

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 Zuni Pickles 10

COLD BAR

Caviar with Potato Rosti, Crème Fraîche and Chives
- Kaviari Kristal Caviar 30g 224

Freshly Shucked Oysters with House Mignonette
- Albany Rocks, WA 7.5 each
- Merimbula Rocks, NSW 7.5 each

Hiramasa Kingfish with Yuzu Miso Dressing and Pickled Daikon 31

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 Jamon Iberico, Roasted Pears, Toasted Almonds, Rosemary and Aged Balsamic 43

Jamon Iberico and Guindillas 34

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

Charcoal Roasted Pemberton Marron with Salmon Roe and Chives Beurre Blanc Sauce 54

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

Albany King George Whiting with Aioli and Herbs Salad 62

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

P. Princi Wood Fired Lamb Cutlets and Loin Chops with Mint Sauce 55

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

Wood Fired Boyup Brook Pork Cutlet with Sesame and Soy Emulsion 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

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

Sirloin 400g 25 days 315

Denver 220g 25 days 141

Eye Chuck 300g 25 days 91

*Topside 300g 25 days 69

GREENHAM DRY AGED F1 WAGYU RESERVE

8+ Marble Score Animals

T-Bone 1kg 14 days 320

Scotch Fillet 500g 35 days 239

Sirloin on the Bone 500g 35 days 225

Rump 240g 21 days 85

DAVID BLACKMORE'S DRY AGED RUBIA GALLEGA

Scotch Fillet 400g 14 days 198

*Topside 240g 21 days 60

VINTAGE DRY AGED 60 MONTH OLD GRASS FED

Rib Eye on the Bone 350g 44 days 91

CAPE GRIM DRY AGED 36 MONTH OLD GRASS FED

Rib Eye on the Bone 350g 44 days 91

Fillet 250g 77

SIDES

Broccolini with Ford Farm Cheddar and Virgin Olive Oil 18 Extra

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



