

ROCKPOOL

BAR & GRILL ★ PERTH

COLD BAR

Caviar, Potato Rosti, Crème Fraîche, Chive:

Kaviari Kristal 30g 233

Kaviari Oscietra 50g 363

Freshly Shucked Oysters, House Mignonette:

Wapengo Rocks, NSW 8 each

Merimbula Rocks, NSW 8 each

Rock Lobster, Brioche, Capers, Dill 13

David Blackmore Wagyu Empanada, Pebre Sauce 11

David Blackmore's Brisket Birria, Pumpkin Bread, Coriander 12

SALAD AND OTHER THINGS

Pink Snapper Ceviche, Leche De Tigre, Chilli 34

"Caesar" Cos, Lardon, White Anchovies, Egg, Parmesan, Croutons 27

Fremantle Tuna Sashimi, Ajo Blanco, Sauce Vierge 36

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

HOT STARTERS

Sourdough Bread & Cultured Butter 5 p.p.

BBQ Greens, 62° Egg, Chilli Crunch, Bottarga 26

David Blackmore's Wagyu Skewer, Salsa Macha, Sunflower, Shallots 31

Blue Swimmer Crab, Kombu Béarnaise, Aleppo Pepper Oil 36

Fried Calamari, Almond Tarator, Finger Lime 35

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

Phoenix Oyster Mushroom Risotto, Porcini, Dill 39

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 55 (30 minutes)

Confit Duck Leg, Mole Sauce, Pineapple, Coriander 49

SEAFOOD FROM THE CHARCOAL OVEN

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

West Australian Rock Lobster 500g, Kampot Pepper Curry Leaf 117

COOKED OVER FIRE

MOTTAINAI LAMB

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

*Served Medium

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

Striploin 400g 322

Scotch Fillet 400g 306

Denver 240g 151

Eye of Chuck 240g 96

Flank 240g 81

WANDERER 24 MONTH OLD BARLEY FED

Scotch Fillet 400g 98

GREENHAM DRY AGED FI

WAGYU ROCKPOOL RESERVE BARLEY FED

8+ Marble Score Animals

Rib Eye on the Bone 1kg 499

T-Bone 1kg 336

Scotch Fillet 500g 250

Sirloin on the Bone 500g 241

Rump 240g 89

DAVID BLACKMORE'S DRY AGED FULL BLOOD WAGYU

Topside 240g served with

Chimmichurri 70

DAVID BLACKMORE DRY AGED ROHNES

PASTURE / RATION FED

7+ Marble Score Animals

Blade 240g 65

VINTAGE DRY AGED 60 MONTH OLD GRASS FED

Rib Eye on the Bone 400g 105

CAPE GRIM DRY AGED 36 MONTH OLD GRASS FED

Rib Eye on the Bone 400g 105

Fillet 250g 89

SIDES

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

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

Wood Fired Carrots, Salsa Macha, Spring Onions 18

Roasted Broccoli, Romesco, Crispy Shallots, Chives 19

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

Wood Fired Grilled Creamed Corn, Chipotle Chilli, Manchego 18

Potato & Cabbage Gratin 21/26

Hispi Cabbage, Nduja Butter, Labne 18

Salt & Vinegar Hasselback Potatoes, Thyme, Garlic 19

Mac & Cheese (Contains Speck) 22

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. A 10% discretionary service charge applies to all groups of 6 or more. still or sparkling water – \$11 per person for unlimited supply throughout the duration of your meal