

**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

- Kaviari Oscietre Caviar 50g 349

Freshly Shucked Oysters with House Mignonette

- Albany Rocks, Albany, WA 7.5 each

- Clyde River Rocks, Batemans Bay, NSW 7.5 each

Kingfish Crudo with Yuzu Dressing, Miso and Pickled Daikon Radish 29

**SALAD AND OTHER THINGS**

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

**HOT STARTERS**

Charcoal Roasted Shark Bay Scallop with Black Garlic Butter 12 each

Herb, Manchego Cheese and Potato Empanada with Pebre Sauce 10 each

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

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

Fried Calamari with Romesco, Radicchio and Chilli 31

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 59 (50 minutes)

Rotisserie Wagin Duck Breast with Confit Duck Leg and Pickled Beetroot 69 (30 minutes)

Boyanup Brook Wood Fired Princi Milk Fed Veal Cutlet 400g 73

Boyanup Brook Lamb Rolled Loin Chops with Mint Jelly 55

**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

**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

Rump 220g 29 days 112

\*Blade 240g 41 days 80

\*Topside 220g 33 days 69

**BEEF FROM THE WOOD FIRED GRILL**

**DAVID BLACKMORE'S DRY AGED GRASS FED MISHIMA**

9+ Marble Score Animals

Eye Chuck 240g 21 days 90

Rump 220g 21 days 102

**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

Sirloin on the Bone 500g 35 days 150

**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

**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

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

**SIDE SALADS**

Cos, Endive and Radicchio with Burnt Honey Vinaigrette 16

Witlof Salad with Grapes, Walnuts, Parmesan, Capers and Raisins Dressing 17

**For Restaurant Reservations, Wine Bar Enquiries Or Private Dining Information See Our Team at The Front Desk or After Hours Please Call (08) 6255 5587 or Email [perthreservations@rockpoolbarandgrill.com.au](mailto:perthreservations@rockpoolbarandgrill.com.au)**

**Opening Hours Lunch:** Monday - Thursday 12pm-2pm | Friday - Sunday 12pm-2.30pm

**Opening Hours Dinner:** Monday - Thursday 5.30pm-9pm | Friday & Saturday 5.30pm until late | Sunday 5.30pm-9pm

**All Credit Card Transactions:** credit cards incur a processing fee of % to 1.8% to 2.7%. Debit and eftpos card incur a processing fee of 0.95%. external payment apps, gift cards incur additional fees.

**PLEASE NOTE** 10% SERVICE CHARGE APPLIES TO ALL GROUPS OF 6+. 15% ON PUBLIC HOLIDAYS, 10% SERVICE FEE APPLIES TO SUNDAY.

**DRESS CODE:** SMART CASUAL