

Saturday
18 June
2022

COLD SEAFOOD BAR

Caviar with Toast and Crème Fraiche

- ‘Giaveri’ Beluga Siberian 30g 400

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- Ars Italica White Sturgeon 30g 195

Freshly Shucked Oysters with Mignonette Sauce

- Rocks

– Wagonga 6.5 each

- Pacific

– Coffin Bay 6.5 each

Crudo of Yellowfin Tuna with

Lemon, Black Sesame and Davidson Plum 35

Poached Prawns with Avocado Puree, Yuzu, Chilli and Pistachio 34

Coral Trout Ceviche with Compressed Melon, Cherry Tomatoes and Chilli 32 NF,DF,GF

Yellow Fin Tuna Tartare with Smoked Oyster Emulsion and Chives 39

COLD STARTERS

Burrata with Marinated and Smoked Capsicums, Grilled Bread 35

Classic Steak Tartare with Dobson’s Potato Crisps 35

Juan Pedro Domecq Jamon Iberico,

San Daniele Prosciutto and

Sopressa Milano with Pickled Vegetables 39

HOT STARTERS

Whole Grilled King Prawns with Spicy Prawn Emulsion 39

Fried Southern Calamari* with Miso Mayonnaise, Sage, Radicchio and Sunflower Seeds 32

Wood Fire Grilled Octopus with Chimichurri and Jerusalem Artichoke 39

Wagyu Sausage with Salsa Verde, Fennel Salad and Beef Jus 28

King Prawns with Goat’s Cheese Tortellini, Burnt Butter, Raisins and Pine Nuts 39

Wagyu Bolognaise with Hand Cut Fettuccine 29

Braised Lamb Ribs with Parmesan Broth, Basil and Crisp Kale 32

BEEF FROM THE WOOD FIRE 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 (ALL WAGYU FROM 7+ MARBLE SCORE ANIMALS)

Sirloin 300g 40 days 139

Rump Cap 220g 40 days 100

Fillet 200g 40 days 99

Topside 240g 40 days 49

CAPE GRIM DRY AGED 36 MONTH OLD GRASS FED

Rib Eye on the Bone 400g 44 days 89

Scotch Fillet 300g 75

Sirloin on the Bone 400g 31 days 72

T-Bone 500g 31 days 72

Fillet 230g 65

CAPE GRIM DRY AGED VINTAGE 60 MONTH OLD GRASS FED

Rib-Eye on the Bone 400g 60 days 100

SAUCES AVAILABLE TO ORDER

HORSERADISH CREAM

BÉARNAISE

HARISSA

CONDIMENT SERVICE

MUSTARD

BARBEQUE SAUCE

FROM THE WOOD FIRED ROTISSERIE

Hazeldene Free Range Wood Fire Grilled Chicken with Cauliflower, Leeks and Chicken Jus (60 Minutes Cook Time) 49

MAN FIRST USED FIRE TO ROAST CHICKEN. THERE IS NO REASON TO BELIEVE THAT THIS IS NOT STILL THE BEST METHOD. TASTE THE DIFFERENCE!

MAIN PLATES

Wild Mushroom Risotto 45

Grilled Coral Trout Fillet with Celeriac Puree, Apple and Celeriac Salad 55

Spicy Mussel and Saffron Stew with Wood Fire Grilled Seafood and Aioli 58

Wood Fire Grilled Hay Valley Grass Fed Lamb Cutlets and Chops with Sheep’s Yoghurt and Dried Olive 52

Corned Wagyu Silverside with Green Goddess Dressing and Wood Grilled Leaves 45

Braised Mishima Shin with Saffron Risotto and Gremolata 58

South Australia Kangaroo with Bunya Nut Molé, Rice Crisp and Pickle Red Onion 43

OAK HILL BLACK TRUFFLE 5 GRAMS 30

*CORNER INLET FISH IS SUPPLIED BY BRUCE COLLIS

SIDES

Steamed Greens with Mint, Extra Virgin Olive Oil and Lemon 14

Wood Fire Grilled Beetroot with Goat’s Curd and Chardonnay Vinegar 18

Sautéed Mixed Mushrooms with Garlic and Pangrattato 25

Roasted Carrots with Thyme, Garlic and Hazelnuts 18

Sautéed Dobson’s Potatoes with Garlic, Rosemary and Wagyu Fat 18

Potato and Cabbage Gratin 18

“Mac and Cheese” (contains Pork) 16

SIDE SALADS

Radicchio, Cos and Endive Salad with Palm Sugar Vinaigrette 12

Cabbage and Parmesan ‘Coleslaw’ 12

ROCKPOOL REQUESTS PATRONS WITH FOOD ALLERGIES OR OTHER DIETARY REQUIREMENTS TO PLEASE INFORM THEIR WAITER PRIOR TO ORDERING. WE WILL ENDEAVOUR TO ACCOMMODATE YOUR DIETARY NEEDS, HOWEVER WE CANNOT BE HELD RESPONSIBLE FOR TRACES OF ALLERGENS

ALL CREDIT CARD TRANSACTIONS INCUR A PROCESSING FEE OF 1.0% TO 1.5%

ALL DEBIT CARDS INCUR A PROCESSING FEE 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 FEE APPLIES MONDAY TO SATURDAY

10% SURCHARGE APPLIES ON SUNDAYS

15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS FOR TABLES OF 8 OR MORE GUESTS, YOUR BILL WILL INCLUDE A SERVICE CHARGE OF 10%