

COLD BAR

Caviar, Smoked Potato Röstis, Crème Fraîche		Sydney Rock Oysters, Mignonette	8
Kaviari Oscietra Prestige 30g	215	Yellowfin Tuna Cevice, Rosella, Cascabell Chilli	39
Paris, France		Paspaley Pearl Meat, Bullhorn Pepper, Green Gazpacho	42
Black Pearl Oscietra 30g	205		
Qiandao, China			

SALADS AND OTHER THINGS

Sonoma Heritage Grains Sourdough, Coppertree Farm Butter	5pp	Wood Fire Grilled Figs, Stracciatella, Parma Prosciutto, Almonds, Rosemary	36
Baby Cos Hearts, Avocado, Snow Peas, Pistachios	33	Grilled Baby Octopus, Recado Negro, Kipfler Potatoes	39
House Jersey Halloumi, Marinated Currant Grapes, Rosemary	34	Charred Steak Tartare, Annatto, Potato Crisps	42
Grilled Red Pepper Salad, Don Bocarte Anchovies, Sourdough Croutons	36	Joselito Iberico Jamon & Joselito Iberico Paleta	68
Buffalo Mozzarella, Heirloom Tomatoes, Burnt Cherries	35		

HOT STARTERS

Shark Bay Scallops, Jamon XO	45	Semolina Noodles, Moreton Bay Bug, Smoked Tomatoes, Spicy Prawn Oil	54
Charcoal Roasted Spencer Gulf Prawns, Smoked Prawn Butter, Bay Leaves	47	Goat's Cheese Tortellini, Seared Prawns, Pine Nuts, Raisins, Burnt Butter	52
Fried Corner Inlet Calamari, Macadamia Tarator, Finger Lime, Saltbush	42	Cavatelli, Beef Shin Ragu, Gremolata	38
House Chorizito, Mojo Verde, Padron Peppers	39		
Wood Fired Grilled Bone Marrow, Rare Beef, Toast	34		

COOKED OVER FIRE

Sommerlad Chicken, Sweet Corn, Guajillo Chilli (50 minutes)	65	Hampshire Cross Pork Chop, Curry Leaves, Caramelised Whey	60
Spanish Tortilla, Mussett Farm Mushrooms	55	Market fish, Herbs, Aioli	MP
Roasted Squid Ink Rice, Grilled Calamari, Aioli	56	Swordfish, Guanciale, Cime di Rapa	59
House Italian Pork Sausages, Baby Peppers, Pork Jus	55	Eastern Rock Lobster, Herb Butter 1kg	250
Kinross Station Lamb Cutlets, Traditional Mint Jelly	68		

BEEF FROM THE WOOD FIRED GRILL

David Blackmore's Dry Aged Mishima Grass Fed, 9+ Marble Score		Coppertree Farms Dry Aged Hereford 36-Month Grass-Fed	
Eye of Chuck 240g	85	Rib Eye on the Bone 400g	105
Skirt 240g	78	Sirloin on the Bone 400g	89
Topside 240g	65		
Pure Black F1 Wagyu Dry Aged Rockpool Reserve Barley Fed, 8+ Marble Score		Cape Grim Dry Aged Black Angus 36-Month Grass-Fed	
Scotch 500g	250	Rib Eye on the Bone 400g	105
Rump 240g	85	Fillet 250g	89
		Fillet 'Minute Style' Cafe De Paris Butter 250g	89
Rangers Valley Dry Aged Black Angus 300 day Grain Fed, 5+ Marble Score			
Rib Eye on the Bone 800g	260		

SAUCES

Béarnaise, Fermented Jalapeño Hot Sauce 4, Harissa 4, Chimichurri 5, Red Wine Sauce 8, Bone Marrow Vinaigrette 9

SIDES

Ramarro Farm Leaves, Burnt Honey Vinaigrette	15	Charcoal Roasted Japanese Pumpkin, Sweet Potato, Garlic Yoghurt	19
Ramarro Farm Cucumbers, Piel de Sapo Melon, Sunflower Seeds	18	Potato Purée	18
Boiled Ramarro Farm Mixed Greens	17	Hand Cut Chips	18
Fried Padron Peppers	17	Potato & Cabbage Gratin	24
Sauteed Musset Family Mixed Mushrooms	19	Mac & Cheese (Contains Speck)	25/32
Sebago Potatoes, Wagyu Fat, Rosemary	19	Wood Fired Grilled Creamed Corn, Chipotle Chilli, Manchego	19
Charcoal Roasted Baby Carrots, Salsa Macha	19		

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, and a 15% surcharge applies on all public holidays. A 10% discretionary service charge applies to all groups of 6 or more.

Gift cards are the perfect present for any occasion and celebration. Our gift cards are redeemable at any Hunter St. Hospitality venue. Rockpool Bar & Grill has a number of private dining areas available for events.