

# ROCKPOOL

## BAR & GRILL ★ PERTH

### COLD BAR

Caviar, Potato Rosti, Crème Fraîche, Chive:

Anna Dutch Oscietre 10g 84

Kaviari Kristal 20g 154

Kaviari Kristal 30g 233

Freshly Shucked Oysters, House Mignonette:

Coffin Bay Pacific, SA 8 each

Shoal Haven Rocks, NSW 8 each

Blue Swimmer Crab, Brioche, Capers, Dill 13

Wagyu Croquette, Pico de Gallo 12

### SALAD AND OTHER THINGS

Fremantle Tuna Sashimi, Ajo Blanco,  
Sauce Vierge 36

“Caesar” Cos, Lardon, White Anchovies, Egg,  
Parmesan, Croutons 27

La Delizia Stracciatella, Prosciutto, Pears, Hazelnuts,  
Aged Balsamic 38

Wagin Duck Liver Parfait, Cherry Gel,  
Toasted Brioche 36

Cape Grim Steak Tartare, Ford Farm Cheddar,  
Horseradish 37

Grilled Busselton Octopus, Kipfler  
Potato, Olives, Sherry 38

Veal Girello, Tonnato Dressing, Sage 37

### HOT STARTERS

Sourdough Bread & Cultured Butter 5 p.p.

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 36

Seared King Prawn, Goats Cheese Tortellini,  
Burnt Butter, Pine Nuts, Raisins 52

WA Mushroom Medley Risotto, Dill 45

David Blackmore Wagyu Bolognese Fettuccine 39

### MAIN PLATES

Australian Wild Greens Spanakopita, Garlic Yoghurt,  
Fresh Herbs 49 (30 minute)

David Blackmore Wagyu Beef & Mushroom Pie, Potato  
Purée 56 (30 minutes)

### SEAFOOD FROM THE CHARCOAL OVEN

Charcoal Roasted Market Fish, Heirloom  
Tomato, Habanero Sauce, Green Olive  
Tapenade MP

West Australian Marron,  
Kampot Pepper Curry Leaf 54

### COOKED OVER FIRE

Wagin Duck Confit Leg, Mole Sauce,  
Pineapple, Coriander 49

### BEEF FROM THE WOOD FIRED GRILL

WE BUTCHER IN HOUSE DAILY THEREFORE  
AVAILABILITY CANNOT BE GUARANTEED

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

9+ Marble Score Animals

Sirloin 400g 322

Scotch Fillet 400g 306

Eye of Chuck 240g 96

Skirt 220g 81

Topside 300g 65

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

8+ Marble Score Animals

Scotch Fillet 400g 225

Rump 240g 89

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

Rib Eye on the Bone 400g 105

#### VINTAGE DRY AGED 60 MONTH OLD GRASS FED

Rib Eye on the Bone 400g 105

#### ANGUS PURE 24 MONTH OLD GRAIN FED

Fillet 270g 99

#### MOTTAINAI LAMB

Ichibo (Rump) 650g, Labne, Gordal Tapenade,  
Jus 99

\*Served Medium

### SIDES

Confit Beetroot Salad, Whipped Goats Curd, Candied  
Desert Limes, Aleppo Chilli 23

Gem Cos, Green Goddess, Pickled Shallot,  
Red Radish 16

Wood Fired Carrots, Salsa Macha, Spring Onions 18

Mushy Peas, Slow Cooked Egg 17

Roasted Japanese Pumpkin, Sweet Potato,  
Burnt Butter, Garlic Yoghurt 19

Wood Fired Grilled Creamed Corn,  
Chipotle Chilli, Manchego 18

Mac & Cheese (Contains Speck) 22

Potato & Cabbage Gratin 21/26

Roasted Broccoli, Romesco, Fried  
Shallots, Chives 19

Salt & Vinegar Hasselback Potatoes,  
Thyme, Garlic 19

Potato Purée 18

Onion Rings 19

Hand Cut Chips 15

### SAUCES & CONDIMENTS

Béarnaise

Horseradish Cream

Mustards

Chimichurri 5

Café de Paris 6

Miso Peppercorn 6

Harissa 5

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