

SNACKS

Taramasalata with Baby Cucumber,
Bottarga and Salmon Roe 8 each

Kombu Crisps with Avocado Purée, Pickled Daikon
and Blue Fin Tuna 9 each

Zucchini Flowers, Ricotta with
Romesco Sauce 10 each

COLD SEAFOOD BAR

Caviar with Blini, Potato Crisps and Traditional
Condiments

- ‘Calvasius’ White Sturgeon 30g 210

Freshly Shucked Oysters with Mignonette

- Albany WA 8.50 each

- Wonboyn NSW 7.50 each

Rock Flathead Ceviche with Red Tiger's Milk
and Compressed Watermelon 33

Tuna Tartare with Lemon, Black Sesame and
Davidson Plum 36

Crudo of Snapper with Ajo Blanco, Green
Tomatoes and Smoked Almonds 39

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 Bolognaise with Hand Cut Fettuccine 32

Wagyu Salted Beef with “Reuben Condiments” 34

MAIN PLATES

Australian Wild Greens Spanakopita 50

Grilled Rock Flathead with Corn Purée,
and Prawn Oil 59

Grilled Tuna with Mussel Safron Sauce, Grilled
Bread and Aioli 59

Crispy Flathead with ‘Crazy Water’ 52

Steak Diane Pie with Potato Purée
(40 minutes Cook Time) 49

Wood Fire Grilled Western District Dorset Lamb
Double Cutlet and Loin Chop with Sheep’s
Yoghurt 55

FROM THE WOOD FIRED ROTISSERIE

Free Range Wood Fire Rotisserie 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

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

Sirloin off the Bone 350g 210

DAVID BLACKMORE DRY AGED MISHIMA
(ALL MISHIMA FROM 9+ MARBLE SCORE ANIMALS)

Oyster Blade 240g 35 days 135

Fillet 220g 35 days 136

DAVID BLACKMORE DRY AGED FULL BLOOD WAGYU
(ALL FROM 9+ MARBLE SCORE ANIMALS)

Denver 240g 35 days 98

Topside 240g 35 days 69

DAVID BLACKMORE PASTURED DRY AGED
FULL BLOOD WAGYU
(ALL FROM 7+ MARBLE SCORE ANIMALS)

Eye Chuck 240g 35 days 85

Blade 240g 35 days 75

Round 240g 35 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

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

Scotch 350g 40 days 100

GIPPSLAND ANGUS DRY AGED 45 MONTH OLD

Rib Eye on the Bone 400g 45 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 16

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

Creamed Corn with Chipotle Chilli Butter and
Manchego Cheese 16

Sautéed Mixed Mushrooms with Garlic Butter and
Pangrattato 20

Potato Purée 16

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 Witlof Salad with
Burnt Honey Vinaigrette 16

Shaved Cabbage Salad with Parmesan
and Mint 16

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%