

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 30g 224

- Kaviari Oscietre Caviar 50g 349

Freshly Shucked Oysters with House Mignonette

- Merimbula Rocks, NSW 7.5 each

- Coffin Bay Pacifics, SA 7.5 each

Hiramasa Kingfish Crudo with Smoked Crème Fraîche, Apple Yuzu Dressing and Dill 31

Fremantle Tuna with Strawberry Vinaigrette, Burnt Vanilla and Orange, Sea Succulents 36

SALAD AND OTHER THINGS

Baby Gem Cos Lettuce with Crispy Iberico Ham, Smoked Macadamia Pesto and Parmesan 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

Wood Fired Grilled Busselton Octopus with Salsa Verde and Roasted Capsicum 35

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

Jerusalem Artichoke Soup with Braised Wagin Duck and Oyster Mushrooms 32

David Blackmore Beef Skewers with “Reuben” Condiments 34

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

Charcoal Roasted Pemberton Marron with Salmon Roe and Chive 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 Rankin Cod with Roasted Tomato Sauce and Basil Oil 60

Albany King George Whiting with Aioli and Herb Salad 62

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

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

Charcoal Roasted Clams & Pork Belly with Smokey Chilli and Roasted Red Onion 56

COOKED OVER FIRE

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

P. Princi Pork T-Bone with Caramelised Whey Green Peppercorn Sauce and Curry Leaf 63

P. Princi Lamb Cutlet and Rolled Loin Chops with Mint Jelly 55

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

SAUCES AVAILABLE TO ORDER

Béarnaise

Harissa

Smoked Red Hot Sauce

CONDIMENT SERVICE

Mustards

Horseradish Cream

Homemade BBQ Sauce

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 38 days 315

Scotch Fillet 400g 28 days 295

Eye of Chuck 300g 28 days 91

★Blade 240g 28 days 80

GREENHAM DRY AGED FI WAGYU RESERVE

8+ Marble Score Animals

Scotch Fillet 400g 17 days 239

Sirloin 500g 17 days 225

Rump 240g 17 days 85

CAPE GRIM DRY AGED 36 MONTH OLD GRASS FED

Rib Eye on the Bone 350g 38 days 91

Fillet ‘Minute Style’ with Café de Paris 80

Fillet 250g 77

VINTAGE DRY AGED 60 MONTH OLD GRASS FED

Rib Eye on the Bone 350g 43 days 91

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

