

July
2022

COLD SEAFOOD BAR

Caviar with Toast and Crème Fraiche
- ‘Giaveri’ Beluga Siberian 30g 400
- Ars Italica White Sturgeon 30g 195

Freshly Shucked Oysters with Mignonette Sauce
- Rocks

– Tuross 6.5 each

- Pacific

– Little Swanport 6.5 each

Crudo of Hiramasa Kingfish with Lemon, Black
Sesame and Davidson Plum 35

Yellowfin Tuna Tartare with Smoked Oyster
Emulsion and Chives 39

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

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 Pressata 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

Kangaroo and Wagyu Sausage with Salsa Verde,
Fennel and Beetroot Salad and Beef Jus 32

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

Wagyu Bolognese 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

GRASS FED
(ALL FROM 7+ MARBLE SCORE ANIMALS)

Sirloin 300g 41 days 205

DAVID BLACKMORE DRY AGED RUBIA GALLEGA

GRASS FED
(ALL FROM 3+ MARBLE SCORE ANIMALS)

Denver Chuck 240g 41 days 75

Eye of Chuck 240g 41 days 69

Topside 240g 41 days 59

CAPE GRIM DRY AGED 36 MONTH OLD GRASS FED

Rib Eye on the Bone 400g 57 days 89

Scotch Fillet 300g 75

Sirloin on the Bone 400g 23 days 72

T-Bone 500g 23 days 72

Fillet 230g 65

PROVENIR DRY AGED GRASS FED

Rib Eye on the Bone 400g 83 Days 100

SAUCES AVAILABLE TO ORDER

HORSERADISH CREAM
BÉARNAISE

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 King George Whiting* with Celeriac Puree,
Apple and Celery 57

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 Rohnes Shin with Saffron Risotto
and Gremolata 58

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
Cabernet Sauvignon 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%