

<p>COLD SEAFOOD BAR</p> <p>Caviar with Potato Rosti, Sour Cream & Chives</p> <p>– Black Pearl White Sturgeon Caviar 10g 49</p> <p>– Kaviari Kristal 30g 210</p> <p>– Black Pearl White Sturgeon Caviar 50g 290</p> <p>– ARS Italica Oscietra Caviar 50g 310</p> <p>Freshly Shucked Oysters with Mignonette</p> <p>– Smoky Bay Pacifics, SA 7.50 each</p> <p>– Crookhaven Rocks, NSW 7.50 each</p> <p>Kingfish with Yuzu Dressing, Miso, Pickled Daikon Radish 29</p>	<p>COLD STARTERS</p> <p>Roasted Figs with Burrata, San Daniele Prosciutto and Pistachio Dukkah 26</p> <p>Wagin Duck Liver Parfait with Blackberry and Brioche 31</p> <p>Steak Tartare with Aged Pyengana Cheddar and Horseradish with Crispy Sourdough 32</p> <p>Prosciutto Di San Daniele with Guindillas Peppers 32</p> <p>Wood Fired Rare Beef Salad with Jalapeno Hot Sauce and Soft Herbs 32</p> <p>Wood Fired Grilled Busselton Octopus with Salsa Verde and Roasted Capsicum 33</p>	<p>HOT STARTERS</p> <p>David Blackmore Beef Empanada with Jalapeno Hot Sauce 9 each</p> <p>Charcoal Roasted Abrolhos Island Scallops with Roasted Black Garlic Butter and Chives 11 each</p> <p>Fried Rottnest Calamari with Macadamia and Almond Tarator, Finger Lime and Saltbush 29</p> <p>Charcoal Roasted Port Lincoln Prawns with Herb Marinade 33</p> <p>Wood Fired Wagin Quail with Grapefruit, Watercress and Koji Rice Salad 40</p>
<p>PASTA</p> <p>Seared King Prawn** with Goats Cheese Tortellini, Burnt Butter, Pine Nuts and Raisins 44/66</p> <p>David Blackmore Wagyu Bolognese with Fettuccine 39</p>	<p>SEAFOOD FROM THE CHARCOAL OVEN</p> <p>Charcoal Roasted Bar Cod with Yuzu and Chive Beurre Blanc 58</p> <p>West Australian Rock Lobster 400g with Kampot Pepper Butter and Curry Leaf 79</p>	<p>MAIN PLATES</p> <p>Australian Wild Greens Spanakopita 43</p> <p>David Blackmore Wagyu Beef and Mushroom Pie with Potato Puree 55 (30 Minutes)</p>
<p>FROM THE WOOD FIRED ROTISSERIE</p> <p>Wood Fired Wagin Duck Breast with Pickled Beetroot and Duck Jus 52</p> <p>Wood Fired White Rocks Veal T-Bone 400g 75</p> <div><p>STEAK + WINE 99</p><p>Rump 300g</p><p>Served with Hand Cut Chips and Bearnaise</p><p>+</p><p>2014 Remelluri ‘Reserva’ Tempranillo, Rioja, Spain (125ml)</p></div> <p><i>We Butcher in House Daily Therefore Availability Cannot Be Guaranteed</i></p> <p><i>Dry Aged Beef Does Not Benefit From Cooking Past Medium Rare</i></p> <p><i>* Recommended Rare to Medium-Rare</i></p> <p><i>** Marine stewardship council approved which means these fish and shellfish will now be sustainable forever</i></p>	<p>BEEF FROM THE WOOD FIRED GRILL</p> <p>DAVID BLACKMORE’S DRY AGED RETIRED FULL BLOOD WAGYU <i>(All Wagyu From 7+ Marble Score Animals)</i></p> <p>Rump 240g 22 days 105</p> <p>DAVID BLACKMORE’S DRY AGED FULL BLOOD WAGYU <i>(All Wagyu From 9+ Marble Score Animals)</i></p> <p>*Blade 200g 59 days 69</p> <p>*Topside 300g with Chimmi Churri 72</p> <p>DAVID BLACKMORE’S DRY AGED RUBIA GALLEGA</p> <p>Sirloin off the Bone 400g 42 days 199</p> <p>CAPE GRIM DRY AGED 36 MONTH OLD GRASS FED</p> <p>Rump 350g 29 days 80</p> <p>Rib-Eye on the Bone 350g 35 days 85</p> <p>Fillet 250g 72</p> <p>BLACKWOOD VALLEY DRY AGED 24 MONTH OLD GRASS FED</p> <p>Sirloin on the Bone 400g 38 days 88</p> <p>VINTAGE DRY AGED 60 MONTH OLD GRASS FED</p> <p>Rib-eye 350g 43 days 85</p>	<p>SIDES</p> <p>Wood Fired Broccolini with Romesco 14</p> <p>Wood Fired Grilled Creamed Corn with Chipotle Chilli Butter and Manchego 15</p> <p>Charcoal Roasted Pumpkin and Sweet Potato with Burnt Butter and Garlic Yoghurt 16</p> <p>Sautéed Mixed Mushrooms 19</p> <p>Potato Puree 13</p> <p>Hand Cut Chips 14</p> <p>Hasselback Royal Blue Potatoes Sautéed in Wagyu Fat with Rosemary and Garlic 17</p> <p>Onion Rings 16</p> <p>Potato and Cabbage Gratin 19/23</p> <p>“Mac and Cheese” (contains speck) 16</p> <p>SIDE SALADS</p> <p>Cos, Endive and Radicchio Salad with Burnt Honey Vinaigrette 16</p> <p>“Caesar” Cos, Lardo, Don Bocarte Anchovies, Egg, Parmesan and Croutons 18</p> <p>Brussel Sprout Salad with Toasted Walnuts, Grapes, Capar and Maple Vinaigrette 16</p>
<p>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</p>	<p>SAUCES AVAILABLE TO ORDER</p> <p>Béarnaise</p> <p>Jalapeno Hot Sauce</p> <p>Harissa</p> <p>CONDIMENT SERVICE</p> <p>Seeded Mustard</p> <p>Dijon Mustard</p> <p>Hot English Mustard</p> <p>BBQ Sauce</p>	<p>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</p> <p>IF USING CROWN GIFT CARD STARTS WITH 6038 4106, PLEASE SCAN THE QR CODE AND FOLLOW THE INSTRUCTIONS</p> <div></div> <p>ROCKPOOL BAR & GRILL HAS PRIVATE DINING OPTIONS AVAILABLE FOR EVENTS</p>