

INDIVIDUAL SNACKS

Rye Crumpet, Black Pearl Oscietra, Crème Fraiche 29
Tuna Kombu Crisp, Smoked Oyster Mayonnaise 12
Rare Beef on Wood Fire Grilled Bone Marrow Toast 15
Braised Wagyu Cheek in Brioche Bun, Pedro Ximenez 13
Beef Empanada, Pebre Salsa 12

COLD SEAFOOD BAR

Caviar, Fried Brioche, Toast, Traditional Condiments
- ‘Giaveri’ Beluga 50g 690
- ‘Giaveri’ Beluga 30g 460
- ‘N25’ Oscietra 30g 380
- ‘N25’ Kaluga Reserve 30g 465
- ‘N25’ Kaluga Hybrid Reserve 30g 355
Freshly Shucked Oysters, Mignonette
- Tuross Lake NSW 8 each
- Tathra NSW 9 each

Tuna Tartare, Black Sesame, Davidson Plum 40
Nannygai Crudo, Green Gazpacho, Bullhorn Pepper Oil 40
Red Emperor Ceviche, Leche de Tigre, Sweet Potato 40

COLD STARTERS

Stracciatella, Smoked Pears, Peppered Honey Dressing, Pistachios, Grilled Sourdough 31
House Jersey Halloumi, Burnt Apple Purée, Radish, Pea Shoots 36
Joselito Ibérico Gran Reserva Jamón de Bellota 62
Steak Tartare, Cloth-Ashed Cheddar, Mountain Pepper, Potato Crisps 40
House Wagyu Bresaola, Pickled Guindilla Pepper, Parmesan 54

HOT STARTERS

Whole Grilled King Prawns, Kampot Pepper, Curry Leaves 50
Wood Fire Grilled Calamari, Davidson Plum Sambal, Garlic Shoots 43
Fried Moreton Bay Bugs, Macadamia Tarator, Saltbush, Finger Lime 39
Wood Fire Grilled Octopus, Smoked Chilli Butter, Pickled Celery 47
Grilled Quail, Smoked Cherry Tomato, Kalamata Olives 49
Bone Marrow, Mushroom Crust, Parmesan, Herb Salad 42

BEEF FROM THE WOOD FIRE GRILL

WE BUTCHER IN HOUSE DAILY, THEREFORE AVAILABILITY CANNOT BE GUARANTEED
DAVID BLACKMORE DRY AGED FULL BLOOD WAGYU
ALL WAGYU FROM 9+ MARBLE SCORE ANIMALS
Sirloin on the Bone 400g 35 days 290
Rump Cap 240g 35 days 150
Denver 240g 35 days 120

DAVID BLACKMORE DRY AGED MISHIMA
ALL BEEF FROM 9+ MARBLE SCORE ANIMALS
Rib Eye on the Bone 400g 35 days 340
Topside 240g 35 days 75

GREENHAM DRY AGED F1 WAGYU RESERVE
ALL BEEF FROM 8+ MARBLE SCORE ANIMALS
Rib Eye on the Bone 1kg 25 days 490
T-Bone 1kg 25 days 330
Sirloin on the Bone 400g 25 days 170
Rump 240g 25 days 89

CHAUVEL DRY AGED CITRUS FED WAGYU
ALL WAGYU FROM 7+ MARBLE SCORE ANIMALS
T-Bone 700g 30 days 280
Sirloin on the Bone 500g 210

GIPPSLAND ANGUS DRY AGED 45 MONTH GRASS FED
ALL BEEF FROM 3+ MARBLE SCORE ANIMALS
Rib Eye on the Bone 400g 35 days 115

RANGERS VALLEY DRY AGED 300 DAY GRAIN FED
ALL BEEF FROM 5+ MARBLE SCORE ANIMALS
Rib Eye on the Bone 800g 30 days 220

CAPE GRIM DRY AGED 36 MONTH GRASS FED
Rib Eye on the Bone 400g 47 days 105
T-Bone 500g 47 days 100
Scotch 300g 99
Fillet 230g 80

CHATEAUBRIAND
36 Month Old Grass Fed Tenderloin 1kg 395
RECOMMENDED FOR 4 GUESTS, SERVED TABLE SIDE
60 MINUTES COOK TIME, LIMITED DAILY AVAILABILITY

SAUCES AVAILABLE TO ORDER	CONDIMENT SERVICE
BÉARNAISE	MUSTARD
JALAPENO HOT SAUCE 4	BBQ SAUCE
GARLIC BUTTER 5	HORSERADISH CREAM
CHIMICHURRI 5	
RED WINE SAUCE 6	
PEPPERCORN SAUCE 6	

HANDMADE PASTA

Goat’s Cheese Tortellini, King Prawns, Burnt Butter, Raisins, Pine Nuts 55/75
Tagliolini, Moreton Bay Bugs, Smoked Cherry Tomato, Spicy Prawn Oil 57/75
Wagyu Agnolotti, Beef Brodo, Parmesan 57/75
Fettucine Wagyu Bolognese 38/55

COOKED OVER FIRE

Rotisserie Sun Farm’s Chicken, Smoked Bullhorn Pepper, White Asparagus, Chicken Jus 69 60 MINUTES COOK TIME
Roaring Forties Lamb Cutlet and Loin Chop, Sheep’s Yoghurt 65
Western Rock Lobster, Kombu Butter
900g 250 WHOLE LOBSTER FLAMBÉ TABLE SIDE
450g 125 HALF LOBSTER

MAIN PLATES

Australian Wild Greens Spanakopita 52
Grilled Red Mullet, Fennel Purée, Spring Vegetables 62
Grilled Red Emperor, Coconut, Lime, Chilli Jam 65
Slow Cooked Wagyu Brisket, Salsa Macha, Pickled Green Tomato 60
Steak and Mushroom Pie, Potato Purée 49 40 MINUTES COOK TIME

SIDES

Wood Fire Grilled Broccolini, Ajo Blanco, Crispy Shallot Pangrattato 20
Wagyu Fat Sautéed Dobson’s Farm Potatoes, Garlic, Rosemary 20
Wood Fire Grilled Zucchini, Red Pesto, Mint 19
Sautéed Hand Picked Green Beans, Café de Paris 19
Wood Fire Grilled Asparagus, Taramasalata, Bottarga 20
Fried Eggs, Crispy Onions, Fermented Chilli 17
Sautéed Mixed Mushrooms, Garlic Butter, Pangrattato 19
Wood Fire Grilled Carrots, Salsa Macha 19
‘Mac and Cheese’ (Contains Pork) 22
Potato Cabbage Gratin 20/25
Hand Cut Chips 18
Potato Purée 18

SIDE SALADS

Ramarro Farm Leaves Salad, Burnt Honey Vinaigrette 18
Baby Cos Salad, Avocado, Cherry Tomato, Jalapeno 18
Wood Fire Grilled Cucumber Salad, Farro, Rosemary 18

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