

Fresh Sourdough Supplied by Mary St Bakery Butter Supplied by Lescure			Monday 25 March 2024		
COLD SEAFOOD BAR		COLD STARTERS		HOT STARTERS	
Caviar with Potato Rosti, Sour Cream & Chives – Kaviari Kristal 30g 210 – ARS Italica Oscietra Caviar 50g 310 Freshly Shucked Oysters with Mignonette – Crookhaven, NSW 7.50 each – Coffin Bay, SA 7.50 each Kingfish with Yuzu Dressing, Miso, Pickled Daikon Radish 29		Roasted Figs with Burrata, San Daniele Ham and Pistachio Dukkah 26 Wagin Duck Liver Parfait with Blackberry and Brioche 31 Steak Tartare with Aged Pyengana Cheddar and Horseradish with Crispy Sourdough 32 Prosciutto Di San Daniele and Sopressa with Guindillas Peppers 32 Wood Fired Rare Beef Salad with Smoked Red Hot Sauce and Soft Herbs 32 Wood Fired Grilled Busselton Octopus with Salsa Verde and Roasted Capsicum 33		David Blackmore Beef Empanada with Jalapeno Hot Sauce 9 each Charcoal Roasted Abrolhos Island Scallops with Roasted Black Garlic Butter 11 each Fried Rottnest Calamari with Macadamia Tarator, Finger Lime and Saltbush 29 Charcoal Roasted Port Lincoln Prawns with Herb Marinade 33 Wood Fired Wagin Quail with Grapefruit, Watercress and Koji Rice Salad 40	
PASTA		SEAFOOD FROM THE CHARCOAL OVEN		MAIN PLATES	
Seared King Prawn** with Goats Cheese Tortellini, Burnt Butter, Pine Nuts and Raisins 44/66 David Blackmore Wagyu Bolognese with Fettuccine 39		Charcoal Roasted Coral Trout with Yuzu and Chive Beurre Blanc 58 West Australian Rock Lobster 400g with Kampot Pepper Butter and Curry Leaf 79		Australian Wild Greens Spanakopita 43 David Blackmore Wagyu Beef and Mushroom Pie with Potato Puree 55 (30 Minutes)	
FROM THE WOOD FIRED ROTISSERIE		BEEF FROM THE WOOD FIRED GRILL		SIDES	
Wood Fired Wagin Duck Breast with Pickled Beetroot and Duck Jus 52 Wood Fired White Rocks Veal T-Bone 400g 75		DAVID BLACKMORE’S DRY AGED FULL BLOOD RETIRED WAGYU (All Wagyu From 7+ Marble Score Animals) Sirloin off the Bone 43 days 400g 295 Skirt 220g 12 days 72 Fillet 220g 12 days 130 DAVID BLACKMORE’S DRY AGED FULL BLOOD WAGYU (All Wagyu From 9+ Marble Score Animals) *Topside 300g with Chimmi Churri 72 Eye of Chuck 300g 85 ROBBINS ISLAND WAGYU (All Wagyu from 9+ marble score animals) Sirloin on the Bone 400g 58 days 149 CAPE GRIM DRY AGED 36 MONTH OLD GRASS FED Rump 350g 30 days 80 Rib-Eye on the Bone 350g 36 days 85 Fillet 250g 72 BLACKWOOD VALLEY DRY AGED 24 MONTH OLD GRASS FED Sirloin on the Bone 400g 39 days 88 VINTAGE DRY AGED 60 MONTH OLD GRASS FED Rib-Eye 350g 44 days 85		Wood Fired Broccolini with Romesco 14 Wood Fired Grilled Creamed Corn with Chipotle Chilli Butter and Manchego 15 Charcoal Roasted Pumpkin and Sweet Potato with Burnt Butter and Garlic Yoghurt 16 Sautéed Mixed Mushrooms 21 Onion Rings 16 Hand Cut Chips 14 Hasselback Royal Blue Potatoes Sautéed in Wagyu Fat with Rosemary and Garlic 17 Potato Puree 13 Potato and Cabbage Gratin 19/23 “Mac and Cheese” (contains speck) 16	
<div>STEAK + WINE 99</div> <div>David Blackmore’s Dry Aged Full Blood Wagyu Topside 300g Served with Hand Cut Chips and Bearnaise + 2016 Domaine Les Pallieres ‘Terrasse du Diable’ Grenache Blend, Gigondas, Rhone Valley, France (125ml)</div>				SIDE SALAD	
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				Cos, Rocket and Radicchio Salad with Burnt Honey Vinaigrette 16 “Caesar” Cos, Lardo, White Anchovies, Egg, Parmesan and Croutons 26 Brussel Sprouts Salad with Toasted Walnuts, Grapes, Capers and Maple Vinaigrette 16	
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, GIFT CARDS 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 Smoked Red Hot Sauce 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	
					
CONNECT & SHARE INSTAGRAM @ROCKPOOLBARANDGRILL #ROCKPOOLBARANDGRILL				ROCKPOOL BAR & GRILL HAS PRIVATE DINING OPTIONS AVAILABLE FOR EVENTS	

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