

---

**COLD BAR**

Smoked Potato Tart with 10g Sterling Caviar and Crème Fraîche \$49  
Caviar with Crisps and Crème Fraîche  
- Sterling 50g \$185 / 125g \$450  
California, USA  
- Ars Italica, Royal Oscietra 50g \$325 / 125g \$675  
Ticino, Italy  
- N25 Kaluga, Russian Sturgeon 50g \$350  
Yunnan, China  
Freshly Shucked Oysters with Mignonette Sauce  
- Merimbula, Sydney Rock \$6.5 each  
- Coffin Bay, Pacific \$6.5 each  
Hiramasa Kingfish with Lemon, Black Sesame and Davidson Plum \$32  
Crudo of Coral Trout with Mandarin, Gin and Red Vein Sorrel \$32

**SALADS AND OTHER THINGS**

Baby Cos Salad with Walnuts, Bacon and Buttermilk Dressing \$26  
Wood Fire Grilled Leeks with House Made Ricotta and Hazelnuts \$26  
Steak Tartare with 12 Month Pyengana Cheddar and Potato Crisps \$35  
House Smoked Berkshire Leg Ham with Grilled Pineapple, Onion Cream and Tonka Bean \$26  
Joselito Iberico Jamon, David Blackmore's Wagyu Bresaola and Fratelli Galloni Parma Prosciutto \$39  
Wood Fire Grilled Bone Marrow with Mushroom Crust and Herb Salad \$34

**HOT STARTERS**

Wood Fire Grilled Paspaley Pearl Meat with Desert Lime Salsa \$48  
Abrolhos Island Scallops with Fermented Red Chilli Salsa and Lime \$34  
Sautéed Prawns with Globe Artichoke and Soft Polenta \$32  
Charcoal Roasted Whole Prawns Peeled and Marinated \$39  
Fried Calamari\* with Macadamia Tarator, Finger Limes and Kampot Pepper \$32  
Charcoal Roasted Chorizo with Green Peppers, Okra and Black Beans \$29  
Wood Fire Grilled Wagyu Tongue with Pebre \$32

---

**PASTA**

Sautéed Abalone, King Brown Mushrooms and Bottarga with Maltagliati Pasta \$42  
Seared King Prawns with Goats Cheese Tortellini, Burnt Butter, Pine Nuts and Raisins \$39  
Beef Shin Ragu with Casarecce, San Marzano Tomatoes and Gremolata \$32

**SEAFOOD FROM THE CHARCOAL OVEN**

John Dory with Soft Herbs and Aioli \$55  
Swordfish with Carrot Puree, Fennel and Olive Seeds \$52  
Bass Grouper with Coconut, Chilli and Curry Leaves \$49  
Eastern Rock Lobster with Kombu Butter 650g \$155

**MAIN PLATES**

Australian Wild Greens Spanakopita \$49  
Steak Diane Pie with Potato Puree (40 Minutes) \$49  
Roasted Squid Ink Rice with Moreton Bay Bug and Aioli (30 minutes) \$62

---

**COOKED OVER FIRE**

Free Range Chicken with Jerusalem Artichoke, Sage and Burnt Butter (50 Minutes) \$49  
House Made Italian Pork Sausages with Borlotti Beans and Cipollini onions \$45  
Bangalow Pork Chop with Curry Leaves, Black Peppercorns and Caramelised Whey \$49  
Milly Hill Lamb Chops and Cutlets with Traditional Mint Jelly \$62

**BEEF FROM THE WOOD FIRED GRILL**

WE BUTCHER IN HOUSE DAILY, THEREFORE AVAILABILITY CANNOT BE GUARANTEED

**DAVID BLACKMORE'S FULL BLOOD WAGYU**

*All Beef From 9+ Marble Score Animals*

Fillet 200g \$130

**DAVID BLACKMORE'S DRY AGED ROHNES**

*All Beef From 6+ Marble Score Animals*

Sirloin 400g 10 days \$190

Bavette 240g 10 days \$65

Topside 240g 11 days \$59

Blade 240g 11 days \$59

**DIEMEN'S RIDGE ENGLISH LONGHORN****DRY AGED GRASS FED**

Sirloin on the Bone 400g 34 days \$79

T- Bone 450g 34 days \$79

**COPPERTREE FARMS DRY AGED FRIESIAN**

*60 Month Old Pasture Raised Stud Cows*

Scotch 350g 47 days \$89

**CAPE GRIM DRY AGED 36 MONTH OLD GRASS FED**

Rib Eye on the Bone 350g 34 days \$89

Fillet 250g \$65

Fillet 'Minute Style' with Café de Paris Butter 250g \$65

**SIDES**

Boiled Mixed Greens with Olive Oil and Lemon \$14  
Wood Fire Grilled Sugarloaf Cabbage with Guanciaie \$16  
Wood Fire Grilled Bitter Greens with Anchovy, Chilli and Parmesan \$16  
Charcoal Roasted Sprouting Cauliflower with Ajoblanco, Grapes and Almonds \$18  
Mushy Peas with Slow Cooked Egg \$15  
Baby Carrots with Pedro Ximenez and Hazelnuts \$18  
Sautéed Mixed Mushrooms \$18  
Charcoal Roast Japanese Pumpkin and Sweet Potato with Garlic Yoghurt \$16  
Potato Puree \$14  
Sebago Potatoes Sautéed with Wagyu Fat, Garlic and Rosemary \$18  
Hand Cut Chips \$12  
Potato and Cabbage Gratin \$18/\$22  
"Mac and Cheese" (contains speck) \$16/\$21

**SIDE SALAD**

Radicchio, Cos and Endive Salad with Burnt Honey Vinaigrette \$14

MAN FIRST USED FIRE TO ROAST CHICKEN. THERE IS NO REASON TO BELIEVE THAT IT ISN'T STILL THE BEST METHOD. TASTE THE DIFFERENCE!

DRY AGED BEEF DOES NOT BENEFIT FROM COOKING PAST MEDIUM RARE

\*SEAFOOD SUPPLIED BY BRUCE COLLIS

---

ROCKPOOL PRIVATE CAN BRING YOUR FAVORITE RESTAURANTS TO YOUR OWN HOME

ROCKPOOL BAR & GRILL HAS A NUMBER OF PRIVATE DINING AREAS AVAILABLE FOR EVENTS.

**CONDIMENT SERVICE**

Mustards

Horseradish Cream

Barbecue Sauce

**SAUCES AVAILABLE TO ORDER**

Béarnaise

Harissa

Fermented Jalapeno Hot Sauce

ALL CREDIT CARD TRANSACTIONS INCUR A PROCESSING FEE OF 1.0% TO 1.5%  
ALL DEBIT CARDS INCUR A PROCESSING FEE OF 0.5% TO 1.0%  
ALL EFTPOS NO CHARGE. "TAP AND GO" INCURS DEBIT/CREDIT CARD FEE  
EXTERNAL PAYMENT APPS INCUR ADDITIONAL FEES  
5% SERVICE FEES APPLIES TO ALL TABLES UP TO 8 PEOPLE  
10% DISCRETIONARY SERVICE CHARGE APPLIES TO ALL GROUPS OF 8+  
**15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS**