

<p><b>SNACKS</b></p> <p>Fish Ceviche Tostada with Avocado and Leche De Tigre 9</p> <p>W.A Rock Lobster on Brioche with Capers and Dill 12</p> <p>Skull Island Prawn Cutlet with Aioli and Finger Lime 13</p> <p>David Blackmore Wagyu Beef Empanada with Sauce Pebre 20 (2 pieces)</p> <p><b>COLD BAR</b></p> <p>Caviar with Potato Rosti, Crème Fraîche and Chives</p> <p>- Kaviari Kristal Caviar 30g 224</p> <p>- Kaviari Oscietre Caviar 50g 349</p> <p>Freshly Shucked Oysters with House Mignonette</p> <p>- Coffin Bay Pacifics, SA 7.5 each</p> <p>- Turros River, NSW 7.5 each</p> <p>Hiramasa Kingfish Crudo with Yuzu Miso Dressing and Pickled Daikon 31</p>	<p><b>SALAD AND OTHER THINGS</b></p> <p>“Caesar” Cos, Lardon, White Anchovies, Egg, Parmesan and Croutons 19</p> <p>Cherry and Green Tomato Panzanella Salad, Pecorino and Extra Virgin Olive Oil 22</p> <p>La Delizia Burrata with Prosciutto, Roasted Pears, Toasted Almonds, Rosemary and Aged Balsamic 43</p> <p>Joselito Iberico Jamón and Guindillas 46</p> <p>Cape Grim Steak Tartare with Ford Farm Cheddar and Horseradish 34</p> <p>Wagin Duck Liver Parfait with Caramelised Onion Jam and Toasted Brioche 33</p> <p>Shark Bay Crab Salad with Pickled Kohlrabi, Brown Butter Emulsion and Apple Yuzu Jelly 34</p>	<p><b>HOT STARTERS</b></p> <p>Charcoal Roasted Shark Bay Scallop with Black Garlic Butter 12 each</p> <p>Fried Calamari with Romesco, Radicchio and Chilli 31</p> <p>Charcoal Roasted Skull Island Prawns** with ‘Nduja and Chive 35</p> <p>Wood Fired Grilled Busselton Octopus with Salsa Verde and Roasted Capsicum 35</p> <p>Charcoal Roasted Chorizo with Wood Fired Jalapeno, Baby Corn and Black Eye Beans 35</p> <p>David Blackmore Beef Skewers with “Reuben” Condiments 34</p> <p>Wood Fired Rare Cape Grim Beef with Roasted Bone Marrow and Wagyu Fat Onions 36</p> <p>Charcoal Roasted Pemberton Marron with Salmon Roe and Chive Beurre Blanc Sauce 54</p>
<p><b>PASTA</b></p> <p>Semolina Noodles with Shark Bay Crab and Spicy Prawn Oil 59</p> <p>Seared King Prawn** with Goats Cheese Tortellini, Burnt Butter, Pine Nuts and Raisins 46/68</p> <p>David Blackmore Wagyu Bolognese with Fettuccine 32/45</p>	<p><b>SEAFOOD FROM THE CHARCOAL OVEN</b></p> <p>Charcoal Roasted Coral Trout with Roasted Tomato Sauce and Basil Oil 60</p> <p>Charcoal Roasted Glacier 51 Toothfish** with Green Olive Tapenade and Harissa 65</p> <p>West Australian Rock Lobster 500g with Kampot Pepper and Curry Leaf 116</p>	<p><b>MAIN PLATES</b></p> <p>Australian Wild Greens Spanakopita with Garlic Yogurt and Fresh Herbs 46</p> <p>David Blackmore Wagyu Beef and Mushroom Pie with Potato Purée 55 (30 minutes)</p> <p>Charcoal Roasted Clams &amp; Pork Belly with Smokey Chilli and Roasted Red Onion 36</p>
<p><b>COOKED OVER FIRE</b></p> <p>Wood Fired Mt Barker Free Range Chicken with Sauce Vin Jaune 59 (50 Minutes)</p> <p>Boyup Brook Lamb Cutlet and Rolled Loin Chops with Mint Jelly 55</p>	<p><b>BEEF FROM THE WOOD FIRED GRILL</b></p> <p>WE BUTCHER IN HOUSE DAILY THEREFORE AVAILABILITY CANNOT BE GUARANTEED</p> <p><b>DAVID BLACKMORE’S DRY AGED FULL BLOOD WAGYU</b></p> <p>9+ <i>Marble Score Animals</i></p> <p>Sirloin 400g 37 days 315</p> <p>Eye of Chuck 300g 91</p> <p>Skirt 220g 37 days 77</p> <p>*Topside 300g 69</p> <p><b>DAVID BLACKMORE’S DRY AGED RUBIA GALLEGA</b></p> <p>Sirloin 400g 30 days 213</p> <p>*Blade 240g 30 days 70</p> <p>Skirt 240g 30 days 65</p> <p>*Topside 240g 30 days 56</p> <p><b>GREENHAM DRY AGED F1 WAGYU RESERVE</b></p> <p>8+ <i>Marble Score Animals</i></p> <p>T-Bone 1kg 36 days 320</p> <p>Sirloin on the Bone 500g 16 days 225</p> <p>Rump 240g 16 days 85</p> <p><b>CAPE GRIM DRY AGED 36 MONTH OLD GRASS FED</b></p> <p>Rib Eye on the Bone 350g 37 days 91</p> <p>Fillet ‘Minute Style’ with Café de Paris 80</p> <p>Fillet 250g 77</p>	<p><b>SIDES</b></p> <p>Broccolini with Ford Farm Cheddar and Extra Virgin Olive Oil 18</p> <p>Wood Fired Grilled Creamed Corn with Chipotle Chilli and Manchego 16</p> <p>Wood Fired Carrots with Salsa Macha and Spring Onions 16</p> <p>Mushy Peas with Poached Egg 16</p> <p>Sautéed Mixed Mushrooms 22</p> <p>Roasted Japanese Pumpkin and Sweet Potato with Burnt Butter and Garlic Yoghurt 17</p> <p>Roasted Sugar Loaf Cabbage with Mushroom XO and Almond Tarator 18</p> <p>Hand Cut Chips 15</p> <p>Onion Rings 17</p> <p>Potato Purée 16</p> <p>Potato and Cabbage Gratin 20/24</p> <p>Mac and Cheese (Contains Speck) 19</p> <p><b>SIDE SALADS</b></p> <p>Cos, Endive and Radicchio with Burnt Honey Vinaigrette 16</p> <p>Witlof Salad with Grapes, Walnuts, Parmesan, Capers and Raisins Dressing 17</p>

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