

SNACKS

Fish Ceviche Tostada with Avocado and Leche De Tigre 9

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

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 Pacifics, SA 7.5 each

- Merimbula Rocks, NSW 7.5 each

Hiramasa Kingfish Crudo 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 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 Garlic and Jalapeño 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

David Blackmore Beef Skewers with “Reuben” Condiments 34

Wood Fired Rare Cape Grim Beef with Roasted Bone Marrow and Wagyu Fat Onions 36

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 Rankin Cod with Roasted Tomato Sauce and Basil Oil 60

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

Wood Fired Rare Rib Eye Salad with Smoked Red Hot Sauce and Herbs 91

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

COOKED OVER FIRE

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

Boypup Brook Lamb Cutlet and Rolled Loin Chops with Mint Jelly 55

Rotisserie Wagin Duck Breast and Pickled Beetroot (30 minutes) 49

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

Scotch Fillet 400g 295

Denver 220g 141

Rump 240g 32 days 112

Eye of Chuck 300g 91

*Blade 240g 32 days 80

*Topside 300g 69

DAVID BLACKMORE'S DRY AGED RUBIA GALLEGA

Sirloin 400g 27 days 213

*Topside 240g 56

GREENHAM DRY AGED FI WAGYU RESERVE

8+ Marble Score Animals

T-Bone 1kg 16 days 320

Scotch Fillet 450g 16 days 239

Sirloin on the Bone 500g 11 days 225

Rump 240g 11 days 85

VINTAGE DRY AGED 60 MONTH OLD GRASS FED

Rib Eye on the Bone 350g 46 days 91

CAPE GRIM DRY AGED 36 MONTH OLD GRASS FED

Rib Eye on the Bone 350g 32 days 91

Fillet ‘Minute Style’ with Café de Paris 80

Fillet 250g 77

SIDES

Broccolini with Ford Farm Cheddar and Extra Virgin Olive Oil 18

Wood Fired Grilled Creamed Corn with Chipotle Chilli and Manchego 16

Wood Fired Carrots with Salsa Macha and Spring Onions 16

Mushy Peas with Poached Egg 16

Sautéed Mixed Mushrooms 22

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