

February
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
Wagyu Shin Croquette with Gentlemen's Relish 10 each
Beef Empanada with Pebre Salsa 11

COLD BAR

Caviar with Fried Brioche, Toast and Traditional Condiments
- 'N25 Almas 50g 720
- 'Giaveri' Beluga 50g 690
- 'Giaveri' Beluga 30g 460
- 'Giaveri' Oscietra 30g 225
- 'Black Pearl' Oscietra Gold 10g 100
Freshly Shucked Oysters with Mignonette
- Tathra NSW 8.50 each
- Merimbula 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
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
Wood Fire Bone Marrow with Mushroom Crust, Parmesan and Herb Salad 39
House Jersey Halloumi with Poached Peach, Pedro Ximenez and Thyme 34

HANDMADE PASTA

Goat's Cheese Tortellini with King Prawns, Burnt Butter, Raisins and Pine Nuts 50/75
Tagliolini Pasta with Moreton Bay Bugs, Seafood Bisque and Chilli 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 Coral Trout with Mussel Saffron Sauce, Grilled Bread and Aioli 65
Grilled Swordfish with Guanciale and Kale 60
Slow Cooked Wagyu Brisket with Salsa Macha and Pickled Green Tomato 58
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

SEAFOOD SUPPLIED BY BRUCE COLLIS AND BEN COLLISON
SOURDOUGH SUPPLIED BY BAKER BLEU, CAULFIELD

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

Sirloin on the Bone 400g 35 days 280
Blade 240g 35 days 80
Skirt 240g 35 days 66
Eye of Chuck 240g 35 days 90
Topside 240g 35 days 65

DAVID BLACKMORE DRY AGED RUBIA GALLEGA

ALL FROM 3+ MARBLE SCORE ANIMALS

Sirloin on the Bone 400g 35 days 210
Denver 240g 35 days 100

GREENHAM DRY AGED PURE F1 WAGYU RESERVE

ALL BEEF FROM 8+ MARBLE SCORE ANIMALS

Rib Eye on the Bone 1kg 35 days 480
Scotch 400g 35 days 200
Sirloin on the Bone 500g 35 days 150
T-Bone 1kg 35 days 320
Rump Cap 240g 35 days 95

RANGERS VALLEY DRY AGED 300 DAY GRAIN FED

ALL BEEF FROM 5+ MARBLE SCORE ANIMALS

Rib Eye on the Bone 800g 35 days 205
Rib Eye on the Bone 500g 35 days 128

CAPE GRIM DRY AGED 36 MONTH GRASS FED

Rib Eye on the Bone 400g 47 days 100
Scotch 300g 95
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

INTENSIVE INDUSTRIAL FARMING IS CRUEL.
ALL OF OUR ANIMALS ARE HUMANELY TREATED
AND LIVE A STRESS FREE AND HAPPY LIFE

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 19/25
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
Kipfler Potato and Shaved Fennel Salad with Chimichurri 17
Grilled Cucumber Salad with Goats Curd and Rosemary 17

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%