

COLD BAR

Caviar with Toast and Crème Fraîche
 - Sterling 50g \$275 / 125g \$600
 California, USA
 - Calvisius 50g \$295 / 125g \$650
 Brescia, Italy
 Freshly Shucked Oysters with Mignonette Sauce
 - Clyde NSW, Sydney Rock \$5.50 each
 - Wagonga NSW, Sydney Rock \$5.50 each
 Four Raw Tastes of the Sea \$39
 Crudo of Rock Flathead*, Hiramasa Kingfish
 and Yellowfin Tuna with White Gazpacho,
 Almonds and Pickled Cucumber \$39
 Spencer Gulf Hiramasa Kingfish with Lemon,
 Black Sesame and Davidson Plum \$29
 Yellowfin Tuna Tartare, Moroccan Eggplant,
 Cumin Mayonnaise and Harissa \$39

SALADS AND OTHER THINGS

Butter Lettuce, Avocado, Cherry Tomato
 and Jalapeno Chilli Salad \$22
 Salad of Peas, Broad Beans, Sugar Snaps
 and Snow Peas with House Made Ricotta \$26
 Anchovy, Baby Cos and Poached Egg Salad
 with Green Goddess Dressing \$22
 Roasted and Raw Baby Beetroot
 with Sheep’s Curd, Macadamias and Mint \$24
 Wood Fire Grilled Baby Octopus with
 Smoked Eggplant and Aleppo Pepper \$29
 Neil’s Steak Tartare with Chips \$29
 Joselito Iberico Jamon, Jamon Serrano la Hogueira
 and Fratelli Galloni Parma Prosciutto \$39
 David Blackmore’s Wagyu Bresaola
 with Piel de Sapo and Mahon Cheese \$29
 Warm Salad of Wood Fire Grilled Quail
 with Smoked Tomato and Black Olives \$36
 Wood Fire Grilled Bone Marrow with Milanese Crust
 and Herb Salad \$29

HOT STARTERS

Auntie Trish’s Roasted Chicken and Vegetable Soup \$24
 Wood Fire Grilled Pencil Leeks with Stracciatella,
 Hazelnuts and Burnt Butter \$24
 Grilled Asparagus with Spanner Crab
 and Herb Butter \$38
 Charcoal Roast Globe Artichoke with
 Macadamia Tarator and Grapes \$28
 Charcoal Roast Port Phillip Bay Scallops*
 with Scallop Butter \$32
 Fried Calamari* with Romesco \$34
 Sautéed Prawns in Garlic with Farro,
 Green Olives and Pistachios \$34
 Kinkawooka Mussels with Italian Sausage, Red Peppers
 and Buckwheat \$22
 Pippies with Serrano Ham,
 White Wine and Flageolet Beans \$34
 Charcoal Roast King Prawns Split and Marinated \$39
 Charcoal Roast Squid* and Pork Belly \$36
 Charcoal Roast Chorizo, Potato and White Beans \$26

PASTA

Spanner Crab, Roast Cherry Tomato
 and Spicy Prawn Oil with Semolina Noodles \$38
 Seared King Prawns with Goats Cheese Tortellini,
 Burnt Butter, Pine Nuts and Raisins \$39
 Sautéed Abalone, King Brown Mushrooms
 and Bottarga with Maltagliati Pasta \$39
 Wagyu Bolognese with Hand Cut Fettuccine \$25

SEAFOOD FROM THE CHARCOAL OVEN

Rock Flathead* \$45
 Coral Trout \$52
 John Dory \$52
 Yellowfin Tuna (served rare) \$52
 Spicy Mussel and Saffron Stew
 with Charcoal Roast Seafood and Aioli \$55
 Eastern Rock Lobster with Herb Butter 500g \$110

MAIN PLATE

Australian Wild Greens Spanakopita \$35
 Eastern Rock Lobster Thermidore 500g \$110
 Corned Wagyu Silverside with Grilled Vegetables
 and House Made Mustard \$48
 Shortcrust Beef and Guinness Pie
 with Mushy Peas (40 Minutes) \$38

All seafood served with herb salad and aioli

COOKED OVER FIRE

Black Lip Abalone with Tarragon, Konbu
 and Caper Butter 450g \$70
 Free Range Chicken with Heirloom Carrots
 and Sage (50 Minutes) \$49
 Maremma Duck with Burnt Blood Orange \$52
 House Made Bangalow Pork Sausages
 with Spring Vignole \$35
 Milly Hill Lamb Chops and Cutlets
 with Traditional Mint Jelly \$52
 Bangalow Pork Chop with
 Marinated Baby Peppers and Oregano \$49
 Wagyu Brisket with Chimi Churri \$48

BEEF FROM THE WOOD FIRED GRILL

WE BUTCHER IN HOUSE DAILY, THEREFORE
 AVAILABILITY CANNOT BE GUARANTEED
**DAVID BLACKMORE’S DRY AGED
 GRASS FED WAGYU**
All Wagyu From 9+ Marble Score Animals
 Scotch Fillet 400g 20 days \$250
 Denver 220g 20 days \$95
 Eye of Chuck 300g 20 days \$75
 Topside 240g 20 days \$49
**RICHARD GUNNER’S DRY AGED
 GRASS FED RED POLL**
 T-Bone 550g 33 days \$79
 Rump 350g 33 days \$59
**CAPE GRIM DRY AGED 36 MONTH OLD
 GRASS FED**
 Rib Eye on the Bone 350g 55 days \$68
 T-Bone 400g 21 days \$59
 Sirloin on the Bone 350g 21 days \$59
 Fillet 250g \$59
CAPE GRIM VINTAGE 60 MONTH OLD GRASS FED
 Fillet 250g \$59
 Fillet 250g ‘Minute Style’ with Café de Paris \$59

SIDES

Boiled Mixed Greens with Olive Oil and Lemon \$12
 Mushy Peas with Slow Cooked Egg \$15
 Crispy Fried Eggplant Agrodolce \$15
 Charcoal Roast Japanese Pumpkin and Sweet Potato
 with Garlic Yoghurt \$15
 Wood Fire Grilled Creamed Corn
 with Chipotle Chilli Butter and Manchego \$15
 Sautéed Mixed Mushrooms \$25
 Potato and Cabbage Gratin \$12/\$16
 Sebago Potatoes Sautéed with Wagyu Fat,
 Garlic and Rosemary \$12
 Potato Puree \$12
 Onion Rings \$12
 Hand Cut Fat Chips \$15
 Fried Eggs with Manchego and Crispy Eschallots \$12
 “Mac and Cheese” (contains speck) \$12/\$18

SIDE SALADS


Radicchio, Cos and Endive Salad
 with Palm Sugar Vinaigrette \$9
 Snow Pea and Strawberry Salad with Feta \$12
 Shaved Cabbage Salad with Parmesan and Mint \$12

*SEAFOOD SUPPLIED BY BRUCE COLLIS
 MAN FIRST USED FIRE TO ROAST CHICKEN. THERE IS NO
 REASON TO BELIEVE THAT IT ISN’T STILL THE BEST
 METHOD. TASTE THE DIFFERENCE!
 DRY AGED BEEF DOES NOT BENEFIT FROM COOKING
 PAST MEDIUM RARE.

ROCKPOOL BAR & GRILL HAS A NUMBER OF PRIVATE
 DINING AREAS AVAILABLE FOR EVENTS.
 ALL CREDIT CARD PAYMENTS INCUR A PROCESSING FEE
 OF 1.0% TO 1.5%. ALL DEBIT CARDS INCUR A
 PROCESSING FEE OF 0.5% TO 1.0%. ALL EFTPOS NO
 CHARGE.
 FOR TABLES OF 10 OR MORE GUESTS, YOUR BILL WILL
 INCLUDE A RECOMMENDED SERVICE CHARGE OF 10%.
 THIS SERVICE CHARGE IS AT YOUR DISCRETION.
 10% SURCHARGE APPLIES ON SUNDAYS
 15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS

CONDIMENT SERVICE

Mustards
 Barbecue Sauce
 Harissa
 Béarnaise
 Horseradish Cream

 **EARN & USE QANTAS POINTS AT ROCKPOOL BAR & GRILL**
EARN POINTS: EARN 2 POINTS FOR EVERY \$1 SPENT
USE POINTS: FOR EVERY 4000 POINTS USED, YOU WILL
 ENJOY \$20 OFF YOUR BILL