

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 Calvisius White Sturgeon Caviar, Crème Fraîche 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 Prosciutto Di San Daniele with Sopressa Salami and Guindillas 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 David Blackmore Brisket Empanada with Sauce Pebre 10 each Fried Calamari with Almond Tarator, Finger Lime and Saltbush 31 Charcoal Roasted Skull Island Prawns with Nduja Butter and Chive 35 Charcoal Roasted Chorizo and Black Beans with Wood Fired Jalapeno and Baby Corn 35 Charcoal Roasted Blue Ridge Marron with Garlic and Jalapeno Butter 39
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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 Gold Band Snapper with Roasted Tomato Sauce and Basil Oil 62 Charcoal Roasted Glacier 51 Toothfish with Green Olive Tapenade and Harissa 65 West Australian Rock Lobster 500g with Kampot Pepper Butter and Curry Leaf 106	MAIN PLATES Australian Wild Greens Spanakopita 46 David Blackmore Short Rib with Gochujang Emulsion and Charred Pineapples 68 David Blackmore Wagyu Beef and Mushroom Pie with Potato Purée 55 (30 minutes)
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COOKED OVER FIRE Boyanup Brook Veal Cutlet 400g 80	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) *Topside 300g 41 days 69 DAVID BLACKMORE’S DRY AGED GRASS FED MISHIMA (All Mishima From 9+ Marble Score Animals) Sirloin 400g 44 days 275 Scotch 400g 44 days 260 Eye Chuck 240g 19 days 90 ROBBINS ISLAND WAGYU (All Wagyu from 9+ Marble Score Animals) Sirloin on the Bone 800g 349 CAPE GRIM DRY AGED 36 MONTH OLD GRASS FED Rib-Eye 350g 28 days 91 Rump 350g 25 days 86 Fillet “Minute Style” with Café de Paris Butter 80 Fillet 250g 77 COPPERTREE FARMS DRY AGED HEREFORD 36 MONTH OLD GRASS FED Rib-Eye 450g 10 days 112 Sirloin 450g 14 days 99	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 Mushy Peas with Slow Cooked Egg 16 Wood Fired Carrots with Salsa Macha and Spring Onions 16 Roasted Pumpkin and Sweet Potato with Burnt Butter and Garlic Yoghurt 17 Hasselback Royal Blue Potatoes Sautéed in Wagyu Fat with Rosemary and Garlic 18 Hand Cut Chips 15 Potato Purée 16 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, Capers and Raisins Dressing 17
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SAUCES AVAILABLE TO ORDER

Béarnaise
Horseradish
Harissa

CONDIMENT SERVICE

Dijon Mustard
Seeded 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 1.8% 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

