

COLD SEAFOOD BAR

Caviar with Potato Rosti, Crème Fraîche
- Anna Dutch Siberian Caviar 10g 74
- Kaviari Kristal Caviar 30g 224
- Black Pearl White Sturgeon Caviar 50g 268

Freshly Shucked Oysters with House Mignonette
- Merimbula Rocks, NSW 8 each
- Coffin Bay Pacific, SA 8 each

Kingfish with Yuzu Dressing, Miso and Pickled Daikon Radish 31

Crudo of Swordfish Belly with Pomegranate Agua Chile & Cascabel Chili Oil 31

SALADS AND OTHER THINGS

La Delizia Burrata with Wood Fired and Pickled Beetroot, Horseradish and Pepitas 31

Wagin Duck Liver Parfait with Blackberry and Brioche 33

Prosciutto Di San Daniele and Sopressa with Guindillas Peppers 34

Steak Tartare with Aged Pyengana, Horseradish and Wagyu Fat Hash Browns 34

Wood Fired Grilled Busselton Octopus with Salsa Verde and Roasted Capsicum 35

HOT STARTERS

David Blackmore Wagyu Beef Empanada with Pebre 10 each

Charcoal Roasted Abrolhos Island Scallops with Black Garlic Butter 12 each

Jerusalem Artichoke Soup with Braised Duck and Coral Mushrooms 31

Fried Rottnest Calamari with Macadamia Tarator, Finger Lime and Saltbush 31

Charcoal Roasted Skull Island Prawns with Nduja Butter and Chives 35

PASTA

Seared King Prawn*** with Goats Cheese Tortellini, Burnt Butter, Pine Nuts and Raisins 47/69

David Blackmore Wagyu Bolognese with Fettuccine 42

SEAFOOD FROM THE CHARCOAL OVEN

Charcoal Roasted Red Emperor with Seaweed and Nori Butter 62

Charcoal Roasted Glacier 51 Toothfish with Mushroom Duxelles and Kombu Béarnaise 65

West Australian Rock Lobster 500g with Kampot Pepper Butter and Curry Leaf 106

MAIN PLATES

Australian Wild Greens Spanakopita 46

FROM THE WOOD FIRED GRILL

Roasted Wagin Duck with Jerusalem Artichoke Purée and Duck Jus 56

SAUCES AVAILABLE TO ORDER

Béarnaise
Harissa
Horseradish

CONDIMENT SERVICE

Seeded Mustard
Dijon Mustard
Hot English Mustard
BBQ Sauce

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*

BEEF FROM THE WOOD FIRED GRILL

We Butcher in House Daily Therefore Availability Cannot Be Guaranteed

ROBBINS ISLAND WAGYU

(All Wagyu from 9+ Marble Score Animals)

Sirloin on the Bone 800g 18 days 374

DAVID BLACKMORE'S DRY AGED FULL BLOOD WAGYU

(All Wagyu From 9+ Marble Score Animals)

Sirloin 400g 24 days 315

Denver 240g 141

Eye Chuck 300g 91

*Topside 250g 56

CAPE GRIM DRY AGED 36 MONTH OLD GRASS FED

T-Bone 1Kg 36 days 170

Scotch Fillet 400g 29 days 97

New York Striploin 400g 97

Rib-Eye 350g 49 days 91

Rump 350g 53 days 86

Fillet 250g 72

VINTAGE DRY AGED 60 MONTH OLD GRASS FED

Rib-Eye 350g 43 days 91

BLACKWOOD VALLEY DRY AGED 24 MONTH OLD GRASS FED

Sirloin on the Bone 400g 28 days 94

SIDES

Woodfired Kale, Peas and Spring Onions with Barbeque Seasoning 16

Wood Fired Carrots with Salsa Macha and Spring Onions 15

Grilled Local Asparagus with Labneh and Preserved Lemon 16

Wood Fired Grilled Creamed Corn with Chipotle Chilli Butter and Manchego 16

Charcoal Roasted Pumpkin and Sweet Potato with Burnt Butter and Garlic Yoghurt 17

Onion Rings 17

Hand Cut Chips 15

Potato Purée 14

Potato and Cabbage Gratin 20/24

Mac and Cheese (Contains Speck) 17

SIDE SALADS

Cos, Endive and Radicchio Salad with Burnt Honey Vinaigrette 17

Caesar Cos, Lardon, Don Bocarte Anchovies, Egg, Parmesan and Croutons 19

Witlof Salad with Grapes, Walnuts, Parmesan and Capers & Raisins Dressing 17

WE ACCEPT PAYMENTS USING ALL MAJOR CREDIT CARDS (EXCLUDING UNIONPAY) AND EFTPOS. PLEASE NOTE VISA AND MASTERCARD CREDIT AND DEBIT PAYMENTS WILL INCUR A 1.7% PROCESSING FEE, AND ALL EFTPOS CARD TRANSACTIONS WILL INCUR A 1.2% PROCESSING FEE. AMEX WILL INCUR A 2.7% FEE. A 10% SURCHARGE APPLIES ON SUNDAYS, AND A 15% SURCHARGE APPLIES ON ALL 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

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

