

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

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

- 'N25' Hybrid Kaluga 30g 330

- 'N25' Oscietra Sturgeon 30g 240

- 'Giaveri' Beluga Siberian 30g 420

Freshly Shucked Oysters with Mignonette  
- Merimbula NSW 7.50 each

Coral Trout Crudo with Pomegranate and Cascabel Chilli 36

Tuna Tartare with Lemon, Black Sesame and Davidson Plum 36

King George Whiting 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 Persimmons, Pistachios and Mint 32

House Jersey Halloumi with Cumquat Marmalade and Thyme 32

Blázquez Ibérico Jamón with 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

Wagyu Salted Beef Skewer with "Reuben Condiments" 34

## PASTA STARTERS

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

Wagyu Bolognese with Hand Cut Fettuccine 33

## MAIN PLATES

Australian Wild Greens Spanakopita 50

Steak Diane Pie with Potato Purée (40 minutes) 49

King George Whiting with Jerusalem Artichoke Purée and Guanciale 62

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

Grilled Trumpeter with Smoked Celeriac and Grilled Cavolo Nero 59

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

Eye of Chuck 240g 35 days 85

Round 240g 35 days 69

Skirt 240g 35 days 62

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

Rump Cap 240g 35 days 115

ROBBINS ISLAND SIRLOIN

(ALL WAGYU FROM 9+ MARBLE SCORE ANIMALS)

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 47 days 89

Fillet 230g 72

GIPPSLAND ANGUS DRY AGED 45 MONTH OLD

Rib Eye on the Bone 400g 45 days 100

T-Bone 500g 45 days 120

Sirloin on the Bone 400g 45 days 90

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 Smoked Mushrooms (60 Minutes Cook Time) 60

Wood Fire Grilled Southern Rock Lobster with Garlic Butter 1.1kg 260 (Flambé Table Side)

## SIDES

Wood Fire Grilled Fioretti with Ajo Blanco, Almonds and Grapes 19

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 Manchego & Chives 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

SEAFOOD SUPPLIED BY BRUCE COLLIS

SOURDOUGH SUPPLIED BY BAKER BLEU, CAULFIELD

CULTURED BUTTER SUPPLIED BY COPPERTREE FARMS, NSW

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%