

January  
2025

### SNACKS

Brioche with White Sturgeon Caviar, Crème Fraiche and Chives 29 each  
Kombu Crisp with Tuna, Avocado Purée, Pickled Daikon 10 each  
Arepa with Guajillo Glazed Corn and Oaxaca Cheese 10 each  
Smoked Peach with Jamon and Rosemary 11 each  
Wood Fire Grilled Bone Marrow with Rare Beef on Toast 14 each  
Beef Empanada with Pebre Salsa 10 each

### COLD BAR

Caviar with Fried Brioche, Toast and Traditional Condiments  
- 'Giaveri' Beluga 50g 690  
- 'Giaveri' Beluga 30g 460  
Freshly Shucked Oysters with Mignonette  
- Hastings River NSW 7.50 each  
Tuna Tartare with Lemon, Black Sesame and Davidson Plum 39  
Rock Flathead Crudo with Green Gazpacho and Smoked Bullhorn Pepper Oil 39  
Snapper Ceviche with Coconut, Sweet Potato and Charred Corn 39

### SALADS & COLD STARTERS

Ramarro Farm Mixed Leaf Salad with Avocado, Cherry Tomato and Jalapeño 28  
Buffalo Mozzarella with Zucchini Flowers, Pistachios and Mint 32  
Heirloom Tomatoes with Stracciatella and Smoked Cherry tomato Salsa 29  
House Jersey Halloumi with Poached Peach, Pedro Ximenez and Thyme 34  
Jamón de Cebo Ibérico with Guindilla Chilli, Manchego Cheese and Grilled Tomato Bread 54  
Joselito Ibérico Gran Reserva Jamón de Bellota 60  
Steak Tartare with 12 Months Pyengana Cheddar and Potato Crisps 39

### HOT STARTERS

Whole Grilled King Prawns with Kampot Pepper, Lime and Curry Leaves 49  
Wood Fire Grilled Calamari with Garlic Shoots and Native Tamarind Sambal 39  
Fried Moreton Bay Bugs and Saltbush with Macadamia Tarator and Finger Lime 39  
Shark Bay Scallops with Jamon XO 48  
Wagyu Salted Beef Skewer with "Reuben Condiments" 34  
Wood Fire Bone Marrow with Mushroom Crust, Parmesan and Herb Salad 39

### HANDMADE PASTA

Goat's Cheese Tortellini with King Prawns, Burnt Butter, Raisins and Pine Nuts 50/75  
Tagliolini Pasta with Moreton Bay Bugs, Smoked Cherry Tomato and Spicy Prawn Oil 55/75  
Wagyu Agnolotti with Beef Brodo and Parmesan 55/75  
Fettucine Wagyu Bolognese 35/55

### MAIN PLATES

Australian Wild Greens Spanakopita 49  
Grilled Rock Flathead with Corn Purée, Lime Leaf and Chilli Oil 60  
Grilled Snapper with Mussel Saffron Sauce, Grilled Bread and Aioli 61  
Grilled Swordfish with Guanciale and Cime di Rapa 60  
Wagyu Guinness Pie with Mushy Peas 49  
40 MINUTES COOK TIME

### COOKED OVER FIRE

Wood Fire Grilled Roaring Forties Lamb Cutlet and Loin Chop with Sheep's Yoghurt 65  
Free Range Wood Fire Rotisserie Chicken with Zucchini, and Peas 65  
60 MINUTES COOK TIME  
Wood Fire Grilled Southern Rock Lobster with Garlic Butter 1kg 265  
FLAMBÉ TABLE SIDE

### BEEF FROM THE WOOD FIRE GRILL

**WE BUTCHER IN HOUSE DAILY, THEREFORE AVAILABILITY CANNOT BE GUARANTEED**

#### DAVID BLACKMORE DRY AGED FULL BLOOD WAGYU

ALL BEEF FROM 9+ MARBLE SCORE ANIMALS

Oyster Blade 240g 35 days 135  
Round 240g 35 days 65  
Topside 240g 35 days 65

#### GREENHAM DRY AGED PURE F1 WAGYU RESERVE

ALL BEEF FROM 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  
Rump 240g 35 days 85

#### RANGERS VALLEY DRY AGED 300 DAY GRAIN FED

ALL BEEF FROM 5+ MARBLE SCORE ANIMALS

Rib Eye on the Bone 800g 35 days 235  
Sirloin on the Bone 500g 35 days 133

#### CAPE GRIM DRY AGED 36 MONTH GRASS FED

Rib Eye on the Bone 400g 47 days 100  
Scotch 300g 95  
Sirloin on the Bone 400g 47 days 90  
Fillet 240g 77

#### CHATEAUBRIAND

36 Month Old Grass Fed Tenderloin 1kg 375  
RECOMMENDED FOR 4 GUESTS, SERVED TABLE SIDE  
60 MINUTES COOK TIME, LIMITED DAILY AVAILABILITY

#### SAUCES AVAILABLE TO ORDER

HORSERADISH CREAM  
BÉARNAISE  
JALAPENO HOT SAUCE

#### CONDIMENT SERVICE

MUSTARD  
BBQ SAUCE

### SIDES

Wood Fire Grilled Ramarro Farm Greens 19  
Wood Fire Grilled Sugar Loaf Cabbage with Guanciale 19  
Wood Fire Grilled Carrots with Salsa Macha 17  
Wood Fire Grilled Creamed Corn with Chipotle Chilli Butter and Manchego 19  
Sautéed Green Beans with Basil Pesto and Pine Nuts 19  
Sautéed Mixed Mushrooms with Garlic Butter and Pangrattato 19  
Sautéed Dobson's Potatoes with Garlic, Rosemary and Wagyu Fat 19  
Potato Purée 17  
Potato and Cabbage Gratin 19  
Hand Cut Chips 17  
Fried Eggs with Crispy Onions and Fermented Chilli 15  
'Mac and Cheese' (Contains Pork) 21

### SIDE SALADS

Ramarro Farm Leaf Salad with Burnt Honey Vinaigrette 17  
Snow Peas Salad with Green Olive and Ricotta Salata 17  
Grilled Cucumber Salad with Goats Curd and Rosemary 17  
Kipfler Potato Salad and Shaved Fennel with Chimichurri 17

SEAFOOD SUPPLIED BY BRUCE COLLIS AND BEN COLLISON  
SOURDOUGH SUPPLIED BY BAKER BLEU, CAULFIELD  
INTENSIVE INDUSTRIAL FARMING IS CRUEL.  
ALL OF OUR ANIMALS ARE HUMANELY TREATED  
AND LIVE A STRESS FREE AND HAPPY LIFE

ROCKPOOL REQUESTS PATRONS WITH FOOD ALLERGIES OR OTHER DIETARY REQUIREMENTS TO PLEASE INFORM THEIR WAITER PRIOR TO ORDERING. WE WILL ENDEAVOUR ACCOMMODATE YOUR DIETARY NEEDS, HOWEVER WE CANNOT BE HELD RESPONSIBLE FOR TRACES OF ALLERGENS

WE ACCEPT PAYMENTS USING EFTPOS AND ALL MAJOR CREDIT CARDS (EXCLUDING UNION PAY)  
PLEASE NOTE: VISA, MASTERCARD AND AMEX TRANSACTIONS WILL INCUR A 1.8% PROCESSING FEE  
ALL EFTPOS TRANSACTIONS WILL INCUR A 1.2% PROCESSING FEE  
INTERNATIONAL CARDS INCUR A 3.5% PROCESSING FEE  
10% SURCHARGE APPLIES ON SUNDAYS  
15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS  
FOR TABLES OF 6 OR MORE GUESTS, YOUR BILL WILL INCLUDE A SERVICE CHARGE OF 10%