

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 Oscietra Caviar, Crème Fraîche and Chives 19	SALAD AND OTHER THINGS “Caesar” Cos, Lardo, White Anchovies, Egg, Parmesan and Croutons 19 La Delizia Stracciatella with Grapefruit, Kamalata Olives, Pepitas and Brioche 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 Albany Asparagus with Shark Bay Blue Swimmer Crab, Capers and Dill 40	HOT STARTERS Herb, Manchego Cheese and Potato Empanada with Pebre Sauce 10 each Charcoal Roasted Abrolhos Island Scallops with Black Garlic Butter 12 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 Wood Fired Paspaley Pearl Meat with Desert Lime Salsa 59
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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 Coral Trout with Beurre Blanc 62 Charcoal Roasted Glacier 51 Toothfish with Mushroom Duxelle and Kombu Béarnaise 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) Roasted Wagin Duck Breast with Jerusalem Artichoke Purée and Duck Jus 56	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) Sirloin off the Bone 400g 25 days 315 Denver 220g 35 days 141 Eye Of Chuck 300g 91 *Topside 300g 41 days 69 ROBBINS ISLAND WAGYU (All Wagyu from 9+ Marble Score Animals) Rib-Eye 1kg 80 days 499 CAPE GRIM DRY AGED 36 MONTH OLD GRASS FED Scotch Fillet 400g 97 New York Striploin 400g 97 Fillet 250g 77 Fillet “Minute Style” with Café de Paris Butter 80 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 Wood Fired Grilled Creamed Corn with Chipotle Chilli Butter and Manchego 16 Wood Fired Carrots with Salsa Macha and Spring Onions 16 Charcoal Roasted Pumpkin and Sweet Potato with Burnt Butter and Garlic Yoghurt 17 Onion Rings 17 Potato Purée 14 Hand Cut Chips 15 Hasselback Royal Blue Potatoes Sautéed in Wagyu Fat with Rosemary and Garlic 18 Cauliflower and Cheese Gratin 20 Potato and Cabbage Gratin 20/24 Mac and Cheese (Contains Speck) 19 SIDE SALADS Cos, Endive and Radicchio with Burnt Honey Vinaigrette 16 Witlof Salad with Grapes, Walnuts, Parmesan and Capers & Raisins Dressing 17
SAUCES AVAILABLE TO ORDER Béarnaise Horseradish Harissa		
CONDIMENT SERVICE Seeded Mustard Dijon Mustard Hot English Mustard BBQ Sauce		
<i>Dry Aged Beef Does Not Benefit From Cooking Past Medium Rare</i> <i>* Recommended Rare to Medium-Rare</i> <i>*** Marine stewardship council approved which means these fish and shellfish will now be sustainable forever</i>		

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

