

COLD SEAFOOD BAR

Caviar with Potato Rosti, Sour Cream & Chives

- Black Pearl Oscietra Caviar 10g \$49

- ARS Italica Oscietra Caviar 50g \$310

- Black Pearl Beluga Caviar 125g \$750

Freshly Shucked Oysters with Mignonette

- Coffin Bay Pacific, SA \$7.50 each

- Merimbula Rocks, NSW \$7.50 each

Kingfish with Yuzu Dressing, Miso and Pickled Daikon Radish \$29

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

Traditional Garlic Prawns** \$33

Charcoal Rottnest Island Scallops with Aleppo Pepper and Orange Oil \$11 each

Charcoal Roasted Port Lincoln Prawns with Herb Marinade \$33

Charcoal Roasted Pemberton Marron with Herb Marinade \$54

Fried Calamari with Macadamia Tarator, Finger Lime and Saltbush \$29

Buttermilk Fried Fish Wings with Black Garlic Aioli \$12 each

Wood Fired Grilled Busselton Octopus with Hommus and Harissa Oil \$33

PASTA

Seared King Prawn**with Goats Cheese Tortellini, Burnt Butter, Pine Nuts and Raisins \$44/\$66

Wagyu Bolognese with Fettuccine \$35/\$51

SEAFOOD FROM THE CHARCOAL OVEN

Charcoal Roasted Goldband Snapper with Tomato and Capers 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)

FROM THE WOOD FIRED GRILL AND ROTISSERIE

Wood Fired Black Label Berkshire Pork Cutlet 400g with Brown Sauce \$59

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)

Sirloin 400g 22 days \$295

*Topside 240g 22 days with Chimmi Churri \$60

DAVID BLACKMORE’S DRY AGED GRASS FED MISHIMA

(All Mishima From 9+ Marble Score Animals)

Eye Chuck 240g 24 days \$84

Denver 220g 24 days \$120

*Blade 240g 24 days \$72

Oyster Blade 220g 24 days \$130

DAVID BLACKMORE’S DRY AGED RUBIA GALLEGA

Skirt 240g 21 days \$65

CAPE GRIM DRY AGED 36 MONTH OLD GRASS FED

Rib-Eye 350g 47 days \$85

Sirloin 400g 45 days 84

Rump 350g 40 days \$80

T-Bone 400g 45 days \$80

Fillet 250g \$72

VINTAGE DRY AGED 60 MONTH OLD GRASS FED

Rib-Eye 350g 47 days \$85

COPPERTREE FARMS DRY AGED FRIESIAN 60 MONTH OLD PASTURE RAISED STUD COWS

Scotch Fillet 500g 44 days \$119

SIDES

Woodfired Kale, Peas and Spring Onions with Barbeque Seasoning \$15

Wood Fired Asparagus with Curried Egg Emulsion \$14

Wood Fired Broccolini with Manchego \$14

Wood Fired Grilled Creamed Corn with Chipotle Chilli Butter and Parmesan \$15

Sautéed Sugar Snap Peas, Snow Peas with Ginger and Pancetta \$16

Charcoal Roasted Pumpkin and Sweet Potato with Burnt Butter and Garlic Yoghurt \$16

Hand Cut Chips \$14

Potato and Cabbage Gratin \$19/\$23

Potato Puree \$13

“Mac and Cheese” (contains speck) \$16

Onion Rings \$16

SIDES SALAD

Cos, Endive and Radicchio Salad 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

