

COLD SEAFOOD BAR

Caviar with Potato Rosti, Sour Cream & Chives
- Black Pearl White Sturgeon Caviar 10g 69
- Black Pearl Anna Dutch Siberian Caviar 10g 69
- Kaviari Kristal Caviar 30g 210
- Kaviari Transmontanus 30g 190
- Black Pearl White Sturgeon Caviar 50g 290
Freshly Shucked Oysters with Mignonette
- Wapengo Lake Rocks, NSW 7.50 each
Kingfish with Yuzu Dressing, Miso,
Pickled Daikon Radish 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 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

David Blackmore Beef Empanada with
Smoked Red Hot Sauce 9 each
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 Fire Pemberton Marron with Black
Garlic Butter and Kaffir Lime Leaves 42

PASTA

Seared King Prawn** with Goats Cheese
Tortellini, Burnt Butter, Pine Nuts and Raisins
44/66
David Blackmore Wagyu Bolognese with
Fettuccine 39

SEAFOOD FROM THE CHARCOAL OVEN

Charcoal Roasted Rankin Cod 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 75
Wood Fired Rotisserie Wagin Duck Breast with
Pickled Beetroot and Duck Jus 52

STEAK + WINE 99

Cape Grim 36 Month Old
Dry Aged Rump 300g
Served with Hand Cut Chips and
Bearnaise
+
2018 CVNE 'Contino' Tempranillo,
Rioja, Spain (125ml)

BEEF FROM THE WOOD FIRED GRILL

DAVID BLACKMORE'S DRY AGED FULL BLOOD WAGYU
(All Wagyu From 9+ Marble Score Animals)

*Topside 300g 19 days 72
*Blade 240g 75
Rump 220g 19 days 105

ROBBINS ISLAND WAGYU
(All Wagyu from 9+ marble score animals)

Rib Eye 750g 48 days 349
Sirloin on the Bone 500g 48 days 230

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

Rib-Eye 350g 32 days 85
Rump 350g 35 days 80
Fillet 250g 74

**BLACKWOOD VALLEY DRY AGED 24 MONTH OLD GRASS
FED**

Sirloin on the Bone 400g 32 days 88

SIDES

Wood Fired Broccolini with Romesco 14
Sautéed Mixed Mushrooms 21
Charcoal Roasted Pumpkin and Sweet Potato
with Burnt Butter and Garlic Yoghurt 16
Onion Rings 16
Hand Cut Chips 14
Potato Puree 13
Hasselback Royal Blue Potatoes Sautéed in
Wagyu Fat with Rosemary and Garlic 17
Potato and Cabbage Gratin 19/23
"Mac and Cheese" (contains speck) 16

SIDE SALADS

Cos, Endive and Radicchio Salad with Burnt
Honey Vinaigrette 16
Brussel Sprouts Salad with Toasted Walnuts,
Grapes, Capers 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
Horseradish Cream

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 A CROWN GIFT CARD THAT STARTS
WITH 6038 4106, PLEASE SCAN THE QR
CODE AND FOLLOW THE INSTRUCTIONS**

