

**COLD SEAFOOD BAR**

Caviar with Potato Rosti, Sour Cream & Chives  
- Siberian Anna Dutch Black Pearl 10g 69  
- Kaviari Kristal 30g 210  
Freshly Shucked Oysters with Mignonette  
- Clyde River, NSW 7.50 each  
- Crookhaven, 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 Cheddar and  
Horseradish 32  
Wood Fired Rare Beef Salad with  
Smoked Red Hot Sauce and Soft Herbs 32

**HOT STARTERS**

Charcoal Roasted Abrolhos Island Scallops  
with Yuzu Beurre Blanc 11 each  
Fried Rottneest Calamari with Macadamia  
Tarator, Finger Lime and Saltbush 29  
Charcoal Roasted Port Lincoln Prawns with  
Herb Marinade 33  
Wood Fired Grilled Busselton Octopus with  
Salsa Verde and Roasted Capsicum 33  
Wood Fired Wagin Quail with Grapefruit,  
Watercress and Koji Rice Salad 40  
Wood Fire Pemberton Marron with Black  
Garlic Butter and Kaffir Lime leaf 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 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 Mt Barker Free Range Chicken with  
Chipotle Glaze and Garlic Yoghurt (50 Minutes) 55  
Wood Fired White Rocks Veal T-Bone 600g 85

**BEEF FROM THE WOOD FIRED GRILL**

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

(All Wagyu From 9+ Marble Score Animals)

Denver 220g 48 days 132

\*Blade 200g 48 days 69

\*Topside 300g 48 days 72

Eye Chuck 300g 85

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

Sirloin 400g 37 days 199

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

Rump 350g 35 days 80

Rib-Eye 350g 44 days 85

Sirloin 400g 27 days 84

Fillet 250g 72

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

Rib-Eye 350g 44 days 85

**SIDES**

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

**STEAK + WINE 99**

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

+

2012 Auguste Clape 'Renaissance' Shiraz,  
Cornas, Rhône Valley, France (125ml)

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**

