

# ROCKPOOL

## BAR & GRILL ★ PERTH

### OYSTERS

Freshly Shucked Oysters, House Mignonette:  
Pambula Rocks, NSW 8 each

### CAVIAR

Caviar, Potato Rosti, Crème Fraîche, Chive:  
Kaviari Oscietre 50g 363  
Kaviari Kristal 30g 233  
Anna Dutch Oscietre 10g 77

### SNACKS

Sourdough Bread & Cultured Butter 5 p.p.  
Fish Ceviche Tostada, Avocado, Leche De Tigre 10  
WA Rock Lobster, Brioche, Capers, Dill 14  
David Blackmore Wagyu Beef Empanada,  
Pebre Sauce 11

### STARTERS

Kingfish Crudo, Yuzu Miso, Pickled Daikon 34  
Fremantle Tuna Sashimi, Ajo Blanco, Sauce Vierge 36  
La Delizia Stracciatella, Prosciutto, Pears, Hazelnuts,  
Aged Balsamic 38  
Confit Beetroot Salad, Whipped Goats Curd, Candied  
Desert Limes, Aleppo Chilli 21

Wagin Duck Liver Parfait, Cherry Jam,  
Toasted Brioche 36  
Cape Grim Steak Tartare, Ford Farm Cheddar,  
Horseradish 37  
Grilled Busselton Octopus, Kipfler, Olives, Sherry 38  
BBQ Greens, 62° Egg, Chilli Crunch, Bottarga 26

Fried Calamari, Macadamia Tarator, Finger Lime 35  
Roasted Skull Island Prawns, 'Nduja 39  
Blue Swimmer Crab, Prawn Powder Béarnaise,  
Aleppo Pepper Oil 33  
Wood Fired Rare Cape Grim Beef, Roasted Bone  
Marrow, Wagyu Fat Onions 37

### MAIN PLATES

Seared King Prawn, Goats Cheese Tortellini, Burnt  
Butter, Pine Nuts, Raisins 59  
David Blackmore Wagyu Bolognese Fettuccine 49  
Wagin Duck and Mushroom Pappardelle, Red  
Vermouth, Basil 49

Charcoal Roasted Market Fish, Heirloom  
Tomato, Habanero Sauce, Green Olive Tapenade MP  
West Australian Rock Lobster 500g,  
Kampot Pepper Curry Leaf 117

Australian Wild Greens Spanakopita, Garlic Yoghurt,  
Fresh Herbs 49  
Charcoal Roasted Chicken, Chipotle Glaze,  
Sweetcorn, Herb Salad 64  
David Blackmore Wagyu Beef & Mushroom Pie,  
Potato Purée 55 (30 minutes)

### FROM THE WOOD FIRED GRILL

*WE BUTCHER IN HOUSE DAILY*

#### DAVID BLACKMORE'S DRY AGED FULL BLOOD WAGYU RATION FED

*9+ Marble Score Animals*

Denver 240g 151  
Eye Chuck 240g 96  
Blade 240g 84  
Skirt 220g 81  
Topside 300g 70

#### WANDERER 24 MONTH OLD BARLEY FED

Scotch Fillet 400g 98

#### GREENHAM DRY AGED FI WAGYU ROCKPOOL RESERVE BARLEY FED

*8+ Marble Score Animals*

T-Bone 1kg 336  
Sirloin on the Bone 400g 190  
Rump 240g 89

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

Rib Eye on the Bone 350g 96  
Fillet 250g 83

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

Sirloin on the Bone 450g 109

#### MOTTAINAI LAMB

Lamb Ichibo (Rump) 650g 115  
*\*Served Medium*

#### WHITE ROCKS FARM

Veal Cutlet 84

### SIDES

“Caesar” Cos, Lardon, White Anchovies, Egg,  
Parmesan, Croutons 27  
Gem Cos, Green Goddess, Pickled Shallot,  
Red Radish 16  
Hispi Cabbage, Nduja Butter, Labne 21

Wood Fired Carrots, Salsa Macha, Spring Onions 18  
Roasted Japanese Pumpkin, Sweet Potato,  
Burnt Butter, Garlic Yoghurt 19  
Wood Fired Grilled Creamed Corn,  
Chipotle Chilli, Manchego 18

Potato & Cabbage Gratin 21/26  
Mac & Cheese (Contains Speck) 22  
Potato Purée 18  
Onion Rings 19  
Fries 12

### SAUCES & CONDIMENTS

Béarnaise  
Horseradish Cream  
Mustards

Harissa 5  
Chimichurri 5  
Café de Paris 6

Miso Peppercorn 6  
Fermented Jalapeño Hot Sauce 5

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