

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 Broccolini with Romesco
Charcoal Oven Roast Sweet Potato with Harissa Honey, Garlic Yoghurt and Pistachio Dukkah
Hand Cut Chips
“Mac and Cheese”(contains speck)
Cos, Endive and Radicchio Salad with Palm Sugar Vinaigrette

★

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

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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

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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

★

A Selection of Petit Four

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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