

COLD SEAFOOD BAR

Caviar with Potato Rosti, Crème Fraîche
- Kaviari Kristal Caviar 30g 224
- Black Pearl White Sturgeon Caviar 50g 268
- ARS Italica Oscietra Caviar 50g 331

Freshly Shucked Oysters with House Mignonette
- Merimbula Rocks, NSW 7.5 each

Kingfish with Yuzu Dressing, Miso and Pickled
Daikon Radish 29

Paspaley Pearl Meat with Desert Lime Salsa 59

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

Jamon Iberico with Compressed Rockmelon 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

Charcoal Roasted Abrolhos Island Scallops with
Black Garlic Butter 12 each

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

Charcoal Roasted Skull Island Prawns with
N'duja Butter and Chives 35

Charcoal Roasted Chorizo and Black Beans with
Wood Fired Jalapeno and Baby Corn 35

PASTA

Seared King Prawn*** with Goats Cheese
Tortellini, Burnt Butter, Pine Nuts and
Raisins 46/68

David Blackmore Wagyu Bolognese with
Fettuccine 32/45

SEAFOOD FROM THE CHARCOAL OVEN

Charcoal Roasted Goldband Snapper with
Seaweed and Nori Butter 62

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

MAIN PLATES

Australian Wild Greens Spanakopita 46

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

Charcoal Roasted Squid & Pork Belly with Smokey
Chilli and Roasted Red Onion 56

FROM THE WOOD FIRED GRILL

Wood Fired Mt Barker Free Range Chicken with
Sauce Vin Jaune (50 Minutes) 59

Wood Fired Black Label Berkshire Pork
Scotch 400g with Sesame and Soy Emulsion 63

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)

Denver 240g 149
Rump 220g 29 days 112
Eye Of Chuck 300g 91

*Topside 300g 41 days 69

**DAVID BLACKMORE'S DRY AGED
GRASS FED MISHIMA**

(All Mishima from 9+ Marble Score Animals)

Skirt 220g 15 days 69
Fillet 300g 23 days 150

**DAVID BLACKMORE'S DRY AGED
RUBIA GALLEGA**

Sirloin off the Bone 500g 43 days 187
Rump 300g 28 days 86

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

T-Bone 1kg 28 days 170
Scotch Fillet 400g 15 days 97
New York Striploin 400g 15 days 97
Fillet 250g 77

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

Rib-Eye 350g 43 days 91

SIDES

Woodfired Kale, Peas and Spring Onions with
Barbeque Seasoning 16

Grilled Asparagus with Labneh and Preserved
Lemon 17

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

Wood Fired Carrots with Salsa Macha and Spring
Onions 16

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

Onion Rings 17
Potato Purée 14
Hand Cut Chips 15
Hasselback Royal Blue Potatoes Sautéed in Wagyu Fat
with Rosemary and Garlic 18
Potato and Cabbage Gratin 20/24
Mac and Cheese (Contains Speck) 19

SIDE SALADS

Cos and Endive Salad with Burnt Honey
Vinaigrette 16

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

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

SAUCES AVAILABLE TO ORDER

Béarnaise
Horseradish
Harissa

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*

WE ACCEPT PAYMENTS USING ALL MAJOR CREDIT CARDS
(EXCLUDING UNIONPAY) AND EFTPOS. PLEASE NOTE VISA
AND MASTERCARD CREDIT AND DEBIT PAYMENTS WILL
INCUR A 1.8% 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**

