

COLD BAR

Caviar with Crisps and Crème Fraîche
- Ars Italica, Royal Oscietra 50g 325
Ticino Park, Italy
- N25 Kaluga, Russian Sturgeon 50g
Yunnan, China 350
Freshly Shucked Oysters with Mignonette
- Merimbula, NSW, Sydney Rock 7 each
Yellowfin Tuna with Lemon, Black Sesame and
Davidson Plum 38
Crudo of Goldspot Trevally with Coconut, Jalapeno
and Curry Leaves 34
“Rockpool Prawn Cocktail” with Rouille and
Fresh Baked Brioche Bun 42
Joselito Iberico Jamon, Duroc Jamon Serrano and
Fratelli Galloni Parma Prosciutto 45

SALADS AND OTHER THINGS

Baby Cos, Avocado, Cherry Tomato and
Jalapeno Chilli Salad 32
Heirloom Tomatoes with Buffalo Mozzarella,
Queen Garnet Plum and Oregano 32
Wood Fire Grilled Red Peppers with Don Bocarte
Anchovies, Eschallots and Cabernet Vinegar 35
Wood Fire Grilled Baby Octopus with
Charred Eggplant and Ash Chimmi Churri 38
House Made Ricotta with Grilled Figs, Parma Prosciutto
and Roasted Almonds 36
Steak Tartare with 12 Month Pyengana Cheddar and
Potato Crisps 38
House Smoked Berkshire Leg Ham with
Grilled Pineapple, Onion Cream and Tonka Bean 34

HOT STARTERS

Wood Fire Grilled Paspaley Pearl Meat with
Desert Lime Salsa 49
Abrolhos Island Scallops with Jamon XO 42
Fried Calamari* with Macadamia Tarator,
Finger Limes and Kampot Pepper 36
Charcoal Roasted Chorizo with Green Peppers,
Okra and Black Beans 35
Charcoal Roasted Pork Belly with
Pippies, Smoked Tomatoes and Kaffir Lime 34
Charcoal Roasted Coral Trout Wings with Native
Tamarind Sambal and Burnt Lime 32
Wood Fire Grilled Morcilla with
Roasted Apple Salsa and Walnuts 29
Wood Fire Grilled Bone Marrow with
Mushroom Crust and Herb Salad 39

PASTA

Seared King Prawns with Goats Cheese Tortellini,
Burnt Butter, Pine Nuts and Raisins 46
Wagyu Shin Ragu with Casarecce, San Marzano
Tomatoes and Gremolata 39

SEAFOOD FROM THE CHARCOAL OVEN

King George Whiting* with Soft Herbs and Aioli 62
Coral Trout with Coconut, Chilli and Curry Leaves 59
Swordfish with Corn Puree, Kaffir Lime, and Prawn Oil 57
Eastern Rock Lobster with Kombu Butter 80g 180

MAIN PLATES

Australian Wild Greens Spanakopita 49
Steak Diane Pie with Potato Puree
(40 Minutes) 49
Wagyu Cheeks with Pea Puree and
Pedro Ximénez 52
Half Eastern Rock Lobster Thermidor 400g 105

COOKED OVER FIRE

Free Range Chicken with Pumpkin Puree,
Sage and Pumpkin Jus (50 Minutes) 55
Bangalow Pork Chop with Curry Leaves,
Black Peppercorns and Caramelised Whey 55
House Made Italian Pork Sausages with
Roasted Onions and Grilled Grapes 52
Milly Hill Lamb Chops and Cutlets with
Traditional Mint Jelly 65

BEEF FROM THE WOOD FIRED GRILL

WE BUTCHER IN HOUSE DAILY, THEREFORE
AVAILABILITY CANNOT BE GUARANTEED

DAVID BLACKMORE'S ROHNES

All Beef From 6+ Marble Score Animals

Sirloin 300g 12 days 195
Denver 240g 12 days 95
Eye of Chuck 240g 12 days 72
Blade 240g 12 days 65
Topside 240g 12 days 65
Skirt 240g 12 days 59

ROBBINS ISLAND WAGYU

All Beef From 9+ Marble Score Animals

Sirloin 300g 155

PROVENIR DRY AGED GRASS FED ANGUS

Rib Eye on the Bone 350g 39 days 95

COPPERTREE FARMS DRY AGED FRIESIAN

60 Month Old Pasture Raised Stud Cows

Scotch 400g 41 days 95

CAPE GRIM DRY AGED 36 MONTH OLD GRASS FED

Rib Eye on the Bone 400g 63 days 95

Rump 350g 43 days 72

Fillet 250g 72

Fillet 'Minute Style' with Café de Paris Butter 250g 72

SIDES

Boiled Mixed Greens with Olive Oil and Lemon 18
Sautéed Padron Peppers with Garlic and
Sherry Vinegar 19
Charcoal Roasted Green Beans with
Pesto Trapanese and Ricotta Salata 19
Wood Fire Grilled Sugarloaf Cabbage with
Guanciale 19
Wood Fire Grilled Creamed Corn with Chipotle
Chilli Butter and Manchego 19
Mushy Peas with Slow Cooked Egg 18
Sautéed Mixed Mushrooms 19
Charcoal Roast Japanese Pumpkin and Sweet Potato
with Garlic Yoghurt 19
Potato Puree 18
Sebago Potatoes Sautéed with Wagyu Fat,
Garlic and Rosemary 19
Hand Cut Chips 16
Potato and Cabbage Gratin 22
“Mac and Cheese” (contains speck) 22/29

SIDE SALAD

Radicchio, Cos and Endive Salad
with Burnt Honey Vinaigrette 16
Cucumber Salad with Rosemary, Garlic and
Sunflower Seeds 16

Join us at Rockpool Bar & Grill Sydney on the 26th
March for a very special dinner with an amazing
Australian and International 12 Chefs Line-Up for
Türkiye and Syria

BOOK HERE



*SEAFOOD SUPPLIED BY BRUCE COLLIS

DRY AGED BEEF DOES NOT BENEFIT FROM COOKING PAST
MEDIUM RARE

RESTAURANT OPENING HOURS

MONDAY TO FRIDAY LUNCH 12 TO 2.30PM

MONDAY TO FRIDAY DINNER 6 TILL LATE

SATURDAY DINNER 5.30 TILL LATE

**10% DISCRETIONARY SERVICE CHARGE APPLIES TO ALL
GROUPS OF 6+**

**15% SURCHARGE APPLIES ON ALL PUBLIC
HOLIDAYS**

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