

April  
2024

## SNACKS

Manchego Churros with Chipotle Salt 9 each

Scallops with Jamon XO 10 each

Bone Marrow with Rare Beef on Toast 12 each

Kombu Crisps with Tuna, Avocado and Pickled Daikon 9 each

Brioche with Golden Sterlet Caviar and Crème Fraiche 27 each NF

## COLD SEAFOOD BAR

Caviar with Fried Brioche, Potato Crisps and Traditional Condiments

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

Freshly Shucked Oysters with Mignonette

- Tathra NSW 8.50 each
- Merimbula NSW 7.50 each
- Coffin Bay SA 7.50 each

Rock Flathead Ceviche with Leche de Tigre and Smoked Bullhorn Pepper Oil 33

Crudo of Coral Trout with Pomegranate and Cascabel Chilli 39

Tuna Tartare with Lemon, Black Sesame and Davidson Plum 36

## COLD STARTERS

Baby Cos, Avocado, Cherry Tomato and Jalapeño Salad 26

Citrus Salad with Fennel and Bottarga 29

Wood Fire Grilled Figs with Jamon Iberico, Hazelnuts and Rosemary 42

Buffalo Mozzarella with Persimmons, Pistachios and Mint 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

INTENSIVE INDUSTRIAL FARMING IS CRUEL. ALL OF OUR ANIMALS ARE HUMANELY TREATED AND LIVE A STRESS FREE AND HAPPY LIFE

## HOT STARTERS

House Jersey Halloumi with Marinated Fig and Marjoram 32

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 Saffron Hummus, Succulents, Dukkah and Citrus Oil 44

Wood Fire Grilled Calamari with Native Tamarind Sambal and Garlic Shoots 36

Fried School Prawns with Macadamia Tarator and Saltbush 32

Coral Trout Collars with Café De Paris Butter 34

Wagyu Bolognese with Hand Cut Fettuccine 33

## MAIN PLATES

Australian Wild Greens Spanakopita 50

Grilled Rock Flathead with Herb Salad and Aioli 52

Grilled Coral Trout with Mussel Saffron Sauce, Grilled Bread and Aioli 59

Grilled Swordfish with Smoked Tomato Sofrito, Manzanilla Olives and Mixed Herbs 59

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

Wood Fire Grilled Pork Chop with Caramalised Whey, Black Pepper and Curry Leaves 52

## 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

## BEEF FROM THE WOOD FIRE GRILL

WE BUTCHER IN HOUSE DAILY, THEREFORE AVAILABILITY CANNOT BE GUARANTEED

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)

Rib Eye on the Bone 400g 35 days 310

Blade 240g 35 days 75

DAVID BLACKMORE PASTURED DRY AGED FULL BLOOD WAGYU

(ALL FROM 7+ MARBLE SCORE ANIMALS)

Sirloin on the Bone 450g 35 days 230

Rump 240g 35 days 130

Topside 240g 35 days 62

Round 240g 35 days 69

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

Sirloin on the Bone 450g 35 days 195

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

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 68 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

Wood Fire Grilled Fioretti Ajo Blanco, Almonds and Grapes 19

Wood Fire Grilled Carrots with Salsa Macha 16

Sautéed Mixed Mushrooms with Garlic Butter and Pangrattato 20

Sautéed Brussel Sprouts with Speck and Hazelnuts 19

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%