

### BREAD SERVICE

Country Sourdough Roll, Gippsland Butter 5

### SNACKS

Don Bocarte Anchovy, Piquillo Pepper, Cumin 12

Grilled Fig, Bresaola, Rosemary 12

Yellowfin Tuna, Hashbrown, Chilli Jam 12

Shark Bay Scallop, Jamon XO 12

Wagyu Beef Tartlet, Black Pearl Oscietra 32

Wagyu Shin Croquette, Gentlemen's Relish 12

### COLD SEAFOOD BAR

Caviar, Toast, Traditional Condiments

- 'N25' Kaluga Reserve 30g 465

- 'N25' Hybrid Reserve 30g 355

- 'Giaveri' Beluga 30g 460

- 'N25' Almas 30g 500

Freshly Shucked Oysters, Mignonette

- Merimbula NSW 8 each

- Tathra NSW 9 each

Yellowfin Tuna, Rosella, Cascabel Chilli 40

Nannygai Crudo, Green Gazpacho, Bullhorn Pepper Oil 40

Mahi Mahi Ceviche, Leche de Tigre, Sweet Potato 40

### COLD STARTERS

Baby Cos Hearts, Pistachio, Avocado, Pea 34

Ramarro Farm Heirloom Tomato, Buffalo Mozzarella, Cherries 34

Stracciatella, Grilled Figs, Bush Honey, Pistachios, Sourdough 31

Classic Cape Grim Steak Tartare, Anchovy, Potato Crisps 40

House Wagyu Bresaola, Pickled Guindilla Pepper 34

Joselito Ibérico Gran Reserva Jamón de Bellota 62

### HOT STARTERS

Whole Grilled King Prawns, Kampot Pepper, Curry Leaves 49

Wood Fire Grilled Calamari, Davidson Plum Sambal 43

Fried Moreton Bay Bugs, Macadamia Tarator, Saltbush 39

Charred Fremantle Octopus, Smoked Chilli 47

House Jersey Halloumi, Burnt Peach, Verjus 36

Wagyu Salted Beef Skewer, "Reuben Condiments" 34

Grilled Quail, Cherries, Thyme 49

Wood Fire Grilled Bone Marrow, Rare Beef Toast 38

### HANDMADE PASTA

Goat's Cheese Tortellini, King Prawns, Burnt Butter, Raisins, Pine Nuts 52

Tagliolini, Moreton Bay Bugs, Smoked Cherry Tomato, Spicy Prawn Oil 54

Wagyu Agnolotti, Beef Brodo, Parmesan 54

Fettucine Wagyu Bolognese 38

### 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

Topside 240g 69

Eye of Chuck 240g 93

#### DAVID BLACKMORE DRY AGED MISHIMA

ALL BEEF FROM 9+ MARBLE SCORE ANIMALS

Sirloin on the Bone 400g 290

Rump 240g 150

#### DAVID BLACKMORE DRY AGED ROHNES

ALL BEEF FROM 7+ MARBLE SCORE ANIMALS

Sirloin on the Bone 400g 195

#### PURE BLACK F1 WAGYU DRY AGED ROCKPOOL RESERVE

ALL BEEF FROM 8+ MARBLE SCORE ANIMALS

Rib Eye on the Bone 1kg 490

T-Bone 1kg 330

Scotch 500g 200

Sirloin on the Bone 500g 170

Rump 240g 89

#### COPPERTREE FARMS 36 MONTH OLD GRASS FED HEREFORD

Sirloin on the Bone 500g 105

Rib Eye on the Bone 500g 120

#### CAPE GRIM DRY AGED 36 MONTH GRASS FED

Rib Eye on the Bone 400g 105

T-Bone 500g 100

Scotch 300g 99

Fillet 240g 80

#### LARGE CUTS FROM THE WOOD FIRE GRILL

RECOMMENDED FOR SHARING, 50 MINUTES COOK TIME

#### CHULETA

Pure Black F1 Wagyu Rib Set 1.25kg 420

#### PICANHA WITH CHIMICHURRI

Pure Black F1 Wagyu Rump Cap 1.2kg 350

#### ENTRANA WITH SALSA CRIOLLA

David Blackmore Full Blood Wagyu Skirt 750g 195

#### CHATEAUBRIAND WITH PANCETTA, BONE MARROW VINAIGRETTE

36 Month Old Grass Fed Tenderloin 1kg 395

### COOKED OVER FIRE

Rotisserie Sun Farm Chicken, Corn Puree, Aleppo Chilli 69

60 MINUTES COOK TIME

### MAIN PLATES

Australian Wild Greens Spanakopita 52

Grilled John Dory, Aioli, Herbs 62

Grilled Mahi Mahi, Coconut, Lime, Chilli Jam 64

Slow Cooked Wagyu Brisket, Salsa Macha, Pickled Green Tomato 60

Steak and Mushroom Pie, Potato Purée 49

40 MINUTES COOK TIME

### SIDES

Ramarro Farm Leaves Salad, Burnt Honey Vinaigrette 19

Piel de Sapo, Ramarro Farm Cucumber, Rosemary 19

Wood Fire Grilled Broccolini, Ajo Blanco, Crispy Shallot 19

Ramarro Farm Padron Peppers, Sherry, Garlic 17

Sautéed Mixed Mushrooms, Garlic Butter, Pangrattato 19

Wood Fire Grilled Creamed Corn, Chipotle Chilli, Manchego 19

Dobson's Farm Potatoes, Wagyu Fat, Garlic, Rosemary 20

Fried Eggs, Crispy Onions, Fermented Chilli 17

Sautéed Dutch Carrots, Salsa Macha 19

Hand Cut Chips 18

Potato Purée 18

'Mac and Cheese' (Contains Pork) 22

Potato Cabbage Gratin 20/25

#### SAUCES AVAILABLE TO ORDER

BÉARNAISE

JALAPENO HOT SAUCE 4

GARLIC BUTTER 5

CHIMICHURRI 5

RED WINE SAUCE 6

PEPPERCORN SAUCE 6

#### CONDIMENT SERVICE

MUSTARDS

BBQ SAUCE

HORSERADISH CREAM

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