty

STOUT
Stout | 4.5%
Chocolate - Smooth - Coffee

BUILD YOUR OWN TASTING PADDLE
Any 4 x 150ml beers from the full tap list | $18

SCAN HERE FOR FULL TAP LIST

We **LOVE** to experiment! With **40 taps** constantly evolving, we've got you covered.



ALL THINGS NOT BEER

LOCAL SPIRITS

Cannabis Botanical Distillery
Sativa vodka, mixer $14
Sativa gin, mixer $14
Shiraz gin, mixer $14

Whiskey, mixer $12
Upshot Bandit
Spiced Rum, mixer $12
Bungalow

NON–BEER TAPS

Darleen's Apple Cider $6/9/12
Dry and fresh cider. 5.0%
Darleen's Ginger Beer $9/12/15
The taste of real ginger. 3.0%
Darleen's Punch Slushy ... $9/13/18
Passionfruit & Mango 5.0%

Rock Candy Slushy $9/13/15
Your favourite sour, now a slushy. 5.5%
Sparkling Hop Water $0
Mineral water with hop oils. 0.0%

LOCAL WINES

White 150ml / 200ml / Bottle
Sem Sav Blanc $12/15/44
Swings & Roundabouts
Chardonnay $13/16/52
Butter Barrels LS Merchants
Chenin $12/15/48
Settlers Ridge
Rosé
Chloe Rosé $13/16/52
McHenry Hohnen

Red 150ml / 200ml / Bottle
Pinot Noir ..... $13/16/52 LS Merchants
Tempranillo $15/18/62
McHenry Hohnen
Sparkling
Cuvee Blanc $12/15/44
Swings & Roundabouts

Seasonal wines available - just ask!

FOR THE SKIPPER

Lemon Lime Bitters $6
Heaps Normal Pale Ale $8.5
Cold Pressed Apple Juice $6
ALTR Energy $7
ALTR Bliss $7

SOFT DRINKS

Coke $5
Coke Zero..... $5
Lemonade $6
Ginger Beer $6
Passionfruit $6