

COLD SEAFOOD BAR

Caviar with Potato Rosti, Crème Fraîche
- Anna Dutch Siberian Caviar 10g 69
- Kaviari Kristal Caviar 30g 210
- Black Pearl White Sturgeon Caviar 50g 250
- Black Pearl Beluga Caviar 100g 699
Freshly Shucked Oysters with House Mignonette
- Merimbula Rocks, NSW 7.50 each
Kingfish with Yuzu Dressing, Miso and Pickled
Daikon Radish 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,
Horseradish and Wagyu Fat Hash Browns 32

HOT STARTERS

David Blackmore Wagyu Beef Empanada
with Pebre 9 each
Charcoal Roasted Abrolhos Island Scallops with Black
Garlic Butter 11 each
Jerusalem Artichoke Soup with Braised Duck and
Oyster Mushrooms 29
Fried Rottnest Calamari with Macadamia Tarator,
Finger Lime and Saltbush 29
Charcoal Roasted Skull Island Prawns with Nduja
Butter and Chives 33

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 Coral Trout with Seaweed
and Nori Butter 58
Charcoal Roasted Glacier 51 Toothfish with
Mushroom Duxelles and Kombu Béarnaise 65
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 (50 Minutes) 55
Roasted Wagin Duck with Jerusalem Artichoke
Purée and Duck Jus 52

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 349

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

(All Wagyu From 9+ Marble Score Animals)
Eye Chuck 240g 85
Sirloin 400g 24 days 295
*Topside 250g 52

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

Skirt 240g 24 days 65

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

Scotch Fillet 400g 29 days 91
Rib-Eye 350g 49 days 85
Sirloin 34 days 400g 84
Fillet 250g 72

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

Sirloin on the Bone 400g 28 days 88

SIDES

Wood Fired Carrots with Salsa Macha and Spring
Onions 14
Grilled Local Asparagus with Labneh and Preserved
Lemon 15
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
Onion Rings 16
Hand Cut Chips 14
Potato Purée 13
Potato and Cabbage Gratin 19/23
Cauliflower and Cheese Gratin 19
Mac and Cheese (Contains Speck) 16

SIDE SALADS

Cos, Endive and Radicchio Salad with Burnt Honey
Vinaigrette 16
Caesar Cos, Lardon, Don Bocarte Anchovies, Egg,
Parmesan and Croutons 18
Witlof Salad with Grapes, Walnuts, Parmesan and
Caper & Raisins Dressing 16

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*

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**

