

COLD BAR

Caviar with Potato Crisps, Sour Cream and Chive
 - ARS Oscietra Caviar 50g \$295
 - White Sturgeon Sterling Caviar 50g \$275

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

Red Emperor, Kohlrabi, Cucumber, Jalapeno, Buttermilk \$34

SALADS AND OTHER THINGS

“Caesar” Cos, Lardo, White Anchovies, Egg, Parmesan and Sourdough Croutons \$26

Wood Fired Grilled Fremantle Octopus with Hommus and Preserved Lemon \$29

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

Fried Calamari with Macadamia Tarator and Finger Lime \$33

Marron with Fennel and ‘Nduja Sugo, Roasted Cherry Tomatoes and Herbs \$36

Charcoal Roast Squid, Smokey Chilli, Onion and Pork Belly \$29

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

Coral Trout \$55

All Fish Fillets Served with Dill Beurre Blanc and Herbs

West Australian Rock Lobster with Miso Chilli Butter and Chives 500g \$99

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

MAIN PLATE

Australian Wild Greens Spanakopita with Harissa and Garlic Yoghurt \$49

Crispy Fish, Herb Salad, Tartare Sauce \$49

FROM THE WOOD FIRED ROTISSERIE/GRILL

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

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.

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 DRY AGED ROHNES PASTURE /RATION FED

Rump 240g 39 days \$79

Eye of Chuck 200g 39 days \$55

*Blade 240g 39 days \$49

CAPE GRIM DRY AGED 36 MONTH OLD GRASS FED

Sirloin on the Bone 400g 49 days \$85

Rib-eye on the Bone 350g 49 days \$79

T-Bone 400g 49 days \$69

Rump 350g 49 days \$65

Fillet 250g \$65

Rib-eye Salad, Fire Roasted Chilli and Herbs (Served Medium) \$79

SIDES

Boiled Mixed Greens with Extra Virgin Olive Oil and Lemon \$13

Roasted Broccollini with Romesco \$12

Wood Fire Grilled Creamed Corn with Chipotle Chilli Butter and Manchego Cheese \$12

Charcoal Oven Roast Sweet Potato with Harissa 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

SIDE SALADS

Cos, Endive and Radicchio Salad with Palm Sugar Vinaigrette \$13

Red Cabbage, Pear and Kohlrabi Slaw with Sweet Chardonnay Vinegar \$12

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, 5% service fee applies Monday to Sunday

SAUCES AVAILABLE TO ORDER

Béarnaise

Harissa

Horseradish Cream

CONDIMENT SERVICE

Mustards

[CLICK HERE TO MAKE A RESERVATION](#)