

### 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

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

Freshly Shucked Oysters, Mignonette

- Wagonga NSW 8 each

Yellowfin Tuna, Rosella, Cascabel Chilli 40

WALKER SEAFOOD, MOOLOOLABA, QLD

Rock Flathead, Green Gazpacho, Bullhorn Pepper Oil 40

BRUCE COLLIS, CORNER INLET. VIC

### COLD STARTERS

Baby Cos Hearts, Pistachio, Avocado, Pea 34

Ramarro Farm Heirloom Tomato, Buffalo Mozzarella, Plum 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

Grilled Corner Inlet Calamari, Davidson Plum Sambal 43

Whole Grilled Ballina Prawns, Kampot Pepper, Curry Leaves 50

House Jersey Halloumi, Sultana Grapes, Verjus 36

Charred Abrolhos Octopus, Nduja, Grilled Peppers 47

Wood Fire Grilled Bone Marrow, Rare Beef Toast 38

Grilled Quail, Blueberries, Thyme 49

### HANDMADE PASTA

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

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

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

Eye of Chuck 93

Topside 240g 69

#### DAVID BLACKMORE DRY AGED ROHNES

ALL BEEF FROM 7+ MARBLE SCORE ANIMALS

Sirloin on the Bone 300g 195

Blade 240g 95

Skirt 240g 69

#### CHAUVEL DRY AGED CITRUS FED WAGYU

ALL WAGYU FROM 7+ MARBLE SCORE ANIMALS

Ribeye on the Bone 700g 460

T-Bone 700g 330

#### 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

Sirloin on the Bone 400g 170

Rump 240g 89

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

Sirloin 400g 105

Scotch 340g 99

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

Rib Eye on the Bone 400g 105

Scotch 300g 99

Sirloin on the Bone 400g 95

Fillet 240g 80

#### LARGE CUTS FROM THE WOOD FIRE GRILL

RECOMMENDED FOR SHARING, 50 MINUTES COOK TIME

#### PICANHA WITH CHIMICHURRI

Chauvel Dry Aged Citrus Fed Wagyu Rump Cap 1.8kg 550

#### CHULETA

Pure Black F1 Wagyu Dry Aged Rockpool Reserve

Rib Set 1.2kg 420

#### CHATEAUBRIAND WITH PANCETTA, BONE MARROW VINAIGRETTE

36 Month Old Grass Fed Tenderloin 1kg 395

### SEAFOOD MAINS

Grilled Rock Flathead, Aioli, Herbs 62

BRUCE COLLIS, CORNER INLET. VIC

Grilled King Dory, Coconut, Lime, Chilli Jam 62

JOSH JARVIS. ST HELENS, TAS

Grilled Mahi Mahi 600g, Kombu Butter, Goolwa Pipis 110

JOE BASILE. ULLADULLA, TAS

### MAIN PLATES

Australian Wild Greens Spanakopita 52

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

Steak and Mushroom Pie, Potato Purée 49

40 MINUTES COOK TIME

Rotisserie Sun Farm Chicken, Jerusalem Artichoke, Sage 69

60 MINUTES COOK TIME

Margra Lamb Rack 500g 120

40 MINUTES COOK TIME

### SIDES

Ramarro Farm Leaves Salad, Burnt Honey Vinaigrette 19

Ramarro Farm Cucumber Salad, Rosemary 19

Wood Fire Grilled Beans, Tarragon, Feta 19

Ramarro Farm Sautéed Greens 19

Sautéed Mixed Mushrooms, Garlic Butter, Pangrattato 19

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

Sautéed Brussel Sprouts, Hazelnut, Speck 19

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 9

PEPPERCORN SAUCE 9

#### 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