

COLD SEAFOOD BAR

Caviar with Potato Rosti, Crème Fraîche
- Kaviari Kristal 30g 210
- ARS Italica Oscietra Caviar 50g 310

Freshly Shucked Oysters with House Mignonette
- Coffin Bay Pacific, SA 7.50 each
- Merimbula Rocks, NSW 7.50 each

Kingfish with Yuzu Dressing, Miso and
Pickled Daikon Radish 29

Crudo of Amber Jack with Pomegranate Agua
Chile & Cascabel Chili Oil 29

SALADS AND OTHER THINGS

La Delizia Burrata with Wood Fired and Pickled
Beetroot, Horseradish and Pepitas 29

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 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 Black
Garlic Butter 11 each

Fried Rottnest Calamari with Macadamia Tarator,
Finger Lime and Saltbush 29

Jerusalem Artichoke Soup with Braised Duck and
Oyster Mushrooms 29

Charcoal Roasted Port Lincoln Prawns with Nduja
Butter and Chive 33

Wood Fired Wagin Quail with Grapefruit, Watercress
and Koji Rice Salad 40

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 Goldband Snapper with
Coconut, Chilli and Curry Leaf 58

West Australian Rock Lobster 500g
with Kampot Pepper Butter and Curry Leaf 99

MAIN PLATES

Australian Wild Greens Spanakopita 43

David Blackmore Wagyu Beef and Mushroom Pie
with Potato Purée 55 (30 minutes)

FROM THE WOOD FIRED GRILL

Wood Fired Mt Barker Free Range Chicken with
Sauce Vin Jaune 55 (50 Minutes)

Wood Fired White Rocks Veal T-Bone 450g 85

BEEF FROM THE WOOD FIRED GRILL

*We Butcher in House Daily Therefore
Availability Cannot Be Guaranteed*

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

(All Wagyu From 9+ Marble Score Animals)

Eye of Chuck 300g 85
*Topside 300g 41 days 52

**DAVID BLACKMORE DRY AGED ROHNES
PASTURE /RATION FED**

(All Rohnes from 7+ Marble Score Animals)

Scotch 400g 28 days 231
Oyster Blade 240g 28 days 103
Rump 240g 28 days 91
*Blade 240g 28 days 57

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

T-Bone 1kg 23 days 159
Sirloin 400g 23 days 84
Rump 350g 53 days 80
Fillet 250g 74

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

Rib-Eye 350g 39 days 85

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

Sirloin 400g 41 days 88

SIDES

Woodfired Kale, Peas and Spring Onions with
Barbeque Seasoning 15

Charcoal Roasted Cabbage with Butter Bean Purée
and Charcuterie XO 14

Roasted Cauliflower, Café De Paris Butter 18

Wood Fired Grilled Creamed Corn with Chipotle
Chilli Butter and Manchego 15

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

Hand Cut Chips 14

Potato Purée 13

Onion Rings 16

Potato and Cabbage Gratin 19/23

Mac and Cheese (Contains Speck) 16

SIDE SALADS

Cos, Endive and Radicchio Salad with Burnt Honey
Vinaigrette 16

Caesar Cos, Lardons, Don Bocarte Anchovies, Egg,
Parmesan and Croutons 18

Witlof Salad with Grapes, Walnuts, Parmesan and
Caper & Raisins Dressing 16

STEAK + WINE 99

David Blackmore's Wagyu Topside 300g with
Chimichurri
Served with Hand Cut Chips

+

2021 Penfolds 'Bin 407'
Cabernet Sauvignon
Multi-District, SA (125ml)

David Coomer Truffle Butter 30g 25

*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

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**

