

★
ROCKPOOL
LOUNGE

SMALL PLATES

- | | |
|--|--------------------------------------|
| * A Plate of Olives 9 | * Empanadas served with Pebre |
| * Rockpool Beef Jerky 9 | Wagyu Brisket (4) 25 |
| * Mixed Nuts with Ancho and Chipotle 9 | Corn and Cheese (4) 25 |
| Don Bocarte Anchovy and Smoked
Tomato Toast 12 each | Corn Tostada |
| King Prawn Cutlet with Aioli 14 each | Black Beans and Pumpkin 17 each |
| | Fish Ceviche 18 each |
| | Beef with Jalapeno Hot Sauce 19 each |

MAIN PLATES

- * Wood Roasted Chicken Salad with Grains and Seeds 22
- Cavatelli with Beef Shin Ragu, San Marzano Tomatoes and Gremolata 34
- Wood Fire Grilled Topside Steak with Chimichurri 38
- Wood Fire Grilled Cape Grim Fillet 'Minute Style' with Café de Paris Butter 36

SANDWICHES AND BURGERS

- Rockpool BLT with Smoked Garlic Mayonnaise 21
- Steak Sandwich with Mustard and Onion 29
- David Blackmore's Full Blood Wagyu Reuben 29
- * David Blackmore's Full Blood Wagyu Burger with Bacon,
Gruyere Cheese and Zuni Pickle 24
- * Rockpool Cheeseburger with Bacon and Dill Pickles 23

SIDES

- * Hand Cut Chips 14 - add Wagyu Gravy 6
- Onion Rings with House made Ketchup 16
- * Butter Lettuce with Mixed Peas, Ricotta Salata and Mustard Vinaigrette 19

* Starred items available all day
All other items available from 12pm to 3pm and 5.30 pm till late

WE ACCEPT PAYMENTS USING ALL MAJOR CREDIT CARDS (EXCLUDING UNIONPAY) AND EFTPOS
PLEASE NOTE ALL VISA, MASTERCARD AND AMEX CREDIT CARD TRANSACTIONS INCUR A PROCESSING FEE OF 1.8%.
DEBIT CARD (VISA & MASTERCARD) TRANSACTIONS INCUR A PROCESSING FEE OF 1.4% AND EFTPOS 1.15%.
INTERNATIONAL CARDS INCUR A PROCESSING FEE OF 3.5%
A 10% SURCHARGE APPLIES ON SUNDAYS, AND A 15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS
10% DISCRETIONARY SERVICE CHARGE APPLIES TO ALL GROUPS OF 6+

★
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ROCKPOOL BAR & GRILL HOUSE RULES

Best manners and temperance are always expected.

Don't look fiercely at people, or talk loudly or harshly, but cultivate a smiling countenance and a quiet, but firm tone of speech.

Gentlemen don't approach ladies; and if you are so lucky to have one approach you, endear her as you would your mother.

No hooting, no hollering.

Don't bring yourself into prominence before a crowd at the bar.

Be polite and approachable but let them advance to you.

Gentlemen don't interrupt or join any conversation, but if it is general, you may seem interested.

Leave your attitude, with your hat at the door.

Back slapping after six drinks should be tempered with mercy.

Remember, nothing is on the house but the roof.

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We are still heartily of the opinion that decent libation supports as many million lives as it threatens; donates pleasure and sparkle to more lives than it shadows; inspires more brilliance in the world of art, music, letters, and common ordinary intelligent conversation, than it dims.

— *Charles H. Baker Jr., Culinary and Cocktail Commentator, 1895-1987*

We accept payments using all major credit cards (excluding UnionPay) and EFTPOS

Please note Amex, Visa and Mastercard credit and debit payments will incur a 1.8% processing fee, and all EFTPOS card transactions will incur a 1.2%

A 10% surcharge applies on Sundays, and a 15% surcharge applies on all public holidays”

10% discretionary service charge applies to all groups of 6+.

15% surcharge applies on all public holidays.

DRINKS IN THE NAME OF TEMPERANCE

Non-alcoholic beverages for whenever the stoic urge to abstain takes a hold of you...

T GIMLET <i>lyre's dry, tomato</i>	\$18
ROSELLA NOGRONI <i>lyre's dry, lyre's aperitivo rosso, lyre's italian orange, rosella</i>	\$18
COFFE ALMOND NOGRONI <i>lyre's rosso vermouth, tomato, lemon tonic</i>	\$18
GINGER ELDERFLOWER COOLER <i>lyre's london dry, ginger, mint, elderflower tonic</i>	\$18

LOUNGE CLASSICS

On this part of the menu, we will execute the after-dinner classics, drinks that during the decades they never lost popularity among bars. In the Lounge Bar we execute them with a little twist

Available Thursday to Saturday

FROZEN MARTINI \$30
gin, vodka, dry, dirty

COCONUT NEGRONI \$30
gin, campari, sweet vermouth, coconut

CLASSIC NEGRONI \$30
gin, campari, sweet vermouth

ESPRESSO MARTINI \$30
espresso martini mix, espresso foam

VINTAGE MANHATTAN \$30
bourbon, sweet vermouth, bitters

VINTAGE HARVARD \$30
cognac, sweet vermouth, bitters

LOUNGE HIGHBALLS

On this part of the menu is dedicated to the classic's fizzy drinks that every bar in the world needs to be able to make. In the Lounge Bar we execute them with a little twist

Available Thursday to Saturday

LOUNGE V&S *vodka, lime* \$20

& jalapeno soda

LOUNGE G&T \$20

cucumber gin, light

tonic

LOUNGE C&S *campari,* \$20

manadrine soda

LOUNGE W&S \$20

japanese whisky, pear soda

LOUNGE HORSE'S NECK \$20

cognac VS, ginger ale

REFINED CLASSICS

The part of the menu that is constantly changing and some old favourites that have stood the test of time. A diverse selection of cocktails based on seasonal ingredients. Look inside to view a horoscope of gaiety, joy, revelry, carousing and happy madness.

HANKY FUNKY \$29
gin, sweet vermouth, fernet, strawberry, pink pepper, rose hip

GODFATHER N*2 \$29
whiskey, coffee, miso, pink pepper, almonds, mirabelle

CHIPOTLE MARGARITA \$29
chipotle, peat, tequila, lime, chilly liquor

DELICIOUS HIGBALL \$29
calvados, peach, apple, bubbles

CAFÉ CURRY \$29
tequila, rum, pisco, pineapple, curry, coffee, almond

HUNTER'S CLUB \$29
gin, sherry, vanilla, lemon, raspberry, bubbles

SYDNEY VICE \$29
dark rum, light rum, pineapple, strawberry, coconut

COSMORITA \$29
tequila, curacao, raspberry, cocoa butter, lemon gelato, cramberry

FORGOTTEN CLASSICS

The bartender's pick for a true classic that stood the test of time.

GIMLET *gin, tomato, basil,* \$29
pink pepper

TOREADOR \$29
tequila, mezcal, apricot, lime

DAIQUIRI \$29
rum mix, lime, sugar

MEZCAL ROSITA \$29
espadin mezcal, vermouth mix, campari

FRANK'S MANHATTAN \$29
bourbon, sweet vermouth, maraschino, angostura

APPLETINI \$29
vodka, calvados, apple, lime

DELICIOUS SOUR \$29
calvados, peach, lemon, sugar, egg white

BETWEEN THE SHEETS \$29
white rum, cognac, dry curacao, lemon

- 20 SAZERAC \$29
rye whiskey, cognac, sugar, bitters

FLAMINGO \$29
white rum, pineapple, lime, grenadine

THE SPIRITS CLUB

Monthly selection of spirits curated by our Bar Team, small selection of limited and rare editions or products that deserve to be highlighted, personally chosen with our special suppliers.

Willet Family Estate 4 y.o Straight Rye \$35

Bardstown, Kentucky

54.5% alc./vol

Willet is a well-known name in the Whiskey business and stands for a long tradition of dealing in Kentucky Bourbon and even in producing it. Indeed - the Willett Distillery in Bardstown is a very new one and started production in 2012, after the old family-owned distillery had been closed in the 1980s.

George T Stagg Kentucky Straight Bourbon \$76

Frankfort, Kentucky

Uncut 138.8 proof

George T. Stagg was born December 19, 1835, in Garrard County, Kentucky. In November 1861 he enlisted in the Union Army during the U. S. Civil War when he received a field commission to first lieutenant in January 1862 and a promotion to Captain a year later. Stagg & Taylor formed E.H. Taylor, Jr. & Co. with Stagg as the President.

Balvenie 18 y.o., “Pineau de Charentes” \$85

Speyside, Dufftown

47.9 % alc./vol

Established in 1892 by William Grant in a converted 18th century mansion, The Balvenie Distillery is one of the great success stories of Scotch whisky. Today the distillery is owned by the fifth generation of William Grant’s family, making William Grant & Sons one of the longest single-family ownerships in the world.

Clarendon 2004 17 y.o

\$65

Lionel Town, Jamaica

57.1% alc./vol

In 1949, the Clarendon distillery, in the south of the country, was created. In 1953, the Canadians of Seagram became owners of Long Pond. Its rums were then used in the composition of their Captain Morgan blend, created in 1944. In 1955, it was Inwood's turn (in the south-east) to come into operation.

WHITE WINES BY THE GLASS

champagne/sparkling	120ml
2018 Chandon 'Brut' <i>Yarra Valley, Aus</i>	23
NV Louis Roederer '245' <i>Montagne de Reims, Champagne</i>	37
MV Krug 'Grande 'Ed.171' <i>Montagne de Reims, Champagne</i>	95
NV Charles Heidsieck 'Blanc de Blancs' <i>Montagne de Reims, Champagne</i>	56
NV Egly-Ouriet 'Vignes de Vignay' <i>Montagne de Reims, Champagne</i>	75
NV Laherte Frères 'Les Grandes Crayères' <i>Côteaux sud d'Épernay, Champagne</i>	59
NV Billecart-Salmon 'Brut Rosé' <i>Vallée de la Marne, Champagne</i>	58

curated white selection 150ml

2024 Riesling, RPBG by Jim Barry *Clare Valley, SA* 23

2023 Albariño, Neudorf 'Rosie's Block' *Nelson, NZ* 23

2022 Sauvignon Blanc, J.de Villebois *Sancerre, Fr* 32

2022 Melon de Bourgogne, Éric Chevalier *Muscadet, Loire, Fr* 24

2023 Pinot Gris, Jean-Luc Mader *Alsace, Fr* 26

2021 Chardonnay, Woodlands *Margaret River, WA* 29

2021 Chardonnay, Domaine William Fèvre *Chablis, Fr* 32

rosé 150ml

2024 MMAD 'Blewitt Springs' *McLaren Vale, South Australia, Aus* 23

WHITE WINES BY THE GLASS

premium selection 150ml/375ml

2023 Greco di Tufo, Quintodecimo 'Giallo d' *Arles' Campania, It* 55/138

2021 Chenin B. Domaine Guiberteau 'Le Bourg', Saumur, Fr 55/138

2020 Viognier, Hans Herzog *Marlborough, NZ* 45/113

2022 Riesling, Karthäuserhof 'Karthäuserhofberg' Spätlese *Mosel, Ger* 46/115

2020 Chardonnay, Passopisciaro 'Contrada PC' *Etna, Sicily, It* 57/143

2022 Chardonnay, Cloudburst *Margaret River, Western Australia* 88/220

RED WINES BY THE GLASS

curated red selection 150ml

2019 Pinot Noir, Torch Bearer 'Ese' <i>Coal River, Tasmania, Aus</i>	29
2023 Gamay, Daniel Bouland <i>'Morgon' Beaujolais, Fr</i>	30
2023 Cabernet Franc, Murdoch Hill <i>'Vis à Vis', Adelaide Hills, Aus</i>	25
2022 Grenache, Willunga 100 'Smart Vineyard', <i>McLaren Vale, Aus</i>	27
2021 Barbera, Albino Rocca 'Gepin' <i>Barbera d'Alba, Piedmont, It</i>	32
2022 Cabernet Sauvignon, <i>EVOI Margaret River, Aus</i>	25
2018 Malbec, BenMarco <i>Mendoza, Arg</i>	26
2023 Shiraz, John Duval <i>'RPBG' Barossa Valley, Aus</i>	33

RED WINES BY THE GLASS

premium sommelier selection 150ml/375ml

2021 Pinot Noir, Bass Phillip 'Estate' <i>Gippsland, Aus</i>	59/148
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2021 Pinot Noir, Rossignol Février 'Clos la Cave' <i>Volnay, Fr</i>	79/198
2017 Pinot Noir, Zena Crown 'Vista' <i>Eola Amity Hills, Oregon, Usa</i>	82/205
2022 Nerello Mascalese, Terre Nere 'Bellacolonna' <i>Etna, Sicily, It</i>	55/138
2019 Nebbiolo, F. Pricipiano 'Serralunga d'Alba' <i>Barolo, It</i>	62/155
2016 Sangiovese, Lungarotti 'Vigna Monticchio' <i>Umbria, It</i>	65/163
2021 Tannat Blend, Bodega Bouza 'Monte Vide Eu' <i>Montevideo, Uy</i>	68/170
2020 Grenache Blend, Clos I Terrasses 'Laurel' <i>Priorat, Spain</i>	61/153
2015 Cabernet Blend, Château Pédesclaux <i>Pauillac, Bordeaux, Fr</i>	79/198
2012 Cabernet Blend, Opus One <i>Napa Valley, Usa</i>	390/975
2020 Syrah Blend, Domaine Billon 'Les Elotins', <i>Côte Rôtie, Fr</i>	69/173
2017 Shiraz, Penfold's 'St SA-Henri' <i>Multi Regional, Aus</i>	83/208
2018 Shiraz/Cabernet, Yalumba 'The Signature' <i>Barossa Valley, Aus</i>	69/173

BEER SELECTION

LAGER \$15

ASAHI SUPER DRY
330ml, 5% alc./vol.

ASAHI SOUKAI LIGHT
330ml, 3.5% alc./vol.

SYDNEY BEER CO. LAGER
330ml, 4.5% alc./vol.

HEAPS NORMAL ANOTHER LAGER
375ml, 0% alc./vol.

ALES \$15

LORD NELSON THREE SHEETS

375ml, 4.9% alc./vol.

BALTER XPA
375ml, 5% alc./vol.

CIDERS \$15

THE APPLE THIEF GRANNY SMITH APPLE CIDER
375ml, 4.5% alc./vol.

APPLE THIEF NON-ALC. CIDER
375ml, 0% alc./vol

ROCKPOOL BAR & GRILL

Bar Opening Hours

Monday to Friday- Midday till Late
Saturday & Sunday- 5.30pm till Late

Reservations
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