

# ROCKPOOL

BAR & GRILL ★ PERTH

## Wagyu Tasting Menu

\$175 per person

*additional \$65 wine pairing or  
\$105 premium wine pairing*

Bluefin Tuna with Lemon, Black Sesame and Davidson Plum

★

Charcoal Roasted Abrolhos Island Scallops with Kombu Butter

★

Seared King Prawns with Goats Cheese Tortellini,  
Burnt Butter, Pine Nuts and Raisins

★

David Blackmore's Dry Aged Full Blood Wagyu and  
Cape Grim Dry Aged 36 Month Grass Fed

*Served with*

Boiled Mixed Greens with Extra Virgin Olive Oil and Lemon

Roasted Broccolini with Romesco

Cos, Endive and Watercress Salad with Palm Sugar Vinaigrette

★

Catherine's Passionfruit Pavlova

Tea or Coffee

A Selection of Petit Four

# ROCKPOOL

## BAR & GRILL ★ PERTH

### Three Course Menu

\$150 per person

(Reduced A La Carte Style Set Menu)

*Choice of*

Local Burrata with Roasted Figs, Radicchio and Pistachio  
Bluefin Tuna with Lemon, Black Sesame and Davidson Plum  
Charcoal Roasted Abrolhos Island Scallops with Kombu Butter  
Charcoal Roast Squid, Smoky Chilli, Onion and Pork Belly

★

*Choice of*

Goats Cheese Tortellini, Burnt Butter, Pine Nuts and Raisins  
David Blackmore's Full Blood Wagyu Bolognese with Hand Cut Fettuccine  
Charcoal Roasted Market Fish Served with Beurre Blanc and Herbs  
Cape Grim 36 Month Old Grass Fed Fillet 250g  
Cape Grim 36 Month Old Grass Fed Ribeye 350g

*Shared sides*

Potato and Cabbage Gratin  
Boiled Mixed Greens with Extra Virgin Olive Oil and Lemon  
Charcoal Oven Roast Sweet Potato with Harrisa Honey and Garlic Yoghurt  
Watercress, Cos and Endive Salad with Palm Sugar Vinaigrette

★

*Choice of*

Mandarin, Violet and Vanilla  
Catherine's Passionfruit Pavlova  
Will Studd Brilliat Savarin, Double Crème Cheese, Rhône Valley, France  
Served with Quince Paste and Crackers

★

Petit Four to Share

# ROCKPOOL

## BAR & GRILL ★ PERTH

### Shared Concept Menu

\$145 per person

#### *Shared Entrees*

Bluefin Tuna with Lemon, Black Sesame and Davidson Plum  
“Caesar” Cos, Lardo, White Anchovies, Egg, Parmesan and Sourdough Croutons  
Local Burrata with Roasted Figs, Radicchio and Pistachio  
Charcoal Abrolhos Island Scallops with Kombu Butter  
House Made Charcoal Roast Chorizo, Potato and White Beans

★

#### *Shared mains*

Seared King Prawns with Goats Cheese Tortellini, Burnt Butter,  
Pine Nuts and Raisins  
Australian Wild Greens Spanakopita with Harissa and Garlic Yoghurt  
Cape Grim Dry Aged 36 Month Old Grass Fed Rib-eye on the Bone 350g  
Cape Grim Dry Aged 36 Month Old Grass Fed Fillet 250g

#### *Shared Sides*

Roasted Broccollini with Romesco  
Charcoal Oven Roast Sweet Potato with Harissa Honey, Garlic Yoghurt and Pistachio Dukkah  
Hand Cut Chips  
“Mac and Cheese”(contains speck)

★

Catherine’s Pavlova with Passionfruit  
Opera Cake with 80% Cuvée Chocolate, Cocoa Nibs and Coffee Ice cream  
Will Studd Brillat Savarin, Double Crème Cheese, Rhône Valley, France  
Served with Quince Paste

*Note: all steaks will be cooked at same temperature*

# ROCKPOOL

## BAR & GRILL ★ PERTH

### Three Course Menu

\$135 per person

(Reduced A La Carte Style Set Menu)

*Choice of*

Local Burrata with Roasted Figs, Radicchio and Pistachio  
Charcoal Roasted Abrolhos Island Scallops with Kombu Butter  
“Caesar” Cos, Lardo, White Anchovies, Egg,  
Parmesan and Sourdough Croutons

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*Choice of*

Australian Wild Greens Spanakopita with Harissa and Garlic Yoghurt  
Charcoal Market Fish Served with Beurre Blanc and Herbs  
David Blackmore’s Full Blood Wagyu Bolognese with Hand Cut Fettuccine  
Slow Roasted Cape Grim Beef Fillet with Modern Béarnaise

*Shared Sides*

Potato and Cabbage Gratin  
Boiled Mixed Greens with Extra Virgin Olive Oil and Lemon  
Watercress, Cos and Endive Salad with Palm Sugar Vinaigrette

★

*Choice of*

Mandarin, Violet and Vanilla  
Catherine’s Passionfruit Pavlova  
Will Studd Brilliat Savarin, Double Crème Cheese, Rhône Valley, France  
Served with Quince Paste and Crackers

# ROCKPOOL

## BAR & GRILL ★ PERTH

### Two Course Lunch Menu

\$115 per person

(Reduced A La Carte Style Set Menu)

*Choice of*

Local Burrata with Roasted Figs, Radicchio and Pistachio  
Charcoal Roasted Abrolhos Island Scallops with Kombu Butter  
“Caesar” Cos, Lardo, White Anchovies, Egg,  
Parmesan and Sourdough Croutons

\*

*Choice of*

Australian Wild Greens Spanakopita with Harissa and Garlic Yoghurt  
Charcoal Market Fish Served with Beurre Blanc and Herbs  
David Blackmore’s Full Blood Wagyu Bolognese with Hand Cut Fettuccine  
Slow Roasted Cape Grim Beef Fillet with Modern Béarnaise

*Shared Sides*

Potato and Cabbage Gratin  
Boiled Mixed Greens with Extra Virgin Olive Oil and Lemon  
Watercress, Cos and Endive Salad with Palm Sugar Vinaigrette

★

A Selection of Petit Four

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## BAR & GRILL ★ PERTH

### CANAPÉ SELECTIONS

priced per piece

#### Cold

Steak Tartare on Toast \$5

Harrys Bar Chicken Sandwiches \$5

Crab, Almond and Chervil on Brioche \$8

Ortiz Anchovy Toasts with Smoked Tomato \$7

Mixed Fish Tostada \$7

Freshly Shucked Oysters \$market price

Wagin Duck Parfait on Sourdough with Davidson Plum and Cherry \$4.50

Caviar with Sour Cream and Potato Crisps \$22

#### Warm

Grilled Octopus Salad with Romesco on toast \$5

Charcoal Roast Exmouth Scallops \$6.50

Goats Cheese Tortellini \$5

Wagyu Slider \$8

Beef Empanada \$4

Manchego Cheese and Potato Empanada \$4

Fish Fingers with Tartare \$5