

September
2024

SNACKS

Manchego Churros with Chipotle Salt 9 each
Kombu Crisps with Tuna, Avocado Purée,
Pickled Daikon 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 Golden Sterlet Caviar, Crème
Fraiche and Chives 27 each

COLD BAR

Caviar with Fried Brioche, Potato Crisps and
Traditional Condiments
- 'Giaveri' Siberian Beluga 30g 420
- 'Giaveri' Golden Sterlet 30g 250
- 'N25' XXL 30g 650
- 'N25' Kaluga Hybrid 30g 330
- 'N25' Oscietra 30g 240
- 'Anna Dutch' Oscietra 10g 90
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
Rock Flathead 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 Pumpkin, Pistachio
and Mint 32
House Jersey Halloumi with Lemonade Fruit
and Thyme 32
Blázquez Ibérico, Guindilla Chili, Manchego
Cheese and Grilled Tomato Bread 50
Joselito Ibérico Gran Reserva
Jamón de Bellota 60
Steak Tartare with 12 Months Pyengana
Cheddar and Potato Crisps 36

HOT STARTERS

Whole Grilled King Prawns with Kampot Pepper,
Lime and Curry Leaves 46
Wood Fire Grilled Octopus with Saffron Hummus,
Dukkah and Citrus Oil 44
Wood Fire Grilled Calamari with Native Tamarind
Sambal and Garlic Shoots 36
Fried Moreton Bay Bugs and Saltbush with
Macadamia Tarator and Finger Lime 36
Grilled Coral Trout Collars with
Café De Paris Butter 34
Wood Fire Bone Marrow with Mushroom Crust,
Parmesan and Herb Salad 36
Woodfired Longganisa Sausage with
Cauliflower Purée and Pickles 36

PASTA

Goat's Cheese Tortellini with King Prawns,
Burnt Butter, Raisins and Pine Nuts 46/70
Wagyu Bolognese with Hand Cut
Fettuccine 33/52
Tagliolini with Black Lip Abalone, Seafood Bisque and
Chilli Oil 62

MAIN PLATES

Australian Wild Greens Spanakopita 50
Grilled Rock Flathead with Jerusalem Artichoke Purée
and Guanciaie 56
Grilled Coral Trout with Mussel Saffron Sauce, Grilled
Bread and Aioli 59
Wagyu Guinness Pie with Greens and
Potato Purée (40 minutes) 49

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.

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 540
Rib Eye on the Bone 400g 35 days 310
Sirloin on the Bone 400g 35 days 260
Skirt 240g 35 days 62

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

Oyster Blade 240g 35 days 95
Topside 240g 35 days 62
Blade 240g 35 days 60
Fillet 220g 35 days 130

KAGOSHIMA A5 WAGYU

Scotch 400g 470

ROBBINS ISLAND WAGYU

Sirloin off the Bone 350g 35 days 210

CAPE GRIM DRY AGED 36 MONTH OLD GRASS FED

Rib Eye on the Bone 400g 47 days 95
Scotch 300g 89
Fillet 230g 72

GIPPSLAND ANGUS DRY AGED 45 MONTH OLD

Scotch 300g 45 days 95
T-Bone 500g 45days 140
Sirloin on the Bone 400g 45 days 90

SAUCES AVAILABLE TO ORDER

HORSERADISH CREAM
BÉARNAISE
JALAPENO HOT SAUCE

CONDIMENT SERVICE

MUSTARD
BBQ SAUCE

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

COOKED OVER FIRE

Berkshire Pork Chop with Caramalised Whey,
Black Pepper and Curry Leaves 52
Free Range Wood Fire Rotisserie Chicken with
Braised Cannellini Beans and Pangrattato
(60 Minutes Cook Time) 60
Wood Fire Grilled Southern Rock Lobster with
Garlic Butter 1.1kg 260 (Flambé Table Side)

SIDES

Wood Fire Grilled Ramarro Farm Greens 19
Wood Fire Grilled Fioretti Ajo Blanco,
Almonds and Grape 19
Grilled Carrots with Salsa Macha 16
Sautéed Brussel Sprouts with Speck and
Hazelnuts 19
Sautéed Mixed Mushrooms with Garlic Butter
and Pangrattato 20
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 Crispy Shallots and Manchego 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

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