

July  
2024

### SNACKS

Kombu Crisps with Tuna, Avocado Purée,  
Pickled Daikon 9 each

Manchego Churros with Chipotle Salt 9 each

Scallops with Jamon XO 10 each

Scallops with Truffle Butter 15 each

Beef Empanada with Pebre Salsa 10 each

Wood Fire Grilled Bone Marrow with Rare Beef  
on Toast 12 each\*

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

### COLD BAR

Caviar with Fried Brioche, Potato Crisps and  
Traditional Condiments

- 'Giaveri' Beluga Siberian 30g 420

- 'Giaveri' White Sturgeon 30g 210

- 'Anna Dutch' Oscietra 10g 90

Freshly Shucked Oysters with Mignonette

- Merimbula NSW 8.50 each

- Port Stephens NSW 7.50 each

Snapper Crudo with Pomegranate and  
Cascabel Chilli 36

Tuna Tartare with Lemon, Black Sesame and  
Davidson Plum 36

Flathead Ceviche with Leche de Tigre and Smoked  
Bullhorn Pepper Oil 36

### SALADS & OTHER THINGS

Ramarro Farm Mixed Leaf Salad with Avocado,  
Cherry Tomato and Jalapeño 26

Marinated Citrus Salad with Fennel and  
Bottarga 29

Buffalo Mozzarella with Pumpkin, Pistachios  
and Mint 32

House Jersey Halloumi with Lemonade Fruit  
and Thyme 32

Blázquez Ibérico, Guindilla Chili, Manchego  
Cheese and Grilled Tomato Bread 50

Joselito Ibérico Gran Reserva  
Jamón de Bellota 60

Steak Tartare with 12 Month Pyengana Cheddar  
and Potato Crisps 36 \*

### HOT STARTERS

Whole Grilled King Prawns with Kampot Pepper,  
Lime and Curry Leaves 46

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

Wood Fire Grilled Octopus with Saffron Hummus, Dukkah  
and Citrus Oil 44

Fried Moreton Bay Bugs and Saltbush with Macadamia  
Tarator and Finger Lime 36

Woodfired Longganisa Sausage with Cauliflower Purée  
and Pickles 36

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

### PASTA

Goat's Cheese Tortellini with King Prawns,  
Burnt Butter, Raisins and Pine Nuts E 46 M 70

Wagyu Bolognese with Hand Cut  
Fettuccine E 33 M 52

### MAIN PLATES

Australian Wild Greens Spanakopita 50

Wagyu Guinness Pie with Greens and  
Potato Purée (40 minutes) 49\*

Slow cooked Wagyu Brisket with Salsa Macha and  
Pickled Green Tomato 54

Grilled King George Whiting with Jerusalem Artichoke  
Purée and Guanciaie 62

Grilled Coral Trout with Smoked Celeriac and  
Cavolo Nero 59

Grilled Snapper with Mussel Saffron Sauce, Grilled  
Bread and Aioli 59

Roasted Berkshire Pork Belly with Celeriac Purée,  
Brussel Sprouts and Szechuan 52

### \* FRESH TASMANIAN PERIGORD BLACK TRUFFLE

AVAILABLE AS A SUPPLEMENT 5G 25  
TRUFFLE BUTTER 30G 25

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

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

Sirloin on the Bone 400g 35 days 260

Denver 240g 35 days 98

Eye of Chuck 240g 35 days 85

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

Topside 240g 35 days 62

Blade 240g 35 days 60

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

Rib Eye on the Bone 750g 35 days 395

Sirloin off the Bone 400g 35 days 210

### 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 47days 85

Fillet 230g 72

### GIPPSLAND ANGUS DRY AGED 45 MONTH OLD

Rib Eye on the Bone 400g 45 days 100

COPPERTREE FARMS DRY AGED HEREFORD  
(36 MONTH OLD PASTURE FED)

Rib Eye on the Bone 500g 68 days 120

### SAUCES AVAILABLE TO ORDER

HORSERADISH CREAM

BÉARNAISE

JALAPENO HOT SAUCE

### CONDIMENT SERVICE

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.

### COOKED OVER FIRE

Wood Fire Grilled Roaring Forties Lamb Cutlet and  
Loin Chop with Sheep's Yoghurt 55

Berkshire Pork Chop with Caramalised Whey, Black  
Pepper and Curry Leaves 52

Free Range Wood Fire Rotisserie Chicken with Braised  
Cannellini Beans and Pangrattato  
(60 Minutes Cook Time) 60\*

Wood Fire Grilled Southern Rock Lobster with  
Garlic Butter 1kg 250  
(Flambé Table Side)

### SIDES

Wood Fire Grilled Ramarro Farm Greens 19

Grilled Carrots with Salsa Macha 16

Sautéed Mixed Mushrooms with Garlic Butter  
and Pangrattato 20 \*

Sautéed Brussel Sprouts with Speck and  
Hazelnuts 19

Roasted Jerusalem Artichokes with  
Burnt Butter and Sage 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

Fried Eggs with Crispy Shallots and Manchego 14  
'Mac and Cheese' (Contains Pork) 17

### SIDE SALADS

Ramarro Farm Leaf Salad with Burnt Honey  
Vinaigrette 16

Young Celery Salad with Green Olive and Ricotta  
Salata 16

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%

SEAFOOD SUPPLIED BY BRUCE COLLIS AND BEN COLLISON  
SOURDOUGH SUPPLIED BY BAKER BLEU, CAULFIELD