

April  
2024

## SNACKS

Taramasalata with Baby Cucumber,  
Bottarga and Salmon Roe 8 each

Kombu Crisps with Avocado Purée, Pickled Daikon  
and Swordfish 9 each

Wagyu Shin Croquettes with  
Gentlemen's Relish 9 each

Zucchini Flowers, Ricotta, with  
Romesco Sauce 10 each

Brioche with White Sterling Caviar, Crème Fraiche  
and Chives 27 each

## COLD SEAFOOD BAR

Caviar with Fried Brioche, Potato Crisps and  
Traditional Condiments

- 'Giaveri' Beluga Siberian 30g 420
- 'Calvisius' White Sturgeon 30g 210
- 'Oscietra' Golden 10g 90

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

## COLD STARTERS

Baby Cos, Avocado, Cherry Tomato and Jalapeño  
Salad 26

Heirloom Tomatoes with Smoked Tomato  
Dressing and Tarragon 27

Grilled Cucumber with Sunflower Seeds, Goat's  
Curd and Rosemary Dressing 22

Woodfire Grilled Figs with Jamon Iberico,  
Hazelnuts and Rosemary 42

Buffalo Mozzarella with Confit Leeks, Pistachios  
and Grilled Bread 32

Steak Tartare with 12 Month Pyengana Cheddar  
and Potato Crisps 36

SEAFOOD SUPPLIED BY BRUCE COLLIS

SOURDOUGH SUPPLIED BY BAKER BLEU, CAULFIELD

CULTURED BUTTER SUPPLIED BY COPPERTREE FARMS, NSW

## 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 33

Wood Fire Bone Marrow with Mushroom Crust,  
Parmesan and Herb Salad 36

## MAIN PLATES

Australian Wild Greens Spanakopita 50

Grilled Rock Flathead with Corn Purée,  
and Prawn Oil 52

Steak Diane Pie with Potato Purée  
(40 minutes) 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  
DRY AGED BEEF DOES NOT BENEFIT FROM COOKING PAST  
MEDIUM RARE

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

Sirloin 350g 210

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

Eye of Chuck 240g 35 days 85

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

Round 240g 35 days 73

DAVID BLACKMORE DRY AGED RUBIA GALLEGA  
(ALL FROM 3+ MARBLE SCORE ANIMALS)

Rump 240g 35 days 92

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

Topside 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

Sirloin on the Bone 400g 47 days 85

Fillet 230g 72

GIPPSLAND ANGUS DRY AGED 45 MONTH OLD

Rib Eye on the Bone 400g 45 days 100

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

Scotch 350g 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

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

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%