

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

COLD BAR

Caviar with Potato Rosti, Crème Fraîche and Chives

- Kaviari Kristal 30g 224

- Kaviari Oscietre Caviar 50g 349

Freshly Shucked Oysters with House Mignonette

- 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

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

Rotisserie Wagin Duck Breast with Confit Duck Leg, Pickled Beetroot 69

Lamb Rolled Loin Chops with Mint Jelly 55

Boyanup Brook Princi Pork T-Bone 59

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 300g 41 days 69

DAVID BLACKMORE'S DRY AGED GRASS FED MISHIMA

9+ Marble Score Animals

Sirloin off the Bone 400g 275

Eye Chuck 240g 21 days 90

*Blade 240g 21 days 77

GREENHAM DRY AGED FI WAGYU RESERVE

8+ Marble Score Animals

Scotch Fillet 500g 35 days 199

DAVID BLACKMORE'S DRY AGED RUBIA GALLEGA

*Topside 240g 41 days 56

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

Wood Fired Kale, Peas and Spring Onions 16

Brocolini 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

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**

