

May
2025

SNACKS

Brioche with White Sturgeon,
Crème Fraiche and Chives 29 each

Kombu Crisp with Tuna, Avocado Purée and
Pickled Daikon 10 each

Grilled Fig with Jamon and Rosemary 11 each

Wagyu Shin Croquette with
Gentlemen’s Relish 10 each

Wood Fire Grilled Bone Marrow
with Rare Beef on Toast 14 each

Beef Empanada with Pebre Salsa 11 each

COLD BAR

Caviar with Fried Brioche, Toast and
Traditional Condiments

- ‘N25’ Kaluga Reserve 30g 465
- ‘N25’ Kaluga Hybrid Reserve 30g 355
- ‘Giaveri’ Beluga 50g 690
- ‘Giaveri’ Beluga 30g 460
- ‘Giaveri’ Oscietra 50g 320

Freshly Shucked Oysters with Mignonette
- Wagonga NSW 7.50 each

Tuna Tartare with Lemon, Black
Sesame and Davidson Plum 39

Coral Trout Crudo with Pomegranate and
Cascabel Chilli 39

Flathead Ceviche with Charred Jalapeño
and Tomatillo 39

SALADS & COLD STARTERS

Ramarro Farm Mixed Leaf Salad with Avocado,
Cherry Tomato and Jalapeño 28

Stracciatella with Fresh Figs,
Pistachio and Grilled Bread 29

House Jersey Halloumi with
Rhubarb Marmalade and Mint 34

Buffalo Mozzarella with Roasted Pumpkin,
Pepitas and Curry Leaf 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

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

HOT STARTERS

Whole Grilled King Prawns with Kampot Pepper,
Lime and Curry Leaves 49

Wood Fire Grilled Calamari with Native Tamarind
Sambal and Garlic Shoots 39

Wood Fire Grilled Scallops with Jamon XO 48

Grilled Coral Trout Collars with
Café De Paris Butter 36

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 Grilled Longganisa Sausage with
Cauliflower Purée and Pickles 39

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 Spicy Prawn Oil 55/75

Wagyu Agnolotti with Beef Brodo, Parmesan 55/75

Fettucine Wagyu Bolognese 35/55

MAIN PLATES

Australian Wild Greens Spanakopita 49

Grilled Rock Flathead with Celeriac Purée,
Guanciale and Rosemary 60

Grilled Snapper with Coconut, Lime and
Chilli Jam 61

Grilled Swordfish with Guanciale and Agretti 60

Seafood Stew with Mussel Saffron Sauce,
Grilled Bread and Aioli 68

Slow Cooked Wagyu Brisket with Salsa Macha and
Pickled Green Tomato 58

Steak and Mushroom Pithivier with Potato Purée 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

Rib Eye on the Bone 400g 35 days 330

Sirloin on the Bone 400g 35 days 280

Topside 240g 35 days 65

DAVID BLACKMORE DRY AGED FULL BLOOD MISHIMA

ALL BEEF FROM 9+ MARBLE SCORE ANIMALS

Rump 240g 35 days 145

Blade 240g 35 days 65

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

Sirloin on the Bone 500g 35 days 150

Rump Cap 240g 35 days 95

Rump 240g 35 days 85

RANGERS VALLEY DRY AGED 300 DAY GRAIN FED

ALL BEEF FROM 5+ MARBLE SCORE ANIMALS

Rib Eye on the Bone 800g 35 days 205

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

T-Bone 500g 47 days 98

Scotch 300g 95

Fillet 230g 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

INTENSIVE INDUSTRIAL FARMING IS CRUEL.

ALL OF OUR ANIMALS ARE HUMANELY TREATED

AND LIVE A STRESS FREE AND HAPPY LIFE.

SIDES

Wood Fire Grilled Fioretti with Ajo Blanco, Grapes
and Smoked Almonds 19

Wood Fire Grilled Agretti with Anchovy Dressing
and Hazelnuts 17

Wood Fire Grilled Eggplant with Red Pesto and Mint 17

Wood Fire Grilled Carrots with Salsa Macha 17

Sautéed Mixed Mushrooms with
Garlic Butter and Pangrattato 19

Sautéed Dobson’s Potatoes with Garlic,
Rosemary and Wagyu Fat 19

Braised Ramarro Farm Green Mixed Leaves with
Parmesan 19

Potato Purée 17

Potato and Cabbage Gratin 19/25

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

Celery Salad with Green Olive and
Ricotta Salata 17

Radish and Puntarelle Hearts with
Goat’s Curd 17

Kipfler Potato and Shaved Fennel Salad
with Chimichurri 17

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%