

WE ARE PLEASED TO ANNOUNCE THE KITCHEN WILL BE OPEN FROM 5PM EVERY NIGHT DURING VIVID SYDNEY 2018

COLD BAR

Caviar with Toast and Crème Fraîche
 - Sterling 50g \$275 / 125g \$600
 California, USA
 - Calvisius 125g \$650
 Brescia, Italy
 Freshly Shucked Oysters with Mignonette Sauce
 - Clyde NSW, Sydney Rock, \$5.50 each
 - Mermimbula NSW, Sydney Rock, \$5.50 each
 Four Raw Tastes of the Sea \$39
 Crudo of Trevally, Spencer Gulf Hiramasa Kingfish
 and Yellowfin Tuna with Lemonade Fruit,
 Fennel and Lemon Myrtle \$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
 Anchovy, Baby Cos and Poached Egg Salad
 with Green Goddess Dressing \$22
 Roasted and Raw Baby Beetroot
 with Sheep's Curd, Macadamias and Mint \$23
 Salad of Peas, Broad Beans, Sugar Snaps
 and Snow Peas with House Made Ricotta \$26
 Wood Fire Grilled Baby Octopus with
 Smoked Eggplant and Aleppo Pepper \$29
 My Steak Tartare with Chips \$29
 Joselito Iberico Jamon, Jamon Serrano la Hoguera
 and Fratelli Galloni Parma Prosciutto \$39
 David Blackmore's Wagyu Bresaola
 with Piel de Sapo and Mahon Cheese \$29

HOT STARTERS

Charcoal Roast Globe Artichokes with Macadamia,
 Tarator and Grapes \$28
 Wood Fire Grilled Persimmon with Stracciatella,
 Almonds and Parma Prosciutto \$29
 Fried Calamari* with Romesco \$34
 Sautéed Prawns in Garlic with Farro,
 Green Olives and Pistachios \$34
 Charcoal Roast King Prawns Split and Marinated \$39
 Charcoal Roast Squid* and Pork Belly \$36
 Charcoal Roast Chorizo, Potato and White Beans \$26
 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

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
 Wagyu Bolognese with Hand Cut Fettuccine \$25
 Wagyu Shin Ragu with Hand Cut Pappardelle
 and Pecorino \$28

SEAFOOD FROM THE CHARCOAL OVEN

King George Whiting* \$58
 Rock Flathead* \$45
 Spangeled Emperor \$55
 Coral Trout \$60
 Eastern Rock Lobster with Herb Butter 1kg \$220
 Spicy Mussel and Saffron Stew
 with Charcoal Roast Seafood and Aioli \$55

MAIN PLATE

Australian Wild Greens Spanakopita \$35
 Eastern Rock Lobster Thermidore 1kg \$220
 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

Free Range Chicken with Heirloom Carrots
 and Sage (50 Minutes) \$49
 Redgate Farm Partridge with Quince,
 Pancetta and Hazelnuts \$56
 House Made Bangalow Pork Sausages
 with White Beans and Mustard Leaves \$35
 Bangalow Pork Chop with Barletta Onions
 and Aged Balsamic \$49
 Milly Hill Lamb Chops and Cutlets
 with Traditional Mint Jelly \$52
 Wagyu Brisket with Salsa Verde \$48

BEEF FROM THE WOOD FIRED GRILL

WE BUTCHER IN HOUSE DAILY, THEREFORE
 AVAILABILITY CANNOT BE GUARANTEED
DAVID BLACKMORE'S DRY AGED MISHIMA
All Mishima From 9+ Marble Score Animals
 Scotch Fillet 300g 14 days \$190
 Denver 220g 14 days \$95
 Skirt 240g 14 days \$59
 Topside 240g 14 days \$49
RICHARD GUNNER'S DRY AGED
GRASS FED LONGHORN
 Rib Eye on the Bone 500g 44 days \$110
 Rump 350g 44 days \$65
CAPE GRIM DRY AGED 36 MONTH OLD
GRASS FED
 Rib Eye on the Bone 350g 56 days \$65
 Fillet 250g \$59
CAPE GRIM DRY AGED VINTAGE 60 MONTH OLD
GRASS FED
 Rib Eye on the Bone 350g 72 days \$65
 Fillet 250g \$59
 Scotch Fillet 250g 'Minute Style' with Café de Paris \$52

SIDES

Boiled Mixed Greens with Olive Oil and Lemon \$12
 Mushy Peas with Slow Cooked Egg \$15
 Roasted Cauliflower and Cheese Gratin \$15
 Crispy Fried Eggplant with Agrodolce \$15
 Brussels Sprouts with Chestnuts and Speck \$18
 Charcoal Roast Butternut Pumpkin and Sweet Potato
 with Garlic Yoghurt \$15
 Sautéed Mixed Mushrooms \$25
 Potato and Cabbage Gratin \$12/\$16
 Sebago Potatoes Sautéed with Wagyu Fat,
 Garlic and Rosemary \$12
 Potato Puree \$12
 Hand Cut Fat Chips \$15
 Onion Rings \$12
 Fried Eggs with Manchego and Crispy Eschallots \$12
 "Mac and Cheese" (contains speck) \$12/\$18

*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.

SIDE SALADS

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

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.

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