

**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 30g 224

- Kaviari Oscietre Caviar 50g 349

- ARS Italica Oscietra Caviar 125g 669

Freshly Shucked Oysters with House Mignonette

- Wagonga Rocks, NSW 7.5 each

- Albany Rocks, Albany, 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, Caper and Dill 40

La Delizia Burrata 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

Pigs Head Croquettes with Zuni Pickles (2 pieces) 18

Wood Fired Grilled Busselton Octopus with Salsa Verde and Roasted Capsicum 35

Charcoal Roasted Skull Island Prawns\*\* with Nduja and Chive 35

Fried Calamari with Romesco, Radicchio and Chilli 31

Charcoal Roasted Chorizo and Black Beans with Wood Fired Jalapeno and Baby Corn 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 Goldband 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

Charcoal Roasted Squid & Pork Belly with Smokey Chilli and Roasted Red Onion 56

David Blackmore Wagyu Beef and Mushroom Pie with Potato Purée 55 (30 minutes)

**COOKED OVER FIRE**

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 minutes)

**SAUCES AVAILABLE TO ORDER**

Béarnaise

Horseradish

Harissa

**CONDIMENT SERVICE**

Dijon Mustard

Seeded Mustard

Hot English Mustard

BBQ Sauce

WE BUTCHER IN HOUSE DAILY THEREFORE AVAILABILITY CANNOT BE GUARANTEED

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**

**DAVID BLACKMORE'S DRY AGED FULL BLOOD WAGYU**

*All Beef from 9+ Marble Score Animals*

Scotch Fillet 400g 44 days 295

Eye Chuck 300g 41 days 91

\*Topside 220g 33 days 69

**ROBBINS ISLAND WAGYU**

*All Beef from 9+ Marble Score Animals*

Sirloin off the Bone 800g 349

Scotch Fillet 500g 269

Fillet 250g 159

**GREENHAM DRY AGED FI WAGYU RESERVE**

*All Beef from 8+ Marble Score Animals*

Rib Eye on the Bone 1kg 35 days 480

T-Bone 1kg 35 days 320

Sirloin 500g 35 days 150

**VINTAGE DRY AGED 60 MONTH OLD GRASS FED**

Rib Eye 350g 43 days 91

**CAPE GRIM DRY AGED 36 MONTH OLD GRASS FED**

Rib Eye on the Bone 350g 43 days 91

Rump 350g 53 days 86

Fillet 250g 77

**SIDES**

Barbeque Kale, Peas and Spring Onions 16

Broccolini with Aged Pyengana Cheddar and Extra Virgin Olive Oil 18

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

Onion Rings 17

Potato Purée 16

Hasselback Royal Blue Potatoes Sautéed in Wagyu Fat with Rosemary and Garlic 18

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, Caper 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