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| SNACKS Fish Ceviche Tostada with Avocado and Leche De Tigre 9 W.A. Rock Lobster on Brioche with Capers and Dill 12 Skull Island Prawn Cutlet with Aioli and Finger Lime 13 Brioche with Cavisius White Sturgeon Caviar, Crème Fraiche and Chives 19 | SALAD AND OTHER THINGS Albany Asparagus with Shark Bay Blue Swimmer Crab, Capers and Dill 40 La Delizia Stracciatella with Grapefruit, Kamalata Olives, Pepitas and Brioche 31 “Caesar” Cos, Lardo, White Anchovies, Egg, Parmesan and Croutons 19 Jamon Iberico with Compressed Rockmelon 34 Wood Fired Grilled Busselton Octopus with Salsa Verde and Roasted Capsicum 35 Steak Tartare with Aged Pyengana Cheddar and Horseradish 34 Wagin Duck Liver Parfait with Blackberry and Brioche 33 | HOT STARTERS Wood Fired Paspaley Pearl Meat with Desert Lime Salsa 59 Charcoal Roasted Shark Bay Scallop with Black Garlic Butter 12 each Charcoal Roasted Skull Island Prawns with N’duja Butter and Chives 35 Fried Calamari with Almond Tarator, Finger Lime and Saltbush 31 Wood Fired Bone Marrow with Rare Beef on Toast 34 Herb, Manchego Cheese and Potato Empanada with Pebre Sauce 10 each Charcoal Roasted Squid & Pork Belly with Smokey Chilli and Roasted Red Onion 36 Charred Spring Greens with Fried Egg and Bottarga 23 |
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| PASTA Semolina Noodles with Shark Bay Crab and Spicy Prawn Oil 69 Seared King Prawns** 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 Beurre Blanc 62 Charcoal Roasted Glacier 51 Toothfish with Curry Butter Sauce and Curry Leaf 65 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) |
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| COOKED OVER FIRE Wood Fired Mt Barker Free Range Chicken with Sauce Vin Jaune 59 (50 minutes) Wood Fired Princi Milk Fed Veal Cutlet 400g 80 Wood Fired Princi Lamb Rack & Rolled Loin with Mint Jelly 55 Roasted Wagin Duck Breast with Jerusalem Artichoke Purée and Duck Jus 56 | BEEF FROM THE WOOD FIRED GRILL DAVID BLACKMORE’S DRY AGED FULL BLOOD WAGYU (All Wagyu From 9+ Marble Score Animals) Scotch Fillet 400g 295 Denver 220g 35 days 141 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) Fillet 220g 150 Skirt 220g 75 ROBBINS ISLAND WAGYU (All Wagyu from 9+ Marble Score Animals) Sirloin on the Bone 800g 349 Scotch Fillet 400g 171 | SIDES Woodfired Kale, Peas and Spring Onions with Barbeque Seasoning 16 Grilled Asparagus with Labneh and Preserved Lemon 17 Wood Fired Carrots with Salsa Macha and Spring Onions 16 Wood Fired Grilled Creamed Corn with Chipotle Chilli Butter and Manchego 16 Mushy Peas with Slow Cooked Egg 16 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 Cauliflower and Cheese Gratin 20 Mac and Cheese (Contains Speck) 19 |
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SAUCES AVAILABLE TO ORDER
Béarnaise
Horseradish
Harissa

CONDIMENT SERVICE
Dijon Mustard
Seeded Mustard
Hot English Mustard
BBQ Sauce

WE BUTCHER IN HOUSE DAILY THEREFORE AVAILABILITY CANNOT BE GUARANTEED

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

COPPERTREE FARMS DRY AGED HEREFORD 36 MONTH OLD GRASS FED

Scotch Fillet 500g 127
Rib-Eye 450g 14 days 112
Sirloin 450g 14 days 99

CAPE GRIM DRY AGED 36 MONTH OLD GRASS FED

T-Bone 1kg 34 days 170
Fillet 250g 77

VINTAGE DRY AGED 60 MONTH OLD GRASS FED

Rib-Eye 350g 43 days 91

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 – \$11 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

