

BREAD SERVICE

Country Sourdough Roll, Coppertree Farms Butter 5

SNACKS

Don Bocarte Anchovy, Piquillo Pepper, Cumin 12

Grilled Fig, Bresaola, Rosemary 12

Bluefin Tuna, Hashbrown, Chilli Jam 12

Wagyu Shin Croquette, Gentlemen's Relish 12

Wagyu Beef Tartlet, Black Pearl Oscietra 32

COLD SEAFOOD BAR

Caviar, Toast, Traditional Condiments

- 'N25' Kaluga Reserve 30g 465

- 'N25' Hybrid Reserve 30g 380

Freshly Shucked Oysters, Mignonette

- Merimbula NSW 8 each

Bluefin Tuna, Rosella, Cascabel Chilli 40

40 SOUTH, COMMONWEALTH WATERS, TAS

Coral Trout, Green Gazpacho, Bullhorn Pepper Oil 40

BEN COLLISON, GREAT BARRIER REEF, QLD

COLD STARTERS

Baby Cos Hearts, Pistachio, Avocado, Peas 34

Burrata, Eggplant XO, Curry Leaf 34

Classic Cape Grim Steak Tartare, Anchovy, Potato Crisps 40

Juan Pedro Domecq Ibérico 52

HOT STARTERS

Whole Grilled Hervey Bay Prawns, Kampot Pepper, Curry Leaves 49

Grilled Corner Inlet Calamari, Davidson Plum Sambal 43

Charred Abrolhos Octopus, Nduja, Grilled Peppers 47

Fried Corner Inlet Calamari, Macadamia, Saltbush, Finger Lime 39

Great Barrier Reef Coral Trout Collars, Café De Paris Butter 37

House Jersey Halloumi, Marinated Grapes, Verjus 36

Wood Fire Grilled Bone Marrow, Rare Beef Toast 38

Wagyu Salted Beef Skewer, "Reuben Condiments" 34

HANDMADE PASTA

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

Fettucine Wagyu Bolognese 38

Tagliolini, Two Gulfs Blue Swimmer Crab, Smoked Cherry Tomato, Spicy Prawn Oil 54

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

Sirloin on the Bone 400g 290

Oyster Blade 240g 139

Eye of Chuck 240g 93

Blade 240g 82

DAVID BLACKMORE DRY AGED ROHNES

ALL BEEF FROM 7+ MARBLE SCORE ANIMALS

Rib Eye on the Bone 400g 230

Denver 240g 110

CHAUVEL DRY AGED CITRUS FED WAGYU

ALL WAGYU FROM 7+ MARBLE SCORE ANIMALS

Rib Eye on the Bone 500g 395

Fillet 220g 130

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 500g 170

Rump 240g 89

VINTAGE A5 KAGOSHIMA WAGYU

Rump Cap 400g 290

COPPERTREE FARMS 36 MONTH OLD GRASS FED HEREFORD

Scotch 350g 110

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 FROM THE WOOD FIRE GRILL

Rock Flathead, Aioli, Herbs 62

BRUCE COLLIS, CORNER INLET, VIC

Coral Trout, Coconut, Lime, Chilli Jam 62

BEN COLLISON, GREAT BARRIER REEF, QLD

Whole Calamari 500g, Tomato XO, Charred Lime 110

LUKE ANEDDA, CORNER INLET, VIC

MAIN PLATES

Australian Wild Greens Spanakopita 52

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 Sautéed Greens, Chilli, Manchego 19

Wood Fire Grilled Beans, Tarragon, Feta 19

Sautéed Mixed Mushrooms, Garlic Butter, Pangrattato 19

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

Sautéed Brussels Sprouts, Hazelnut, Speck 20

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