

**COLD SEAFOOD BAR**

Caviar with Potato Rosti, Sour Cream & Chives  
- Black Pearl White Sturgeon Caviar 10g 49  
- Kaviari Kristal 30g 210  
- Black Pearl White Sturgeon Caviar 50g 290

Freshly Shucked Oysters with Mignonette  
- Coffin Bay, SA 7.50 each  
- Shoalhaven, NSW 7.50 each

Kingfish with Yuzu Dressing, Miso,  
Pickled Daikon Radish 29

Seared Fremantle Swordfish Belly with Aleppo  
Pepper, Citrus Dressing and Kaffir Lime 29

**COLD STARTERS**

Roasted Figs with Burrata, San Daniele Prosciutto  
and Pistachio Dukkah 26

Wagin Duck Liver Parfait with Blackberry  
and Brioche 31

Prosciutto Di San Daniele and Sopressa with  
Guindillas Peppers 32

Steak Tartare with Aged Pyengana Cheddar and  
Horseradish 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

**HOT STARTERS**

Charcoal Roasted Abrolhos Island Scallops  
with Yuzu Beurre Blanc 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

Charcoal Roasted Marron with Black Garlic  
Butter and Kaffir Lime 42

**PASTA**

David Blackmore Wagyu Bolognese with  
Fettuccine 39

Wagin Duck and Mushroom Pappardelle, Red  
Vermouth, Basil and Pistachio 39

**SEAFOOD FROM THE CHARCOAL OVEN**

Charcoal Roasted Coral Trout with Yuzu and  
Chive Beurre Blanc 58

West Australian Rock Lobster 400g  
with Kampot Pepper Butter and Curry Leaf 79

**MAIN PLATES**

Australian Wild Greens Spanakopita 43

David Blackmore Wagyu Beef and  
Mushroom Pie with Potato Puree 55  
(30 Minutes)

**FROM THE WOOD FIRED ROTISSERIE**

Wood Fired White Rocks Veal T-Bone 500g 79

Wood Fired Mt Barker Free Range Chicken with  
Chipotle Glaze and Garlic Yoghurt (50 Minutes) 55

**STEAK + WINE 99**

Cape Grim 36 Month Old  
Dry Aged Rump 300g  
Served with Hand Cut Chips and  
Bearnaise

+

2006 Auguste Clape 'Renaissance'  
Shiraz,  
Cornas, Rhône Valley, France (125ml)

**BEEF FROM THE WOOD FIRED GRILL**

**DAVID BLACKMORE'S DRY AGED FULL BLOOD  
RETIRED WAGYU**

(All Wagyu From 9+ Marble Score Animals)

Oyster Blade 220g 45 days 143

**DAVID BLACKMORE'S DRY AGED FULL BLOOD  
WAGYU**

(All Wagyu From 9+ Marble Score Animals)

\*Blade 200g 62 days 69

\*Topside 300g with Chimmi Churri 72

**DAVID BLACKMORE'S DRY AGED  
RUBIA GALLEGA**

Skirt 220g 38 days 65

**ROBBINS ISLAND WAGYU**

(All Wagyu from 9+ Marble Score Animals)

Sirloin on the Bone 450g 17 days 225

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

Rump 350g 32 days 80

Rib-Eye 350g 41 days 85

Fillet 250g 72

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

Rib-Eye 350g 43 days 85

**SIDES**

Wood Fired Broccolini with Romesco 14

Charcoal Roasted Pumpkin and Sweet Potato  
with Burnt Butter and Garlic Yoghurt 16

Potato Puree 13

Hand Cut Chips 14

Onion Rings 16

Potato and Cabbage Gratin 19/23

"Mac and Cheese" (contains speck) 16

**SIDE SALAD**

Cos, Rocket and Radicchio Salad with Burnt  
Honey Vinaigrette 16

Brussel Sprouts Salad with Toasted Walnuts,  
Grapes, Caper and Maple Vinaigrette 16

"Caesar" Cos, Lardo, Don Bocarte Anchovies,  
Egg, Parmesan and Croutons 18

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

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 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**



Fresh Sourdough Supplied by Mary St Bakery  
Butter Supplied by Lescure

**Monday 01 April 2024**