

SNACKS

Fish Ceviche Tostada with Avocado and Leche De Tigre 9

W.A Rock Lobster on Brioche with Capers and Dill 12

Pig's Head Croquette with Zumi Pickles 10

Skull Island Prawn Cutlet with Aioli and Finger Lime 13

David Blackmore Wagyu Beef Empanada with Sauce Pebre 20 (2 pieces)

COLD BAR

Caviar with Potato Rosti, Crème Fraîche and Chives

- Kaviari Kristal Caviar 30g 224

- Kaviari Oscietre Caviar 50g 349

Freshly Shucked Oysters with House Mignonette

- Coffin Bay, SA 7.5 each

- Merimbula Rocks, NSW 7.5 each

Big Eye Tuna Tartare with Charred Red Peppers, Cascabel Oil and Pistachio 36

SALAD AND OTHER THINGS

“Caesar” Cos, Lardon, White Anchovies, Egg, Parmesan and Croutons 19

Cherry and Green Tomato with Peach Panzanella Salad, Pecorino and Extra Virgin Olive Oil 22

La Delizia Burrata with Prosciutto, Roasted Pears, Toasted Almonds, Rosemary and Aged Balsamic 43

Joselito Iberico Jamón and Guindillas 46

Cape Grim Steak Tartare with Ford Farm Cheddar and Horseradish 34

Wagin Duck Liver Parfait with Caramelised Onion Jam and Toasted Brioche 33

Shark Bay Crab Salad with Pickled Kohlrabi, Brown Butter Emulsion and Apple Yuzu Jelly 34

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

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

Charcoal Roasted Chorizo with Wood Fired Jalapeno, Baby Corn and Black Beans 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 Pink 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 with Garlic Yogurt and Fresh Herbs 46

David Blackmore Wagyu Beef and Mushroom Pie with Potato Purée (30 minutes) 55

Cape Grim 36 Month Rib Eye Salad with Red Hot Sauce and Fine Herbs 91

COOKED OVER FIRE

Wood Fired Wagin Duck Breast with Pickled Beetroot and Duck Sauce (30 minutes) 49

Wood Fired Mt Barker Free Range Chicken with Sauce Vin Jaune (50 Minutes) 59

Boyup Brooke Pork T-Bone With Brown Sauce 62

SAUCES AVAILABLE TO ORDER

Béarnaise

Horseradish

Harissa

Smoked Red 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 BUTCHER IN HOUSE DAILY THEREFORE AVAILABILITY CANNOT BE GUARANTEED

BEEF FROM THE WOOD FIRED GRILL

DAVID BLACKMORE'S DRY AGED FULL BLOOD WAGYU

9+ Marble Score Animals

Oyster Blade 220g 37 days 153

Eye of Chuck 300g 91

*Blade 240g 26 days 80

GREENHAM DRY AGED FI WAGYU RESERVE

8+ Marble Score Animals

T-Bone 1kg 15 days 320

Scotch Fillet 450g 36 days 239

Sirloin on the Bone 500g 36 days 225

Rump 300g 36 days 85

DAVID BLACKMORE'S DRY AGED

RUBIA GALLEGA

*Blade 240g 26 days 70

*Topside 240g 26 days 60

VINTAGE DRY AGED 60 MONTH OLD

GRASS FED

Rib Eye on the Bone 350g 45 days 91

CAPE GRIM DRY AGED 36 MONTH OLD

GRASS FED

RibEye on the Bone 350g 31 days 91

Fillet 250g 77

P.PRINCI DRY AGED 36 MONTH OLD

GRASS FED

Rib Eye on the Bone 350g 31 days 91

Rump 300g 31 days 86

SIDES

Broccolini with Ford Farm Cheddar and Extra Virgin Olive Oil 18

Wood Fired Grilled Creamed Corn with Chipotle Chilli and Manchego 16

Sautéed Mixed Mushrooms 22

Wood Fired Carrots with Salsa Macha and Spring Onions 16

Mushy Peas with Poached Egg 16

Roasted Japanese Pumpkin and Sweet Potato with Burnt Butter and Garlic Yoghurt 17

Roasted Sugar Loaf Cabbage with Mushroom XO and Almond Tarator 18

Hand Cut Chips 15

Onion Rings 17

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

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

