

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
- Merimbula Rocks, NSW 7.5 each
- Albany Rocks, WA 7.5 each
Yellow Fin Tuna 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
La Delizia Stracciatella with Carnarvon Peaches, Hazelnut and Mint 31
"Caesar" Cos, Lardo, White Anchovies, Egg, Parmesan and Croutons 19
Prosciutto Di San Daniele with Sopressa Salami and Guindillas 34
Steak Tartare with Aged Pyengana Cheddar and Horseradish 34
Wagin Duck Liver Parfait with Blackberry and Brioche 33

HOT STARTERS

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 and Chive 35
Herb, Manchego Cheese and Potato Empanada with Pebre Sauce 10 each
Charcoal Roasted Blue Ridge Marron with Garlic and Jalapeno 54
Charcoal Roasted Chorizo and Black Beans with Wood Fired Jalapeno and Baby Corn 35
Wood Fired Grilled Busselton Octopus with Salsa Verde and Roasted Capsicum 35

PASTA

Semolina Noodles with Shark Bay Crab and Spicy Prawn Oil 59
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 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 56

COOKED OVER FIRE

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

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 Beef from 9+ Marble Score Animals
Sirloin off the Bone 400g 21 days 339
Rump 220g 21 days 112
Eye Chuck 240g 91
*Topside 240g 21 days 69

ROBBINS ISLAND WAGYU

All Beef from 9+ Marble Score Animals
Sirloin on the Bone 800g 349

ALTAIR GRASS FED WAGYU

All Altair Wagyu 7+ Marble Score Animals
Scotch Fillet 400g 179

VINTAGE DRY AGED 60 MONTH OLD GRASS FED

Rib-Eye on the Bone 350g 46 days 91

CAPE GRIM DRY AGED 36 MONTH OLD GRASS FED

T-Bone 1kg 23 days 170
Rib-Eye on the Bone 350g 25 days 91
Rump 350g 25 days 86
Fillet "Minute Style" with Café de Paris Butter 80
Fillet 250g 77

SIDES

Barbeque Kale, Peas and Spring Onions 16
Grilled Asparagus with Labneh and Preserved Lemon 17
Wood Fired Grilled Creamed Corn with Chipotle Chilli and Manchego 16
Mushy Peas with Slow Cooked Egg 16
Wood Fired Carrots with Salsa Macha and Spring Onion 16
Roasted Pumpkin and Sweet Potato with Burnt Butter and Garlic Yoghurt 17
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

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

