

January
2024

SNACKS

Taramasalata with Bottarga and Salmon Roe 7 each

Chicken Liver Parfait with Pedro Ximenez and Hazelnuts 7 each

Zucchini Flowers, Ricotta, with Romesco Sauce 10 each

Brioche with Sterling Caviar and Crème Fraiche 25 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
- Wapengo 7.50 each

Flathead Ceviche with Red Tiger Milk and Watermelon 39

Tuna Tartare with Lemon, Black Sesame and Davidson Plum 36

COLD STARTERS

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

Steak Tartare with 12 Month Pyengana Cheddar and Potato Crisps 36

Baby Cos, Avocado, Cherry Tomato and Jalapeño Salad 25

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

SEAFOOD SUPPLIED BY BRUCE COLLIS
SOURDOUGH SUPPLIED BY BAKER BLEU, CAULFIELD
CULTURED BUTTER SUPPLIED BY COPPERTREE FARMS, NSW

HOT STARTERS

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

Wood Fire Grilled Octopus with Chimichurri and Charred Eggplant 44

Wagyu Bolognese with Hand Cut Fettuccine 29

Wood Fire Bone Marrow with Mushroom Crust and Herb Salad 36

MAIN PLATES

Australian Wild Greens Spanakopita 49

Grilled Flathead with Corn Purée, and Prawn Oil 59

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

Steak Diane Pie with Potato Puree (40 minutes) 49

Wood Fire Grilled Tasmanian Rock Lobster with Garlic Butter 850g 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 400g 35 days 260

Fillet 240g 35 days 145

Denver 240g 35 days 98

Eye of Chuck 240g 35 days 85

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

Scotch 300g 35 days 185

Round 240g 35 days 65

Blade 240g 35 days 60

CAPE GRIM DRY AGED 36 MONTH OLD GRASS FED

Rib Eye on the Bone 400g 47 days 95

Scotch 300g 89

T-Bone 400g 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

SAUCES AVAILABLE TO ORDER

HORSERADISH CREAM

BÉARNAISE

JALAPENO HOT SAUCE

CONDIMENT SERVICE

MUSTARD

BBQ SAUCE

SIDES

Padron Peppers with Saffron Aioli, Sherry Vinegar and Garlic 16

Grilled Asparagus with Fried Shallots and Citrus Dressing 19

Zucchini Sofrito with Smoked Almonds and Parmesan 16

Sautéed Mixed Mushrooms with Garlic Butter and Pangrattato 20

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

Potato Puree 16

Potato and Cabbage Gratin 19/24

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

Hand Cut Chips 16

Onion Rings 14

Fried Eggs with Manchego & Shallots 14

Mac and Cheese (Contains Pork) 17

SIDE SALADS

Radicchio, Cos and Endive Salad with Burnt Honey Vinaigrette 16

Shaved Cabbage Salad with Parmesan and Mint 15

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%