

September
2024

SNACKS

Manchego Churros with Chipotle Salt 10 each
Kombu Crisps with Tuna, Avocado Purée,
Pickled Daikon 10 each
Scallops with Jamon XO 12 each
Beef Empanada with Pebre Salsa 11 each
Wood Fire Grilled Bone Marrow with Rare Beef
on Toast 15 each
Wagyu Shin Croquette with
Gentleman's Relish 10 each
Brioche with Golden Sterlet Caviar, Crème
Fraiche and Chives 29 each

COLD BAR

Caviar with Fried Brioche, Potato Crisps and
Traditional Condiments
- 'N25' Kaluga Hybrid 30g 355
- 'N25' Oscietra 30g 255
- 'Calvisius' White Sturgeon 30g 255
- 'Anna Dutch' Oscietra 10g 100
Freshly Shucked Oysters with Mignonette
- Merimbula NSW 7.50 each
Snapper Crudo with Pomegranate and Cascabel
Chilli 39
Tuna Tartare with Lemon, Black Sesame and
Davidson Plum 39
Rock Flathead Ceviche with Leche de Tigre and
Smoked Bullhorn Pepper Oil 39

SALADS & OTHER THINGS

Ramarro Farm Mixed Leaf Salad with Avocado,
Cherry Tomato and Jalapeño 28
Marinated Citrus Salad with Fennel and
Bottarga 31
Buffalo Mozzarella with Pumpkin, Pistachio
and Mint 34
House Jersey Halloumi with Lemonade Fruit
and Thyme 34
Blázquez Ibérico, Guindilla Chili, Manchego
Cheese and Grilled Tomato Bread 54
Joselito Ibérico Gran Reserva
Jamón de Bellota 65
Steak Tartare with 12 Months Pyengana
Cheddar and Potato Crisps 39

HOT STARTERS

Whole Grilled King Prawns with Kampot Pepper,
Lime and Curry Leaves 49
Wood Fire Grilled Octopus with Saffron Hummus,
Dukkah and Citrus Oil 47
Wood Fire Grilled Calamari with Native Tamarind
Sambal and Garlic Shoots 39
Fried Moreton Bay Bugs and Saltbush with
Macadamia Tarator and Finger Lime 39
Wood Fire Bone Marrow with Mushroom Crust,
Parmesan and Herb Salad 39
Woodfired Longganisa Sausage with Cauliflower
Purée and Pickles 39

PASTA

Goat's Cheese Tortellini with King Prawns,
Burnt Butter, Raisins and Pine Nuts 49/75
Wagyu Bolognese with Hand Cut
Fettuccine 35/55
Tagliolini with Black Lip Abalone, Seafood Bisque and
Chilli Oil 65/95

MAIN PLATES

Australian Wild Greens Spanakopita 55
Grilled Rock Flathead with Jerusalem Artichoke Purée
and Guanciale 60
Grilled Snapper with Mussel Saffron Sauce, Grilled
Bread and Aioli 65
Wagyu Guinness Pie with Greens and
Potato Purée (40 minutes) 55
Slow Cooked Wagyu Brisket with Salsa Macha and
Pickled Green Tomato 58

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)

Rib Eye on the Bone 700g 35 days 575
Sirloin on the Bone 400g 35 days 280
Rump 240g 35 days 145

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

Sirloin on the Bone 400g 35 days 210
Skirt 240g 35 days 69
Topside 240g 35 days 66
Blade 240g 35 days 64

CAPE GRIM DRY AGED 36 MONTH OLD GRASS FED

Rib Eye on the Bone 400g 47 days 100
Scotch 300g 95
Fillet 230g 78

GIPPSLAND ANGUS DRY AGED 45 MONTH

T-Bone 550g 35 days 150
Rib Eye on the Bone 400g 35 days 107
Sirloin on the Bone 400g 35 days 96

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

Rib Eye on the Bone 500g 35 days 128

SAUCES AVAILABLE TO ORDER

HORSERADISH CREAM
BÉARNAISE
JALAPENO HOT SAUCE

CONDIMENT SERVICE

MUSTARD
BBQ SAUCE

COOKED OVER FIRE

Wood Fire Grilled Roaring Forties Lamb Cutlet and
Loin Chop with Sheep's Yoghurt 65
Berkshire Pork Chop with Caramalised Whey,
Black Pepper and Curry Leaves 58
Free Range Wood Fire Rotisserie Chicken with
Braised Cannellini Beans and Pangrattato
(60 Minutes Cook Time) 65
Wood Fire Grilled Southern Rock Lobster with
Garlic Butter 1.1kg 280
(Flambé Table Side)

SIDES

Wood Fire Grilled Ramarro Farm Greens 20
Wood Fire Grilled Fioretti Ajo Blanco,
Almonds and Grape 20
Grilled Carrots with Salsa Macha 17
Sautéed Brussel Sprouts with Speck and
Hazelnuts 20
Roasted Jerusalem Artichokes with Burnt Butter
and Sage 21
Sautéed Mixed Mushrooms with Garlic Butter
and Pangrattato 22
Potato Purée 17
Potato and Cabbage Gratin 20/25
Sautéed Dobson's Potatoes with Garlic, Rosemary
and Wagyu Fat 20
Hand Cut Chips 17
Fried Eggs with Crispy Shallots and Manchego 15
'Mac and Cheese' (Contains Pork) 18

SIDE SALADS

Ramarro Farm Leaf Salad with Burnt Honey
Vinaigrette 17
Young Celery Salad with Green Olive and
Ricotta Salata 17

WE ACCEPT PAYMENTS USING EFTPOS AND ALL MAJOR CREDIT
CARDS

(EXCLUDING UNION PAY)

PLEASE NOTE: VISA AND MASTERCARD CREDIT AND DEBIT
PAYMENTS WILL INCUR A 1.7% PROCESSING FEE
ALL EFTPOS TRANSACTIONS WILL INCUR A 1.2% PROCESSING
FEE

AMEX TRANSACTIONS WILL INCUR A 2.7% PROCESSING FEE
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

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.

INTENSIVE INDUSTRIAL FARMING IS CRUEL.
ALL OF OUR ANIMALS ARE HUMANELY TREATED AND LIVE A
STRESS FREE AND HAPPY LIFE