

SNACKS

W.A Rock Lobster on Brioche
with Capers and Dill 12

Skull Island Prawn Cutlet
with Aioli and Finger Lime 13

David Blackmore Wagyu Beef Cigar
with Smoked Hot Sauce 10

COLD BAR

Caviar with Potato Rosti, Crème Fraîche and Chives
- Kaviari Kristal 30g 224

Freshly Shucked Oysters with House Mignonette
- Albany Rocks, Albany, WA 7.5 each

- Wallis Lake Rocks, NSW 7.5 each

Big Eye Tuna Tartare with Charred Red Peppers,
Cascabel Oil and Pistachio 36

Shark Bay Scallops with Herb Emulsion, Pickled
Ginger and Apple 34

SALAD AND OTHER THINGS

Heirloom Tomato with Peach Panzanella Salad,
Pecorino and Extra Virgin Olive Oil 22

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 Bacon and Eschalot Jam 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

Fried Calamari with Romesco, Radicchio and Chilli 31

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

Charcoal Roasted Marron with Jalapeno Butter 54

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

Wood Fired Rare Beef Salad with
Smoked Red Hot Sauce 34

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 Prawn** 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 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

MAIN PLATES

Australian Wild Greens Spanakopita 46

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

Boyup Brook Wood Fired Princi Veal Cutlet 80

Boyup Brook Lamb Cutlet and Rolled Loin Chops
with Mint Jelly 55

BEEF FROM THE WOOD FIRED GRILL

WE BUTCHER IN HOUSE DAILY THEREFORE
AVAILABILITY CANNOT BE GUARANTEED

DAVID BLACKMORE'S DRY AGED

GRASS FED MISHIMA

9+ Marble Score Animals

Sirloin off the Bone 400g 275

Denver 240g 21 days 120

Eye Chuck 240g 21 days 90

*Topside 240g 41 days 59

ROBBINS ISLAND WAGYU

9+ Marble Score Animals

Scotch Fillet 400g 269

GREENHAM DRY AGED F1 WAGYU RESERVE

8+ Marble Score Animals

Rib Eye on the Bone 1kg 35 days 399

T-Bone 1kg 35 days 320

VINTAGE DRY AGED 60 MONTH OLD GRASS FED

Rib Eye on the Bone 350g 43 days 91

CAPE GRIM DRY AGED 36 MONTH OLD GRASS FED

Rib Eye on the Bone 350g 43 days 91

Fillet 250g 77

P.PRINCI DRY AGED 36 MONTH OLD GRASS FED

Rib Eye on the Bone 350g 43 days 91

SIDES

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

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

SIDE SALADS

Cos, Endive and Radicchio with Burnt Honey
Vinaigrette 16

Witlof Salad with Grapes, Walnuts, Parmesan, Caper
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**

