

SNACKS

Freshly Shucked Sydney Rock Oysters with Coriander Seed Mignonette / 5 each

Drunken Olives with Gin, Vermouth and Orange / 6

“Fillet Americain” Cape Grim Grass-Fed Beef Tartare Crostini / 6 each

Devils on Horseback Stuffed Medjool Date Wrapped in Bacon / 4 each

STARTERS

Caesar Salad with Baby Cos, Ortiz Anchovies, Croutons and Parmesan / 19

Wedge Salad of Baby Gem, Blue Cheese, Walnut and Roasted Grapes / 22

House Cured Salmon with Salmon Roe, Crème Fraiche and Rye Crackers/ 26

Hand Cut Kurobuta Baked Leg Ham with Mustard and Pickles / 23

Buttermilk Fried Southern Calamari, Cabbage and Aioli / 31

STARTERS FROM THE CHARCOAL GRILL

Australian Mussels and Pipsis, Chili, Lemon, Extra Virgin Olive Oil and Sourdough/ 20

Baby Octopus with Kipfler Potatoes, Charred Cucumber, Yogurt and Dill / 28

Southern Calamari with Chickpeas, ‘Nduja and Sesame / 32

Butterflied Skull Island Tiger Prawns, Curry Leaves, Butter and Lime / 39

Whole Queensland Scarlet Prawns 280g / 69

MAINS

Ricotta Gnocchi with Garden Vegetables and Burnt Cream / 35

Barbequed Snapper, Baby Peas and Sauteed Prawns / 46

Dry Aged Gooralie Pork Chop, White Beans, Mustard and Grilled Gem / 42

Crumbed Cowra Lamb Cutlets, Smoked Eggplant and Burnt Tomato / 44

EARN & USE QANTAS POINTS AT THE CUT BAR & GRILL

USE POINTS: For every 4000 points used, you will enjoy \$20 off your bill **EARN POINTS:** Earn 2 points for every \$1 spent

Terms & Conditions apply visit qantas.rockpooldininggroup.com.au

CHARCOAL GRILL

Walker’s Swordfish MSC 200g / 42

Cape Grim Grass Fed Minute Steak Maitre d’Hotel Butter 200g / 44

Rangers Valley Black Onyx Hanger 250g / 45

Cape Grim Grass Fed Fillet 250g / 56

David Blackmore Full Blood Wagyu Rump Cap 9+ 220g / 80

Dry Aged Rangers Valley Sirloin on the Bone 400g / 75

Dry Aged Grass Fed O’Connor Black Angus Rib Eye on the Bone 1kg / 180

Slow Cooked Prime Rib off the Bone

Jack’s Creek Black Angus, Grain Fed, NSW (*Subject to availability*)

Standard Cut 300g / 59

Super Cut 600g / 118

SIDES

Iceberg Lettuce, White Onion and Joseph ‘La Casetta’ Vinaigrette / 9

Creamed Spinach and Gruyere Cheese / 16

Blanched Summer Greens, Hazelnut and Lemon Oil / 10

Char Grilled Asparagus, Mint, Almond and Ricotta / 16

Slow Roasted Carrots / 9

Roast Pumpkin, Pumpkin Jus and Sour Cream / 11

Crispy Twice Cooked Potatoes, Barbecued Onion and Sage / 12

Shoestring Fries / 9

Grilled and Glazed Thick Cut Bacon / 14

Sauces: Béarnaise / 4, Peppercorn / 4

Condiments: House Steak Sauce, Horseradish, Mustards

All credit cards incur a processing fee up to 2.0.% All Debit Card Transactions incur a Processing Fee up to 1% ALL EFTPOS No Charge | A 10% service charge applies to all groups of 10+ | A 15% surcharge applies on Public Holidays | A 10% Surcharge Applies on Sundays

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