

April
2025

SNACKS

Brioche with White Sturgeon Caviar, Crème Fraiche and Chives 29 each
Kombu Crisp with Tuna, Avocado Purée, Pickled Daikon 10 each
Arepa with Guajillo Glazed Corn and Oaxaca Cheese 10 each
Green Fig with Jamon and Rosemary 11 each
Beef Empanada with Pebre Salsa 11 each
Wood Fire Grilled Bone Marrow with Rare Beef on Toast 14 each

COLD BAR

Caviar with Fried Brioche, Toast and Traditional Condiments
- 'N25' Kaluga Reserve 30g 465
- 'N25' Kaluga Hybrid Reserve 30g 355
- 'Giaveri' Beluga 30g 460
Freshly Shucked Oysters with Mignonette
- Tathra NSW 8.50 each
- Merimbula NSW 7.50 each
Tuna Tartare with Lemon, Black Sesame and Davidson Plum 39
Rock Flathead Crudo with Green Gazpacho and Smoked Bullhorn Pepper Oil 39
Snapper Ceviche with Coconut, Sweet Potato and Charred Corn 39

SALADS & COLD STARTERS

Ramarro Farm Mixed Leaf Salad with Avocado, Cherry Tomato and Jalapeño 28
Heirloom Tomatoes with Stracciatella and Smoked Cherry Tomato Salsa 29
Buffalo Mozzarella with Zucchini Flowers, Pistachios and Mint 32
Blázquez Ibérico Jamón with Guindilla Chili, Manchego Cheese and Grilled Tomato Bread 50
Joselito Ibérico Gran Reserva Jamón de Bellota 60
Steak Tartare with Cloth-Ashed Cheddar, Mountain Pepper and Potato Crisps 39

HOT STARTERS

Whole Grilled King Prawns with Kampot Pepper, Lime and Curry Leaves 49
Wood Fire Grilled Calamari with Garlic Shoots and Native Tamarind Sambal 39
Fried Moreton Bay Bugs and Saltbush with Macadamia Tarator and Finger Lime 39
Wood Fire Grilled Quail with Blistered Blueberries and Lemon Thyme 49
Wagyu Salted Beef Skewer with "Reuben Condiments" 34
Wood Fire Bone Marrow with Mushroom Crust, Parmesan and Herb Salad 39

HANDMADE PASTA

Goat's Cheese Tortellini with King Prawns, Burnt Butter, Raisins and Pine Nuts 50/75
Tagliolini Pasta with Moreton Bay Bugs, Smoked Cherry Tomato and Chilli Oil 55/75
Wagyu Agnolotti with Beef Brodo, Parmesan 55/75
Fettucine Wagyu Bolognaise 35/55

MAIN PLATES

Australian Wild Greens Spanakopita 49
Grilled Rock Flathead with Corn Purée, Lime Leaf and Chilli Oil 60
Grilled Snapper with Mussel Saffron Sauce, Grilled Bread and Aioli 61
Grilled Swordfish with Guanciale and Kale 60
Wagyu Guinness Pie with Mushy Peas 49
40 MINUTES COOK TIME

COOKED OVER FIRE

Wood Fire Grilled Roaring Forties Lamb Cutlet and Loin Chop with Sheep's Yoghurt 65
Wood Fire Rotisserie Sun Farm's Chicken with Smoked Poblano Pepper, Grilled Leeks and Chicken Jus 65
60 MINUTES COOK TIME
Wood Fire Grilled Southern Rock Lobster with Garlic Butter 1kg 265 / Half Lobster 135
WHOLE LOBSTER FLAMBÉ TABLE SIDE

BEEF FROM THE WOOD FIRE GRILL

WE BUTCHER IN HOUSE DAILY, THEREFORE AVAILABILITY CANNOT BE GUARANTEED

DAVID BLACKMORE DRY AGED FULL BLOOD WAGYU

ALL BEEF FROM 9+ MARBLE SCORE ANIMALS

Sirloin on the Bone 400g 35 days 280
Denver 240g 35days 115
Skirt 240g 35 days 66
Topside 240g 35 days 65

DAVID BLACKMORE DRY AGED FULL BLOOD MISHIMA

ALL BEEF FROM 9+ MARBLE SCORE ANIMALS

Eye of Chuck 240g 35 days 85

GREENHAM DRY AGED PURE F1 WAGYU RESERVE

ALL BEEF FROM 8+ MARBLE SCORE ANIMALS

Rib Eye on the Bone 1kg 35 days 480
T-Bone 1kg 35 days 320
Rump 240g 35 days 85

RANGERS VALLEY DRY AGED 300 DAY GRAIN FED

ALL BEEF FROM 5+ MARBLE SCORE ANIMALS

Scotch 400g 35 days 160
Sirloin on the Bone 400g 35 days 133

GIPPSLAND ANGUS DRY AGED 45 MONTH OLD GRASS FED

ALL BEEF FROM 3+ MARBLE SCORE ANIMALS

Rib Eye on the Bone 400g 35 days 115

CAPE GRIM DRY AGED 36 MONTH GRASS FED

Rib Eye on the Bone 400g 47 days 100
Scotch 300g 95
Fillet 240g 77

CHATEAUBRIAND

36 Month Old Grass Fed Tenderloin 1kg 375
RECOMMENDED FOR 4 GUESTS, SERVED TABLE SIDE
60 MINUTES COOK TIME, LIMITED DAILY AVAILABILITY

SAUCES AVAILABLE TO ORDER

HORSERADISH CREAM
BÉARNAISE
JALAPENO HOT SAUCE

CONDIMENT SERVICE

MUSTARD
BBQ SAUCE

SIDES

Wood Fire Grilled Ramarro Farm Greens 19
Wood Fire Grilled Sugar Loaf Cabbage with Guanciale 19
Wood Fire Grilled Carrots with Salsa Macha 17
Wood Fire Grilled Creamed Corn with Chipotle Chilli Butter and Manchego 19
Sautéed Green Beans with Basil Pesto and Pine Nuts 19
Sautéed Mixed Mushrooms with Garlic Butter and Pangrattato 19
Sautéed Ramarro Farm Padron Peppers with Sherry Vinegar and Garlic 17
Sautéed Dobson's Potatoes with Garlic, Rosemary and Wagyu Fat 19
Potato Purée 17
Potato and Cabbage Gratin 19
Hand Cut Chips 17
Fried Eggs with Crispy Onions and Fermented Chilli 15
'Mac and Cheese' (Contains Pork) 21

SIDE SALADS

Ramarro Farm Leaf Salad with Burnt Honey Vinaigrette 17
Snow Peas Salad with Green Olive and Ricotta Salata 17
Kipfler Potato and Shaved Fennel Salad with Chimichurri 17
Cucumber Salad with Goats Curd and Rosemary 17

SEAFOOD SUPPLIED BY BRUCE COLLIS AND BEN COLLISON
SOURDOUGH SUPPLIED BY BAKER BLEU, CAULFIELD

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

WE ACCEPT PAYMENTS USING EFTPOS AND ALL MAJOR CREDIT CARDS (EXCLUDING UNION PAY)

PLEASE NOTE: VISA, MASTERCARD AND AMEX TRANSACTIONS WILL INCUR A 1.8% PROCESSING FEE

INTERNATIONAL CARDS INCUR A 3.5% PROCESSING FEE

ALL EFTPOS TRANSACTIONS WILL INCUR A 1.2% PROCESSING FEE

10% SURCHARGE APPLIES ON SUNDAYS

15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS

FOR TABLES OF 6 OR MORE GUESTS, YOUR BILL WILL INCLUDE A SERVICE CHARGE OF 10%

INTENSIVE INDUSTRIAL FARMING IS CRUEL.
ALL OF OUR ANIMALS ARE HUMANELY TREATED
AND LIVE A STRESS FREE AND HAPPY LIFE