

December
2024

INDULGE IN A PREMIUM PAIRING OF CHAMPAGNE AND CAVIAR

*A glass of Billecart-Salmon Rosé Champagne
with 5g of N25 Kaluga White Sturgeon 110*

SNACKS

Kombu Crisp with Tuna, Avocado Purée and
Pickled Daikon 10 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

Beef Empanada with Pebre Salsa 11 each

COLD BAR

Caviar with Fried Brioche, Toast and
Traditional Condiments

- 'N25' Kaluga Reserve 30g 465

- 'N25' Kaluga Hybrid Reserve 30g 355

- 'N25' Kaluga Oscietra 30g 255

Freshly Shucked Oysters with Mignonette
- Wagonga Inlet NSW 7.50 each

Tuna Tartare with Lemon, Black Sesame and
Davidson Plum 39

Snapper 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 Flowers,
Pistachios and Mint 32

House Jersey Halloumi with Poached Peach,
Pedro Ximenez and Thyme 32

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

Joselito Ibérico Gran Reserva
Jamón de Bellota 60

Steak Tartare with 12 Months Pyengana
Cheddar and Potato Crisps 39

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 and Saltbush with Macadamia
Tarator and Finger Lime 39

Shark Bay Scallops with Jamon XO 48

Wood Fire Grilled Quail with Marinated
Cherries and Thyme 49

Wagyu Salted Beef Skewer with
"Reuben Condiments" 34

Wood Fire Grilled Longganisa Sausage with Bullhorn
Peppers and Onions 39

Wood Fire Grilled 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

Tagliolini Pasta with Moreton Bay Bugs, Smoked
Cherry Tomato and Spicy Prawn Oil 55/75

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

Grilled Snapper with Mussel Saffron Sauce, Grilled
Bread and Aioli 61

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 1kg 265
FLAMBÉ TABLE SIDE

BEEF FROM THE WOOD FIRE GRILL

WE BUTCHER IN HOUSE DAILY, THEREFORE
AVAILABILITY CANNOT BE GUARANTEED

DAVID BLACKMORE DRY AGED FULL BLOOD WAGYU
ALL BEEF FROM 9+ MARBLE SCORE ANIMALS

Denver 240g 35 days 115

Eye of Chuck 240g 35 days 90

Round 240g 35 days 65

Topside 240g 35 days 65

Fillet 220g 35 days 155

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

Sirloin on the Bone 400g 35 days 280

Blade 240g 35 days 65

KAGOSHIMA A3 WAGYU

Sirloin 400g 400

GREENHAM DRY AGED PURE F1 WAGYU RESERVE
ALL BEEF FROM 8+ MARBLE SCORE ANIMALS

Rib Eye on the Bone 1kg 35 days 480

T-Bone 1kg 35 days 320

ALTAIR GRASS FED WAGYU
ALL BEEF FROM 7+ MARBLE SCORE ANIMALS

Scotch 300g 150

RANGERS VALLEY DRY AGED 300 DAY GRAIN FED
ALL BEEF FROM 5+ MARBLE SCORE ANIMALS

Scotch 400g 35 days 160

Sirloin off the Bone 400g 35 days 133

CAPE GRIM DRY AGED 36 MONTH GRASS FED

Rib Eye on the Bone 400g 47 days 100

Fillet 230g 77

GIPPSLAND ANGUS DRY AGED 45 MONTH GRASS FED

Rib Eye on the Bone 400g 35 days 115

T-Bone 500g 35 days 150

Sirloin on the Bone 400g 35 days 96

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

SIDES

Wood Fire Grilled Ramarro Farm Greens 19

Wood Fire Grilled Asparagus with Citrus
Dressing and Fried Shallots 19

Wood Fire Grilled Sugar Loaf Cabbage
with Guanciale 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

Sautéed Mixed Mushrooms with Garlic
Butter and Pangrattato 19

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

Potato Purée 17

Potato and Cabbage Gratin 19/25

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

Grilled Cucumber Salad with Goats Curd
and Rosemary 17

SEAFOOD SUPPLIED BY BRUCE COLLIS AND BEN COLLISON

SOURDOUGH SUPPLIED BY BAKER BLEU, CAULFIELD

INTENSIVE INDUSTRIAL FARMING IS CRUEL.

ALL OF OUR ANIMALS ARE HUMANELY TREATED

AND LIVE A STRESS FREE AND HAPPY LIFE

ROCKPOOL REQUESTS PATRONS WITH FOOD ALLERGIES OR OTHER

DIETARY REQUIREMENTS TO PLEASE INFORM THEIR WAITER

PRIOR TO ORDERING. WE WILL ENDEAVOUR ACCOMMODATE YOUR

DIETARY NEEDS, HOWEVER WE CANNOT BE HELD RESPONSIBLE

FOR TRACES OF ALLERGENS

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%