

February  
2024

### SNACKS

Taramasalata with Bottarga and Salmon Roe 8 each

Wagyu Shin Croquettes with Gentleman's Relish 9 each

Zucchini Flowers, Ricotta, with Romesco Sauce 10 each

### COLD SEAFOOD BAR

Caviar with Blini, Potato Crisps and Traditional Condiments

- 'Giavieri' Beluga 30g 420

- 'Ars Italica' White Sturgeon 30g 210

Freshly Shucked Rock Oysters with Mignonette - Albany WA 8 each

Snapper Ceviche with Red Tiger Milk and Watermelon 33

Tuna Tartare with Lemon, Black Sesame and Davidson Plum 36

### COLD STARTERS

Juan Pedro Domecq Iberico, San Daniele Prosciutto, with Pickled Vegetables 42

Steak Tartare with 12 Month Pyengana Cheddar and Potato Crisps 36

Buffalo Mozzarella with Confit Leeks, Pistachios and Grilled Bread 32

Heirloom Tomato with Fresh Ricotta, Smoked Tomato Dressing and Tarragon Oil 27

Baby Cos, Avocado, Cherry Tomato and Jalapeño Salad 26

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

### HOT STARTERS

Whole Grilled King Prawns with Kampot Pepper, Lime and Curry Leaves 46

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

Wood Fire Grilled Octopus with Chimichurri and Charred Eggplant 44

Wood Fire Grilled Wagyu Chorizo with Pedro Ximenez and Pebre 37

Wagyu Bolognese with Hand Cut Fettuccine 32

Wagyu Salted Beef with "Reuben Condiments" 34

### MAIN PLATES

Australian Wild Greens Spanakopita 50

Grilled Flathead with Corn Purée, and Prawn Oil 52

Grilled Snapper 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 1kg 260

### FROM THE WOOD FIRED ROTISSERIE

Free Range Wood Fire Grilled Chicken with Fermented Chilli Sauce, Cashews and Herb Salad (60 Minutes Cook Time) 60

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)

Eye of Chuck 240g 35 days 85

Topside 240g 35 days 69

**DAVID BLACKMORE DRY AGED BREEDING WAGYU GRASS FED**  
(ALL FROM 6+ MARBLE SCORE ANIMALS)

Sirloin on the Bone 400g 36 days 210

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

Oyster Blade 240g 35 days 95

Rump 240g 35 days 92

Round 240g 35 days 65

**CAPE GRIM DRY AGED 36 MONTH OLD GRASS FED**

Rib Eye on the Bone 400g 47 days 95

Scotch 300g 89

Sirloin on the Bone 400g 47 days 85

T-Bone 400g 47 days 92

Fillet 230g 72

**COPPERTREE FARMS DRY AGED FRIESIAN**  
(60 MONTH OLD PASTURE RAISED COWS)

Scotch 300g 35 days 100

**CAPE GRIM DRY AGED VINTAGE 60 MONTH OLD GRASS FED**

Rib Eye on the Bone 400g 68 days 85

SAUCES AVAILABLE TO ORDER	CONDIMENT SERVICE
HORSERADISH CREAM	MUSTARD
BÉARNAISE	BBQ SAUCE
JALAPENO HOT SAUCE	

### SIDES

Padron Peppers with Saffron Aioli, Sherry Vinegar and Garlic 24

Grilled Green Beans with Basil Pesto and Pine Nuts 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

Creamed Corn with Chipotle Chilli Butter and Manchego Cheese 19

Potato and Cabbage Gratin 19/24

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

Hand Cut Chips 16

Onion Rings 16

Fried Eggs with Manchego & Chives 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 16

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%

SEAFOOD SUPPLIED BY BRUCE COLLIS

SOURDOUGH SUPPLIED BY BAKER BLEU, CAULFIELD

CULTURED BUTTER SUPPLIED BY COPPERTREE FARMS, NSW