

COLD BAR

Caviar with Potato Crisps, Sour Cream and Chive
 - ARS Oscietra Caviar 50g \$295
 - White Sturgeon Sterling Caviar 50g \$275
 - Beluga Caviar 125g \$650
 Freshly Shucked Oysters with Mignonette Sauce
 - Smoky Bay Pacifics, SA \$6.50 each
 - Merimbula Rocks, NSW \$6.50 each

Western Australia Rock Lobster on Pressed Potato with Sea Herbs and Caviar \$42
 Bluefin Tuna with Lemon, Black Sesame and Davidson Plum \$36
 Bluefin Tuna with Orange, Chilli and Pistachio \$32

SALADS AND OTHER THINGS

“Caesar” Cos, Lardo, White Anchovies, Egg, Parmesan and Sourdough Croutons \$26
 Local Burrata with Roasted Figs, Radicchio and Pistachio \$29
 Wood Fired Grilled Fremantle Octopus with Hommus and Preserved Lemon \$29
 Roasted Veal Rib with Tonnato Sauce, Crispy Capers and Herbs on Sourdough \$22
 Wagin Duck Parfait on Sourdough with Davidson Plum \$21
 Jamon Iberico with Persimmon, Guindilla and Sourdough \$32
 My Steak Tartare with Potato Crisps \$35

HOT STARTERS

Wood Fired Grilled Paspaley Pearl Meat with Desert Lime Salsa \$48
 Traditional Garlic Prawns** \$29
 Charcoal Abrolhos Island Scallops with Kombu Butter \$35
 Marron with Fennel and ‘Nduja Sugo, Roasted Cherry Tomatoes and Herbs \$40
 House Made Charcoal Roast Chorizo, Potato and White Beans \$29

PASTA

Seared King Prawns** with Goats Cheese Tortellini, Burnt Butter, Pine Nuts and Raisins \$39/\$57
 Wagyu Bolognese with Hand Cut Fettuccine \$30/\$45
 Wagin Confit Duck Pappardelle with Mushrooms and Red Vermouth \$39

SEAFOOD FROM THE CHARCOAL OVEN

Dhu Fish \$55
 Red Emperor \$50
 All Fish Fillets Served with Dill Beurre Blanc and Herbs
 West Australian Rock Lobster with Miso Chilli Butter and Chives 500g \$99

MAIN PLATE

Australian Wild Greens Spanakopita with Harissa and Garlic Yoghurt \$49
 Braised Wagyu Brisket Pie, Sweet Potato Puree & Jus \$49
 Charcoal Roast Squid, Smoky Chilli, Onion and Pork Belly \$45

***Marine stewardship council approved which means these fish and shellfish will now be sustainable forever*

FROM THE WOOD FIRED ROTISSERIE/GRILL

Wood Fired Mt Barker Free Range Chicken with Chipolte Glaze, Cracked Spice and Grilled Lime (50 Minutes) \$49
 Wood Fired Grilled David Hohnen’s Arkady Lamb with Mint Jelly \$60
 Wood Fired Grilled White Rocks Veal Cutlet \$60
 Wood Fired Wagin Duck Breast with Confit Baby Beetroot and Duck Jus \$45

BEEF FROM THE WOOD FIRED GRILL

We Butcher In House Daily Therefore Availability Cannot Be Guaranteed
**Dry Aged Beef Does Not Benefit From Cooking Past Medium Rare*
DAVID BLACKMORE’S DRY AGED FULL BLOOD WAGYU
All Wagyu From 9+ Marble Score Animals
 *Topside 240g 14 days \$52

SIDES

Boiled Mixed Greens with Extra Virgin Olive Oil and Lemon \$13
 Charcoal Roasted Padron Peppers with Roasted Garlic and Sherry Vinegar and Garlic Yogurt \$12
 Roasted Broccollini with Romesco \$12
 Sauteed Green Peas with Pancetta Lardons, Garlic, Butter and Lemon \$11
 Wood Fire Grilled Creamed Corn with Chipotle Chilli Butter and Manchego Cheese \$12
 Charcoal Oven Roast Sweet Potato with Harris Honey, Garlic Yoghurt and Pistachio Dukkah \$15
 Onion Rings \$14
 Hand Cut Chips \$10
 Potato and Cabbage Gratin \$18/\$22
 “Mac and Cheese”(contains speck) \$15

*End Of Financial Year
 Rare Breed Steak Tasting Masterclass*

Enjoy a private masterclass and exclusive dining experience at Rockpool Bar & Grill Perth to celebrate the End of the Financial Year.

Corporate groups can participate in a Rare Breed Steak Tasting Tutorial, followed by a beautiful lunch or dinner

Available from Wednesday, 1 June to Friday, 29 July, \$265 per person.

Enquire within, Conditions apply.

DAVID BLACKMORE DRY AGED ROHNES PASTURE /RATION FED

Rib-Eye 400g 14 days \$200

CAPE GRIM DRY AGED 36 MONTH OLD GRASS FED

NY Strip Steak 400g 16 days \$85
 Rib-eye on the Bone 350g 37 days \$79
 Rump 350g 26 days \$65
 Fillet 250g \$65
 Rib-eye Salad, Fire Roasted Chilli and Herbs (Served Medium) \$79

COPPERTREE FARMS DRY AGED FRIESIAN 60 MONTH OLD PASTURE RAISED STUD COWS

Fillet 250g \$65
 Scotch Fillet 350g 32 days \$79

Credit cards incur a processing fee of 1.0% to 1.5%. Debit card fees are 0.5% to 1.0%. EFTPOS no charge. ‘Tap and Go’ incurs debit/credit card fee. External payment Apps incur additional fees. 10% discretionary service charge applies to all groups of 10+. , 15% on public holidays, 3% service fee applies Monday to Sunday

SAUCES AVAILABLE TO ORDER

Béarnaise
 Harissa
 Horseradish Cream

CONDIMENT SERVICE

Mustards

[CLICK HERE TO MAKE A RESERVATION](#)