

<b>SNACKS</b> Brioche with Caviar, Crème Fraîche and Chives 19 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	<b>SALAD AND OTHER THINGS</b> Albany Asparagus with Shark Bay Blue Swimmer Crab, Capers and Dill 40 La Delizia Burrata with Carnavon Peaches, Hazelnut and Mint 31 “Caesar” Cos, Lardon, 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	<b>HOT STARTERS</b> Charcoal Roasted Shark Bay Scallop with Black Garlic Butter 12 each Fried Calamari with Romesco, Radicchio and Chilli 31 Charcoal Roasted Skull Island Prawns** with Nduja and Chive 35 Herb, Manchego Cheese and Potato Empanada with Smoked Red Hot Sauce 10 each Wood Fired Grilled Busselton Octopus with Salsa Verde and Roasted Capsicum 35 Wood Fired Rare Beef Salad with Smoked Red Hot Sauce 34
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<b>PASTA</b> Semolina Noodles with Shark Bay Crab and Spicy Prawn Oil 59 Seared King Prawn** with Goats Cheese Tortellini, Burnt Butter, Pine Nuts and Raisins 46/68 David Blackmore Wagyu Bolognese with Fettuccine 32/45	<b>SEAFOOD FROM THE CHARCOAL OVEN</b> Charcoal Roasted Goldband Snapper with Roasted Tomato Sauce and Basil Oil 67 Charcoal Roasted Glacier 51 Toothfish** with Green Olive Tapenade and Harissa 65 West Australian Rock Lobster 500g with Kampot Pepper and Curry Leaf 116	<b>MAIN PLATES</b> 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)
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<b>COOKED OVER FIRE</b> Boyup Brook Lamb Rolled Loin Chops with Mint Jelly 55	<b>BEEF FROM THE WOOD FIRED GRILL</b> WE BUTCHER IN HOUSE DAILY THEREFORE AVAILABILITY CANNOT BE GUARANTEED <b>DAVID BLACKMORE'S DRY AGED FULL BLOOD WAGYU</b> 9+ Marble Score Animals *Topside 220g 33 days 69 <b>DAVID BLACKMORE'S DRY AGED GRASS FED MISHIMA</b> 9+ Marble Score Animals Scotch Fillet 400g 21 days 294 <b>GREENHAM DRY AGED FI WAGYU RESERVE</b> 8+ Marble Score Animals Rib Eye on the Bone 1kg 35 days 480 T-Bone 1kg 35 days 320 <b>VINTAGE DRY AGED 60 MONTH OLD GRASS FED</b> Rib Eye on the Bone 350g 43 days 91 <b>CAPE GRIM DRY AGED 36 MONTH OLD GRASS FED</b> Rib Eye on the Bone 350g 43 days 91 Fillet 'Minute Style' with Café de Paris 77 Fillet 250g 77	<b>SIDES</b> Barbeque Kale, Peas and Spring Onions 16 Broccolini with Aged Pyengana Cheddar and Extra Virgin Olive Oil 18 Wood Fired Carrots with Salsa Macha and Spring Onions 16 Wood Fired Grilled Creamed Corn with Chipotle Chilli and Manchego 16 Mushy Peas with Slow Cooked Egg 16 Hasselback Royal Blue Potatoes Sautéed in Wagyu Fat with Rosemary and Garlic 18 Roasted Pumpkin and Sweet Potato with Burnt Butter and Garlic Yoghurt 17 Onion Rings 17 Hand Cut Chips 15 Potato Purée 16 Potato and Cabbage Gratin 20/24 Mac and Cheese (Contains Speck) 19 <b>SIDE SALADS</b> Cos, Endive and Radicchio with Burnt Honey Vinaigrette 16 Witlof Salad with Grapes, Walnuts, Parmesan, Capers and Raisins Dressing 17
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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**

