

SNACKS

Taramasalata with Bottarga and Salmon Roe 7 each

Chicken Liver Parfait with Pedro Ximenez and Hazelnuts 7 each

Zucchini Flower, Ricotta and Feta with Romesco Sauce 10 each

COLD SEAFOOD BAR

Caviar with Blini, Potato Crisps and Traditional Condiments

- ‘Giaveri’ Beluga 30g 420

- ‘Ars Italica’ White Sturgeon 30g 205

Freshly Shucked Oysters with Mignonette Sauce

- Rocks

- Merimbula 7.50 each

- Tathra 8.50 each

Yellowfin Tuna Tartare with Black Sesame, Davidson Plum and Chives 36

Swordfish Ceviche with Red Tiger's Milk and Watermelon 32

COLD STARTERS

Juan Pedro Domecq Iberico, San Daniele Prosciutto, with Pickled Vegetables 39

Steak Tartare with 12 Month Pyengana Cheddar and Potato Crisps 36

Buffalo Mozzarella with Confit Leeks, Pistachios and Grilled Bread 32

Baby Cos, Avocado, Cherry Tomato and Jalapeño Salad 25

Grilled Cucumber with Sunflower Seeds, Goat’s Curd and Rosemary Dressing 22

HOT STARTERS

Wood Fire Grilled Octopus with Chimichurri and Charred Eggplant 44

Whole Grilled King Prawns with Kampot Pepper, Lime and Curry Leaves 44

Goat’s Cheese Tortellini with King Prawns, Burnt Butter, Raisins and Pine Nuts 46

Wagyu Bolognaise with Hand Cut Fettuccine 29

Wagyu Salted Beef with “Reuben Condiments” 34

Wood Fire Bone Marrow with Mushroom Crust and Herb Salad 36

Wood Fire Grilled Wagyu Chorizo with Pedro Ximénez and Pebre 36

Coral Trout Collars with Café de Paris Butter 34

MAIN PLATES

Australian Wild Greens Spanakopita 49

Grilled Rock Flathead with Corn Purée, and Prawn Oil 52

Grilled Swordfish with Mussel-Saffron Sauce, Grilled Bread and Aioli 59

Steak Diane Pie with Potato Puree (40 minutes) 49

Wood Fire Grilled Western District Dorset Lamb Double Cutlet and Loin Chop with Sheep’s Yoghurt 53

Wood Fire Grilled Tasmanian Rock Lobster with Garlic Butter 900g 250

FROM THE WOOD FIRED ROTISSERIE

Free Range Wood Fire Grilled Chicken with Peas, Mint, Chilli and Elderflower Dressing (60 Minutes Cook Time) 55

MAN FIRST USED FIRE TO ROAST CHICKEN. THERE IS NO REASON TO BELIEVE THAT THIS IS NOT STILL THE BEST METHOD. TASTE THE DIFFERENCE

INTENSIVE INDUSTRIAL FARMING IS CRUEL, ALL OF OUR ANIMALS ARE HUMANELY TREATED AND LIVE A STRESS FREE AND HAPPY LIFE

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 FULL BLOOD WAGYU (ALL FROM 9+ MARBLE SCORE ANIMALS)

Sirloin on the Bone 350g 35 days 250

Rump 240g 35 days 130

Denver 240g 35 days 98

Eye of Chuck 240g 35 days 85

DAVID BLACKMORE DRY AGED RUBIA GALLEGA (ALL FROM 3+ MARBLE SCORE ANIMALS)

Topside 240g 14 days 69

CAPE GRIM DRY AGED 36 MONTH OLD GRASS FED

Rib Eye on the Bone 400g 47 days 95

Scotch 300g 89

T-Bone 500g 47 days 92

Sirloin on the Bone 400g 47 days 85

Fillet 230g 72

GIPPSLAND ANGUS 45 MONTH OLD DRY AGED

Rib Eye on the Bone 400g 41 days 100

CAPE GRIM DRY AGED VINTAGE 60 MONTH OLD GRASS FED

Rib Eye on the Bone 400g 35 days 79

SAUCES AVAILABLE TO ORDER

HORSERADISH CREAM

BÉARNAISE

JALAPENO HOT SAUCE

CONDIMENT SERVICE

MUSTARD

BBQ SAUCE

SIDES

Grilled Asparagus with Citrus Dressing, Crispy Shallots 19

Zucchini Sofrito with Smoked Almonds and Parmesan 16

Wood Fire Grilled Carrots with Honey, Tahini and Roasted Pepitas 16

Sautéed Mixed Mushrooms with Garlic Butter and Pangrattato 20

Potato Puree 16

Sautéed Dobson’s Potatoes with Garlic, Rosemary and Wagyu Fat 19

Potato and Cabbage Gratin 19/24

Hand Cut Chips 16

Fried Eggs with Manchego & Shallots 14

Onion Rings 14

‘Mac and Cheese’ (Contains Pork) 17

Padron Peppers with Saffron Aioli, Sherry Vinegar and Garlic 24

SIDE SALADS

Radicchio, Cos and Endive Salad with Burnt Honey Vinaigrette 16

Shaved Cabbage Salad with Parmesan and Mint 15

SEAFOOD SUPPLIED BY BRUCE COLLIS

SOURDOUGH SUPPLIED BY BAKER BLEU, CAULFIELD

CULTURED BUTTER SUPPLIED BY COPPERTREE FARMS, NSW

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

VISA/MASTERCARD 1.7% AMEX 2.7%

ALL DEBIT CARDS AND EFTPOS INCUR A

PROCESSING FEE OF 0.95%

TAP AND GO INCURS DEBIT/CREDIT CARD FEE

EXTERNAL PAYMENT APPS INCUR ADDITIONAL FEES

10% SURCHARGE APPLIES ON SUNDAYS

15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS

FOR TABLES OF 6 OR MORE GUESTS, YOUR BILL WILL INCLUDE A

SERVICE CHARGE OF 10%