

ROCKPOOL

BAR & GRILL ★ PERTH

Wagyu Tasting Menu

\$175 per person

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

Hiramasa Kingfish 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 Heirloom Tomatoes, Basil and Sourdough
Hiramasa Kingfish with Lemon, Black Sesame and Davidson Plum
Charcoal Roasted Abrolhos Island Scallops with Kombu Butter
Gran Reserva Serrano with Persimmon, Guindilla and Sourdough

★

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 Romesco 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 Pumpkin, Sweet Potato with Burnt Butter and Garlic Yoghurt
Radicchio, Cos and Endive Salad with Palm Sugar Vinaigrette

★

Choice of

Rhubarb Sorbet with Coconut Gel and Caramelised Oats
Catherine's Passionfruit Pavlova
Halls Suzette Double Cream Brie, Cow's Milk, Harvey WA
Served with Quince Paste

★

Petit Four to Share

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BAR & GRILL ★ PERTH

Shared Concept Menu

\$145 per person

Shared Entrees

Bluefin Tuna with Lemon, Black Sesame and Davidson Plum
Local Burrata with Heirloom Tomatoes, Basil and Sourdough
Gran Reserva Serrano with Persimmon, Guindilla and Sourdough
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 Pumpkin, Sweet Potato with Burnt Butter and Garlic Yoghurt
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
Halls Suzette Double Cream Brie, Cow's Milk, Harvey WA
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 Heirloom Tomatoes, Basil and Sourdough
Charcoal Roasted Abrolhos Island Scallops with Kombu Butter
Fried Calamari with Macadamia Tarator and Finger Lime

*

Choice of

Australian Wild Greens Spanakopita with Harissa and Garlic Yoghurt
Charcoal Market Fish Served with Romesco 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
Cos, Radicchio and Endive Salad with Palm Sugar Vinaigrette

★

Choice of

Rhubarb Sorbet with Coconut Gel and Caramelised Oats
Catherine's Passionfruit Pavlova
Halls Suzette Double Cream Brie, Cow's Milk, Harvey WA
Served with Quince Paste

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Two Course Lunch Menu

\$115 per person

(Reduced A La Carte Style Set Menu)

Local Burrata with Heirloom Tomatoes, Basil and Sourdough
Charcoal Roasted Abrolhos Island Scallops with Kombu Butter
Fried Calamari with Macadamia Tarator and Finger Lime

*

Choice of

Australian Wild Greens Spanakopita with Harissa and Garlic Yoghurt
Charcoal Market Fish Served with Romesco 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
Cos, Radicchio 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

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