

ROCKPOOL

BAR & GRILL ★ SYDNEY

COLD BAR Caviar, Smoked Potato Röstis, Crème Fraîche - Kaviari Oscietra Prestige 30g 215 Paris, France - Black Pearl Oscietra 30g 205 Qiandao, China Sydney Rock Oysters, Mignonette - Tathra, NSW, Sydney Rock 9 each - Merimbula, NSW, Sydney Rock 8 each Yellowfin Tuna, Lemon, Black Sesame, Davidson Plum 39	SALADS AND OTHER THINGS Baby Cos Hearts, Avocado, Snow Peas, Pistachios 33 Grilled Red Pepper Salad, Don Bacarte Anchovies, Sourdough Croutons 36 Buffalo Mozzarella, Heirloom Tomatoes, Burnt Cherries 35 Grilled Baby Octopus, Recado Negro, Kipfler Potatoes 39 Charred Steak Tartare, Annatto, Potato Crisps 42 Joselito Iberico Jamon & Joselito Iberico Paleta 68 Wood Fire Grilled Figs, Stracciatella, Parma Prosciutto, Almonds, Rosemary 36	HOT STARTERS Shark Bay Scallops, Jamon XO 45 Charcoal Roasted Spencer Gulf Prawns, Smoke Prawn Butter, Bay Leaves 47 Fried Corner Inlet Calamari, Macadamia Tarator, Finger Lime, Saltbush 42 Wagyu Tongue, Reuben Condiments 36 Wood Fire Grilled Bone Marrow, Rare Beef, Toast 34
PASTA Goat Cheese Tortellini, Seared Prawns, Pine Nuts, Raisins, Burnt Butter 52 Cavatelli, Beef Shin Ragu, Gremolata 38	SEAFOOD FROM THE CHARCOAL OVEN John Dory, Herbs, Aioli 59 Coral Trout, Coconut Lime, Chilli Jam 66 Eastern Rock Lobster, Herb Butter 1kg 250	MAIN PLATES Spanish Tortilla, Mixed Mushrooms 55 Steak & Mushroom Pithivier, Potato Purée (40 minutes) 56
COOKED OVER FIRE Hampshire Cross Pork Chop, Curry Leaves, Caramelised Whey 60 House Italian Pork Sausages, Baby Peppers, Pork Jus 55	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>All Beef From 9+ Marble Score Animals</i> Eye of Chuck 240g 39 days 85 Blade 240g 39 days 78 Skirt 240g 39 days 78 Topside 240g 39 days 65 DAVID BLACKMORE’S DRY AGED ROHNES <i>All Beef From 4+ Marble Score Animals</i> Rump 240g 39 days 92 ROBBINS ISLAND GRASS FED WAGYU <i>All Beef From 9+ Marble Score Animals</i> Sirloin 400g 185	WESTHOLME WAGYU 350 DAY GRAIN FED <i>All Beef From 7+ Marble Score Animals</i> Oyster Blade 240g 95 RANGERS VALLEY DRY AGED 300 DAY GRAIN FED BLACK ANGUS <i>All Beef From 5+ Marble Score Animals</i> Rib Eye on the Bone 800g 51 days 260 COPPERTREE FARMS DRY AGED HEREFORD 36 MONTH GRASS FED Rib Eye on the Bone 400g 8 days 105 Sirloin on the Bone 400g 8 days 89 Fillet 250g 89 Fillet ‘Minute Style’ Café de Paris Butter 250g 89 CAPE GRIM DRY AGED 36 MONTH GRASS FED Rib Eye on the Bone 400g 53 days 105
SIDES Ramarro Farm Leaves, Burnt Honey Vinaigrette 15 Ramarro Farm Cucumber, Piel de Sapo Melon, Sunflower Seeds 18 Boiled Ramarro Farm Mixed Greens 17 Sauteed Mixed Mushrooms 19 Fried Padron Peppers 17 Wood Fire Grilled Creamed Corn, Chipotle Chilli, Manchego 19 Charcoal Roasted Baby Carrots, Salsa Macha 19	 Charcoal Roasted Japanese Pumpkin, Sweet Potato, Garlic Yoghurt 19 Potato Purée 18 Shoestring Fries 12 Potato & Cabbage Gratin 24 Mac & Cheese (Contains Speck) 25/32 Sebago Potatoes, Wagyu Fat, Rosemary 19	CONDIMENT SERVICE Mustards Horseradish Cream House Made Barbecue Sauce SAUCES AVAILABLE TO ORDER Béarnaise Fermented Jalapeño Hot Sauce 4 Harissa 4 Chimichurri 5 Red Wine Sauce 8 Bone Marrow Vinaigrette 9

ROCKPOOL BAR & GRILL HAS A NUMBER OF PRIVATE DINING AREAS AVAILABLE FOR EVENTS. GIFT CARDS ARE THE PERFECT PRESENT FOR ANY OCCASION AND CELEBRATION. OUR GIFT CARDS ARE REDEEMABLE AT ANY HUNTER ST. HOSPITALITY PREMIUM VENUE.	WE ACCEPT PAYMENTS USING ALL MAJOR CREDIT CARDS (EXCLUDING UNIONPAY) AND EFTPOS PLEASE NOTE ALL VISA, MASTERCARD AND AMEX CREDIT CARD TRANSACTIONS INCUR A PROCESSING FEE OF 1.8%. DEBIT CARD (VISA & MASTERCARD) TRANSACTIONS INCUR A PROCESSING FEE OF 1.4% AND EFTPOS 1.15%. INTERNATIONAL CARDS INCUR A PROCESSING FEE OF 3.5% A 10% SURCHARGE APPLIES ON SUNDAYS, A 15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS”. 10% DISCRETIONARY SERVICE CHARGE APPLIES TO ALL GROUPS OF 6+
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