

**SNACKS**

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

**COLD BAR**

Caviar with Potato Rosti, Crème Fraîche  
- Calvisius White Sturgeon Caviar 10g 74  
- Kaviari Oscietre Caviar 50g 349  
Freshly Shucked Oysters with House Mignonette  
- Albany Rocks, Albany, WA 7.5 each  
- Hastings River Rocks, NSW 7.5 each  
Kingfish Crudo with Yuzu Dressing, Miso and Pickled Daikon Radish 29  
Big Eye Tuna Tartare with Charred Red Peppers, Cascabel Oil and Pistachio 36

**SALAD AND OTHER THINGS**

Albany Asparagus with Shark Bay Blue Swimmer Crab, Capers and Dill 40  
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  
Fried Calamari with Romesco, Radicchio and Chilli 31  
Charcoal Roasted Skull Island Prawns\*\* with Nduja and Chive 35  
Charcoal Roasted Marron with Jalapeno Butter 39  
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  
David Blackmore Wagyu Beef and Mushroom Pie with Potato Purée 55 (30 minutes)

**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

**BEEF FROM THE WOOD FIRED GRILL**

WE BUTCHER IN HOUSE DAILY THEREFORE AVAILABILITY CANNOT BE GUARANTEED

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

9+ Marble Score Animals  
\*Topside 220g 33 days 69

**ROBBINS ISLAND WAGYU**

9+ Marble Score Animals  
Scotch Fillet 400g 269

**GREENHAM DRY AGED FI WAGYU RESERVE**

8+ Marble Score Animals  
Rib Eye on the Bone 1kg 35 days 480  
T-Bone 1kg 35 days 320  
Scotch Fillet 35 days 500g 199

**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 'Minute Style' with Café de Paris 80  
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  
Broccoli 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, Capers and Raisins Dressing 17

**SAUCES AVAILABLE TO ORDER**

Béarnaise  
Horseradish  
Harissa  
Smoked Hot Sauce

**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**

