

COLD SEAFOOD BAR

Caviar with Potato Rosti, Sour Cream & Chives
- Sturia Oscietra Caviar, 30g \$149
- ARS Italica Oscietra Caviar 50g \$310
- Black Pearl Oscietra Black 50g \$300
Freshly Shucked Oysters with Mignonette
- Coffin Bay Pacific, SA \$7.50 each
- Shoal Haven Rocks, NSW \$7.50 each

Kingfish with Yuzu Dressing, Miso and Pickled Daikon Radish \$29
Sashimi of Paspaley Pearl Meat with Desert Lime Salsa \$55

COLD STARTERS

Prosciutto Di San Daniele and Sopressa with Guindillas Peppers \$32
Steak Tartare with Aged Pyengana Cheddar and Horseradish \$32
Wood Fired Rare Beef Salad with Jalapeno Sauce and Tortillas \$32
Wagin Duck Liver Parfait with Blackberry and Brioche \$31
La Delizia Burrata with Pickled Roasted Beetroot and Pistachio \$26
Abrolhos Island Scallop with Buttermilk, Wasabi and Dill \$29

HOT STARTERS

Charcoal Rottneist Island Scallops with Aleppo Pepper and Orange Oil \$11 each
Traditional Garlic Prawns** \$33
Wood Fired Grilled Busselton Octopus with Hommus and Harissa Oil \$33
Charcoal Roasted Port Lincoln Prawns with Herb Marinade \$33
Charcoal Roasted Pemberton Marron with Herb Marinade \$54
Black Label Berkshire Pork Chorizo with Roasted Capsicum, Olives and Mixed Herbs \$21
Buttermilk Fried Fish Wings with Black Garlic Aioli \$12 each

PASTA

Seared King Prawn** with Goats Cheese Tortellini, Burnt Butter, Pine Nuts and Raisins \$44/\$66
Wagin Duck and Mushroom Fettucine, Red Vermouth, Basil and Pistachio \$39

SEAFOOD FROM THE CHARCOAL OVEN

Charcoal Roasted Red Emperor with Tomato and Caper Butter \$58
West Australian Rock Lobster 500g with Kombu Butter \$99

MAIN PLATES

Australian Wild Greens Spanakopita \$43
David Blackmore Wagyu Beef and Mushroom Pie with Potato Puree \$55 (30 minutes)
Beer Battered Flathead with Tartare Sauce \$39

FROM THE WOOD FIRED GRILL AND ROTISSERIE

Wood Fired Black Label Berkshire Pork Cutlet 400g with Chimmi Churri \$59
Wood Fired Wagin Duck Breast with Peas, Spring Vegetables and Jus Gras \$49
Wood Fired Mt Barker Free Range Chicken with Chipotle Glaze and Garlic Yoghurt (50 Minutes) \$55

BEEF FROM THE WOOD FIRED GRILL

DAVID BLACKMORE'S DRY AGED FULL BLOOD WAGYU
(All Wagyu From 9+ Marble Score Animals)
Topside* 240g 51 days with Chimmi Churri \$60
Eye Chuck 250g \$85
Denver 220g \$132

BEEF FROM THE WOOD FIRED GRILL

DAVID BLACKMORE'S DRY AGED GRASS FED MISHIMA

Sirloin 400g 20 days \$275
Rump 220g 20 days \$95

DAVID BLACKMORE'S DRY AGED

RUBIA GALLEGA

Rump 300g 29 days \$80
*Topside 240g 28 days \$52

CAPE GRIM DRY AGED 36 MONTH OLD

GRASS FED

T-Bone 400g 66 days \$80
Rump 350g 31 days \$80

VINTAGE DRY AGED 60 MONTH OLD

GRASS FED

Rib-Eye 350g 54 days \$85

COPPERTREE FARMS DRY AGED FRIESIAN

60 MONTH OLD PASTURE RAISED STUD COWS

Fillet 250g \$77

BLACKWOOD VALLEY DRY AGED 24 MONTH

OLD GRASS FED

Sirloin on the Bone 400g 22 days \$88

SIDES

Woodfired Kale, Peas and Spring Onions with Barbeque Seasoning \$15
Charcoal Roasted Pumpkin and Sweet Potato with Burnt Butter and Garlic Yoghurt \$16
Wood Fired Broccolini with Parmesan \$14
Wood Fired Grilled Creamed Corn with Chipotle Chilli Butter and Parmesan \$15
Wood Fired Asparagus with Curried Egg Emulsion \$14
Sautéed Sugar Snap Peas, Snow Peas with Ginger and Pancetta \$16
"Mac and Cheese" (contains speck) \$16
Hand Cut Chips \$14
Potato and Cabbage Gratin \$19 / \$23
Potato Puree \$13

SIDES SALAD

Cos, Endive and Mixed Leaves with Burnt Honey Vinaigrette \$16
Shaved Savoy Cabbage and Grana Padano with Chardonnay Vinegar \$13
"Caesar" Cos, Lardo, White Anchovies, Egg, Parmesan and Croutons \$26

We Butcher in House Daily Therefore Availability Cannot Be Guaranteed

Dry Aged Beef Does Not Benefit From Cooking Past Medium Rare

** Recommended Rare to Medium-Rare*

*** Marine stewardship council approved which means these fish and shellfish will now be sustainable forever*

CREDIT CARDS INCUR A PROCESSING FEE
VISA/MASTERCARD 1.7% TO 2.7%
ALL DEBIT CARDS AND EFTPOS INCUR A PROCESSING FEE OF 0.95%
EXTERNAL PAYMENT APPS INCUR ADDITIONAL FEES.
10% SURCHARGE APPLIES ON SUNDAYS
15% SURCHARGE ON PUBLIC HOLIDAYS
FOR TABLES OF 6 OR MORE GUESTS, YOUR BILL WILL INCLUDE A SERVICE CHARGE OF 10%
STILL OR SPARKLING WATER – \$10 PER PERSON
FOR UNLIMITED SUPPLY THROUGHOUT THE DURATION OF YOUR MEAL

SAUCES AVAILABLE TO ORDER

Béarnaise
Jalapeno Hot Sauce
Horseradish Cream
Harissa
CONDIMENT SERVICE
Seeded Mustard
Dijon Mustard
Hot English Mustard
BBQ Sauce

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

IF USING CROWN GIFT CARD STARTS WITH 6038 4106, PLEASE SCAN THE QR CODE AND FOLLOW THE INSTRUCTIONS

