

CAVIAR & OYSTER Caviar, Potato Rosti, Crème Fraîche, Chives - Kaviari Kristal 30g 233 Freshly Shucked Oysters, House Mignonette - Clyde Rocks, NSW 8 each - Albany Rocks, WA 8 each	STARTERS Kingfish Crudo, Yuzu Miso, Pickled Daikon 34 “Caesar” Cos, Lardon, White Anchovies, Egg, Parmesan and Croutons 27 Shark Bay Scallops, Herb Emulsion, Pickled Ginger, Apple 37 La Delizia Stracciatella, Pickled & Charred Qukes, Basil & Sesame Oil 38 Wagin Duck Liver Parfait, Cherry Jam, Toasted Brioche 36 Cape Grim Steak Tartare, Ford Farm Cheddar, Horseradish 37 Smoked Tomato, Asparagus, Romesco Sauce, Fetta Salad 29	 Charcoal Roasted Shark Bay Scallop, Black Garlic Butter 13 Fried Calamari, Romesco, Radicchio and Chilli 35 Charcoal Roasted Skull Island Prawns, ‘Nduja 39 Blue Swimmer Crab, Kombu Béarnaise, Aleppo Pepper Oil 33 Wood Fired Grilled Busselton Octopus, Salsa Verde, Roasted Capsicum 38 Charcoal Roasted Chorizo, Wood Fired Jalapeno, Baby Corn, Black Beans 37 Wood Fired Rare Beef Salad, Soft Herbs, Smoked Red Hot Sauce 52
PASTA David Blackmore Wagyu Bolognese Fettuccine 49 Seared King Prawn, Goats Cheese Tortellini, Burnt Butter, Pine Nuts, Raisins 59 Wagin Duck and Mushroom Pappardelle, Red Vermouth, Basil 49	SEAFOOD FROM THE CHARCOAL OVEN Charcoal Roasted Market Fish, Heirloom Tomato, Habanero Sauce, Green Olive Tapenade MP West Australian Rock Lobster 500g, Kampot Pepper Curry Leaf 117	MAIN PLATES Australian Wild Greens Spanakopita, Garlic Yoghurt, Fresh Herbs 49 David Blackmore Wagyu Beef & Mushroom Pie, Potato Purée 56 (30 minutes)
BEEF FROM THE WOOD FIRED GRILL WE BUTCHER IN HOUSE DAILY THEREFORE AVAILABILITY CANNOT BE GUARANTEED DAVID BLACKMORE’S DRY AGED FULL BLOOD WAGYU <i>9+ Marble Score Animals</i> Sirloin 400g 44 days 322 Denver 240g 47 days 151 Eye Chuck 240g 47 days 96 Topside 300g 44 days 70 DAVID BLACKMORE DRY AGED ROHNES PASTURE /RATION FED <i>7+ Marble Score Animals</i> Sirloin 400g 45 days 256 Topside 240g 45 days 63	CAPE GRIM DRY AGED 36 MONTH OLD GRASS FED Rib Eye on the Bone 350g 73 days 96 Rump 350g 53 days 92 VINTAGE DRY AGED 60 MONTH OLD GRASS FED Rib Eye on the Bone 400g 21 days 109 WANDERER 24 MONTH OLD BARLEY FED Scotch Fillet 400g 98 ANGUS PURE 24 MONTH OLD GRAIN FED Fillet 270g 99	COOKED OVER FIRE Charcoal Roasted Chicken, Tare Glaze, Soy Greens, Black Garlic Relish 64 (30 minutes)
SIDES Mizuna, Endive, Radicchio, Caramelised Lemon Vinaigrette 16 Charcoal Roasted Broccolini, Green Pea Purée, Preserved Lemon, Aleppo Pepper 19 Wood Fired Grilled Creamed Corn, Chipotle Chilli, Manchego 18 Wood Fired Carrots, Salsa Macha, Spring Onions 18 Roasted Asparagus, Parmesan, Black Pepper Cream 19	 Roasted Japanese Pumpkin, Sweet Potato, Burnt Butter, Garlic Yoghurt 19 Onion Rings 19 Potato Purée 18 Hand Cut Chips 15 Potato & Cabbage Gratin 21/26 Mac & Cheese (Contains Speck) 22	SAUCES AVAILABLE TO ORDER Béarnaise Horseradish Cream Harissa 4 Chimichurri 5 Fermented Jalapeño Hot Sauce 5 Café de Paris 6 Miso Peppercorn 6 CONDIMENT SERVICE Mustards Homemade BBQ Sauce
FOR RESTAURANT RESERVATIONS, WINE BAR ENQUIRIES OR PRIVATE DINING INFORMATION SEE OUR TEAM AT THE FRONT DESK OR AFTER HOURS PLEASE CALL (08) 6255 5587 OR EMAIL PERTHRESERVATIONS@ROCKPOOLBARANDGRILL.COM.AU OPENING HOURS LUNCH: MONDAY – THURSDAY 12PM–2PM FRIDAY – SUNDAY 12PM–2.30PM OPENING HOURS DINNER: MONDAY – THURSDAY 5.30PM–9PM FRIDAY & SATURDAY 5.30PM UNTIL LATE SUNDAY 5.30PM–9PM ALL CREDIT CARD TRANSACTIONS: CREDIT CARDS INCUR A PROCESSING FEE OF % TO 1.8% TO 2.7%. DEBIT AND EFTPOS CARD INCUR A PROCESSING FEE OF 0.95%. EXTERNAL PAYMENT APPS, GIFT CARDS INCUR ADDITIONAL FEES. PLEASE NOTE 10% SERVICE CHARGE APPLIES TO ALL GROUPS OF 6+. 15% ON PUBLIC HOLIDAYS, 10% SERVICE FEE APPLIES TO SUNDAY. DRESS CODE: SMART CASUAL		