

SNACKS

Fish Ceviche Tostada with Avocado and Leche De Tigre 9

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

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

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

SALAD AND OTHER THINGS

Baby Gem Cos Lettuce with Crispy Iberico Ham, Smoked Macadamia Pesto and Parmesan 22

Joselito Iberico Jamón and Guindillas 46

La Delizia Burrata with Smoked Tomato Pesto Trapanese and Grilled Fine Beans 36

Cape Grim Steak Tartare with Ford Farm Cheddar and Horseradish 34

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 Black Garlic 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

Charcoal Roasted Chorizo with Wood Fired Jalapeño, Baby Corn and Black Eye Beans 35

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 Gold Band Snapper with Roasted Tomato Sauce and Basil Oil 62

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

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 Wood Fired Lamb Cutlets and Loin Chops with Mint Jelly 55

Wood Fired Rotisserie Wagin Duck Breast with Pickled Beetroot and Duck Jus 49 (30 Minutes)

SAUCES AVAILABLE TO ORDER

Béarnaise

Harissa

Smoked Red Hot 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 315

*Topside 240g 69

ROBBINS ISLAND WAGYU

9+ Marble Score Animals

Fillet 250g 165

DAVID BLACKMORE’S DRY AGED RUBIA GALLEGA

Scotch Fillet 400g 21 days 199

Denver 240g 21 days 87

Rump 240g 21 days 82

Eye of Chuck 240g 21 days 80

*Topside 240g 21 days 60

GREENHAM DRY AGED F1 WAGYU RESERVE 8+ Marble Score Animals

T-Bone 1kg 35 days 320

Scotch Fillet 500g 35 days 239

Rump 240g 35 days 85

CAPE GRIM DRY AGED 36 MONTH OLD GRASS FED

Rib Eye on the Bone 350g 41 days 91

Fillet 250g 81

VINTAGE DRY AGED 60 MONTH OLD GRASS FED

Rib Eye on the Bone 350g 46 days 91

SIDES

Wood Fired Grilled Creamed Corn with Chipotle Chilli and Manchego 16

Wood Fired Carrots with Salsa Macha and Spring Onions 16

Sautéed Mixed Mushrooms 22

Sautéed Neptune Potatoes with Wagyu Fat, Garlic and Rosemary 18

Mushy Peas with Slow Cooked Egg 16

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

Fried Brussel Sprouts with Whipped Goats Curd and Green Apple 16

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

