

November
2024

SNACKS

Kombu Crisp with Tuna, Avocado Purée and Pickled Daikon 10 each

Brioche with White Sturgeon Caviar, Crème Fraiche and Chives 29 each

Arepa with Guajillo Glazed Corn and Oaxaca Cheese 10 each

Smoked Peach with Jamon and Rosemary 11 each

Wood Fire Grilled Bone Marrow with Rare Beef on Toast 14 each

COLD BAR

Caviar with Fried Brioche, Toast and Traditional Condiments

- 'N25' Kaluga Hybrid Reserve 30g 355
- 'N25' Kaluga Sturgeon 30g 255
- 'Giaveri' Beluga 30g 450
- 'Anna Dutch' Oscietra 10g 110

Freshly Shucked Oysters with Mignonette - Merimbula NSW 7.50 each

Tuna Tartare with Lemon, Black Sesame and Davidson Plum 39

Coral Trout Crudo with Green Gazpacho and Smoked Bullhorn Pepper Oil 39

Flathead Ceviche with Coconut, Sweet Potato and Charred Corn 39

SALADS & COLD STARTERS

Ramarro Farm Mixed Leaf Salad with Avocado, Cherry Tomato and Jalapeño 28

Heirloom Tomatoes with Stracciatella and Smoked Cherry Tomato Salsa 29

Buffalo Mozzarella with Zucchini, Pistachios and Mint 32

Halloumi with Blood Orange, Pedro Ximenez and Lemon Thyme 34

Jamón de Cebo Ibérico with Guindilla Chilli, Manchego Cheese and Grilled Tomato Bread 54

Joselito Jamón Ibérico Gran Reserva de Bellota 62

Steak Tartare with 12 Months Pyengana Cheddar and Potato Crisps 39

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.

HOT STARTERS

Whole Grilled King Prawns with Kampot Pepper, Lime and Curry Leaves 49

Wood Fire Grilled Calamari with Native Tamarind Sambal and Garlic Shoots 39

Fried Moreton Bay Bugs with Macadamia Tarator, Saltbush and Finger Lime 39

Shark Bay Scallops with Jamon XO 48

Grilled Coral Trout Collars with Café De Paris Butter 36

Wagyu Salted Beef Skewer with "Reuben Condiments" 34

Wood Fire Grilled Longganisa Sausage with Bullhorn Peppers and Onions 39

Wood Fire Bone Marrow with Mushroom Crust, Parmesan and Herb Salad 39

HANDMADE PASTA

Goat's Cheese Tortellini with King Prawns, Burnt Butter, Raisins and Pine Nuts 50/75

Wagyu Agnolotti with Beef Brodo and Parmesan 55/75

Fettucine Wagyu Bolognese 35/55

MAIN PLATES

Australian Wild Greens Spanakopita 49

Grilled Rock Flathead with Corn Purée, Lime Leaf and Chilli Oil 60

Coral Trout with Mussel Saffron Sauce, Grilled Bread and Aioli 65

Slow Cooked Wagyu Beef Cheek with Salsa Macha and Pickled Green Tomato 58

Wagyu Guinness Pie with Mushy Peas 49 (40 Minutes Cook Time)

COOKED OVER FIRE

Wood Fire Grilled Roaring Forties Lamb Cutlet and Loin Chop with Sheep's Yoghurt 65

Free Range Wood Fire Rotisserie Chicken with Asparagus and Peas 65 (60 Minutes Cook Time)

Wood Fire Grilled Southern Rock Lobster with Garlic Butter 1.1kg 275 (Flambé Table Side)

SEAFOOD SUPPLIED BY BRUCE COLLIS AND BEN COLLISON
SOURDOUGH SUPPLIED BY BAKER BLEU, CAULFIELD

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)

Sirloin on the Bone 400g 35 days 280

Eye of Chuck 240g 35 days 90

Round 240g 35 days 75

Topside 240g 35 days 75

DAVID BLACKMORE DRY AGED MISHIMA WAGYU (ALL MISHIMA WAGYU FROM 9+ MARBLE SCORE ANIMALS)

Oyster Blade 240g 35 days 135

Rump 240g 35 days 98

Blade 240g 35 days 75

ROBBINS ISLAND WAGYU

Sirloin off the Bone 400g 230

RANGERS VALLEY DRY AGED 30 DAY GRAIN FED

Rib Eye on the Bone 850g 35 days 235

Sirloin on the Bone 400g 35 days 133

CAPE GRIM DRY AGED 36 MONTH GRASS FED

Rib Eye on the Bone 400g 47 days 100

Scotch 300g 95

Fillet 230g 77

GIPPSLAND ANGUS DRY AGED 45 MONTH GRASS FED

Rib Eye on the Bone 400g 35 days 115

Sirloin on the Bone 400g 35 days 96

T-Bone 500g 35 days 150

CHATEAUBRIAND

36 Month Old Grass Fed Tenderloin 1kg 375 (Recommended for 4 Guests, Served Table Side) (60 Minutes Cook Time. Limited Daily Availability)

SAUCES AVAILABLE TO ORDER

HORSERADISH CREAM

BÉARNAISE

JALAPENO HOT SAUCE

CONDIMENT SERVICE

MUSTARD

BBQ SAUCE

ALL OF OUR ANIMALS ARE HUMANELY TREATED AND LIVE A STRESS FREE AND HAPPY LIFE

SIDES

Wood Fire Grilled Ramarro Farm Greens 19

Wood Fire Grilled Asparagus with Citrus Dressing and Fried Shallots 19

Wood Fire Grilled Carrots with Salsa Macha 17

Wood Fire Grilled Creamed Corn with Chipotle Chilli Butter and Manchego 19

Sautéed Green Beans with Basil Pesto and Pine Nuts 19

Sugar Loaf Cabbage with Ajo Blanco 19

Sautéed Mixed Mushrooms with Garlic Butter and Pangrattato 19

Potato and Cabbage Gratin 19/25

Potato Purée 17

Sautéed Dobson's Potatoes with Garlic, Rosemary and Wagyu Fat 19

Hand Cut Chips 17

Fried Eggs with Crispy Onions and Fermented Chilli 15

'Mac and Cheese' (Contains Pork) 21

SIDE SALADS

Ramarro Farm Leaf Salad with Burnt Honey Vinaigrette 17

Young Celery Salad with Green Olive and Ricotta Salata 17

Cucumber Salad with Goats Curd and Rosemary 17

WE ACCEPT PAYMENTS USING EFTPOS AND ALL MAJOR CREDIT CARDS (EXCLUDING UNION PAY)
PLEASE NOTE: VISA, MASTERCARD AND AMEX TRANSACTIONS WILL INCUR A 1.8% PROCESSING FEE
ALL EFTPOS TRANSACTIONS WILL INCUR A 1.2% PROCESSING FEE
INTERNATIONAL CARDS INCUR A 3.5% 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%