

**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

**COLD BAR**

Caviar with Potato Rosti, Crème Fraîche  
- Kaviari Kristal Caviar 30g 224  
- Kaviari Oscietre Caviar 50g 349  
Freshly Shucked Oysters with House Mignonette  
- Camden Haven, NSW 7.5 each  
- Albany Rocks, WA 7.5 each  
Kingfish Crudo with Yuzu Dressing, Miso and Pickled Daikon Radish 29

**SALAD AND OTHER THINGS**

Albany Asparagus with Shark Bay Blue Swimmer Crab, Capers and Dill 40  
"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  
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  
Wood Fired Bone Marrow with Rare Beef on Toast 34

**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 116

**MAIN PLATES**

Australian Wild Greens Spanakopita 46  
David Blackmore Wagyu Beef and Mushroom Pie with Potato Purée 55 (30 minutes)  
Charcoal Roasted Squid & Pork Belly with Smokey Chilli and Roasted Red Onion 36

**COOKED OVER FIRE**

Boyanup Brook Lamb Cutlet and Rolled Loin Chops with Mint Jelly 55  
Boyanup Brook Veal T-Bone 400g 80  
Rotisserie Wagin Duck Breast with Confit Duck Leg and Pickled Beetroot 69 (30 min)  
Wood Fired Mt Barker Free Range Chicken with Sauce Vin Jaune (50 Minutes) 59

**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*

**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)  
Oyster Blade 220g 44 days 139  
Eye Chuck 240g 19 days 90  
\*Blade 220g 44 days 77

**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 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

**For Restaurant Reservations, Wine Bar Enquiries Or Private Dining Information See Our Team at The Front Desk or After Hours Please Call (08) 6255 5587 or Email [perthreservations@rockpoolbarandgrill.com.au](mailto:perthreservations@rockpoolbarandgrill.com.au)**

**Opening Hours Lunch:** Monday - Thursday 12pm-2pm | Friday - Sunday 12pm-2.30pm

**Opening Hours Dinner:** Monday - Thursday 5.30pm-9pm | Friday & Saturday 5.30pm until late | Sunday 5.30pm-9pm

**All Credit Card Transactions:** credit cards incur a processing fee of % to 1.8% to 2.7%. Debit and eftpos card incur a processing fee of 0.95%. external payment apps, gift cards incur additional fees.

**PLEASE NOTE** 10% SERVICE CHARGE APPLIES TO ALL GROUPS OF 6+. 15% ON PUBLIC HOLIDAYS, 10% SERVICE FEE APPLIES TO SUNDAY.

**DRESS CODE:** SMART CASUAL