

COLD BAR

Caviar with Potato Crisps, Sour Cream and Chive
 - White Sturgeon Sterling Caviar 50g \$275
 - Oscietra Caviar 50g \$295
 - Beluga Caviar 125g \$650

Freshly Shucked Oysters with Mignonette Sauce
 - Merimbula Rocks, NSW \$6.50 Each
 - Smoky Bay Pacifics, SA \$6.50 Each

Western Australia Rock Lobster on Pressed Potato with Sea Herbs and Caviar \$42

Blue Fin Tuna with Lemon, Black Sesame and Davidson Plum \$36

SALADS AND OTHER THINGS

Local Burrata with Heirloom Tomatoes, Basil and Sourdough \$29
 Wood Fired Grilled Fremantle Octopus with Hommus and Preserved Lemon \$29
 Roasted Leek, Hazelnut, Brown Butter and Tarragon Sauce \$22
 Gran Reserva Serrano 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 Aleppo Pepper and Orange Oil \$35
 Buttermilk Fried Chicken, Fermented Hot Honey, Ranch Sauce and Manjimup Truffle \$27
 Fried Calamari with Macadamia Tarator and Finger Lime \$33
 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 Duck Pappardelle with Mushrooms and Red Vermouth \$39

SEAFOOD FROM THE CHARCOAL OVEN

Goldband Snapper \$45
 Red Emperor \$50
 All Fish Fillets Served with Romesco 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
 Braised Wagyu Brisket Pie, Sweet Potato Puree & Jus \$49

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 Wagin Duck Breast with Persimmon Chutney \$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

SIDES

Boiled Mixed Greens with Extra Virgin Olive Oil and Lemon \$13
 Warm Salad of Brussel Sprouts, Green Apple, and Goats Curd \$14
 Roasted Broccollini with Romesco \$12
 Wood Fire Grilled Creamed Corn with Chipotle Chilli Butter and Manchego Cheese \$12
 Sauteed Green Peas with Pancetta Lardons, Garlic, Butter and Lemon \$11
 Charcoal Oven Roast Pumpkin, Sweet Potato with Burnt Butter and Garlic Yoghurt \$15
 Potatoes Sautéed in Wagyu Fat with Rosemary and Garlic \$14
 Onion Rings \$14
 Potato Puree \$13
 Hand Cut Chips \$10
 Potato and Cabbage Gratin \$18/\$22
 “Mac and Cheese”(contains speck) \$15

Rockpool Truffle Dinner with Hugh Allen from Vue de Monde

Enjoy a decadent Rockpool Truffle Dinner with Hugh Allen from Vue de Monde.

Hugh travels to Perth from Melbourne’s iconic Vue de Monde to collaborate with Rockpool Head Chef Brendan Owens on a special dinner, as part of the West Australian Good Food Guide’s Truffles Unearthed series. Eight delicious courses, each featuring luxurious black truffles from Manjimup in Western Australia, are paired with an elegant wine pairing.

Available one night only.

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Tuesday, 12 July – from 6:00pm
 \$349 per person

DAVID BLACKMORE’S DRY AGED RUBIA GALLEGA

Sirloin 400g 62 days \$185
 Rump 300g 62 days \$80

DAVID BLACKMORE’S DRY AGED FULL BLOOD WAGYU

All Wagyu From 9+ Marble Score Animals
 Eye Chuck 300g 42 days \$80
 *Topside 240g 42 days \$52

CAPE GRIM DRY AGED 36 MONTH OLD GRASS FED

Rib-eye on the Bone 350g 48 days \$79
 Rump 350g 48 days \$65
 Fillet 250g \$65

BLACKWOOD VALLEY DRY AGED 24 MONTH OLD GRASS FED

Rib-eye on the Bone 350g 42 days \$79
 Sirloin on the Bone 400g 42 days \$72

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](#)