

ROCKPOOL BAR & GRILL SYDNEY  
PRIVATE DINING ROOM MENU

“The cornerstone of good cooking is to source the finest produce.” *Neil Perry*

**3 COURSE PRIVATE DINING ROOM MENU    \$129 PER PERSON**  
**2 COURSE PRIVATE DINING ROOM MENU    \$100 PER PERSON**

**ENTRÉES**

*PLEASE SELECT THREE OPTIONS FROM THE BELOW TO ACCOMPANY THE VEGETARIAN OPTION\**

\*Salad of Peas, Broad Beans, Sugar Snaps and Snow Peas with House Made Ricotta  
Baby Cos and Slow Cooked Egg Salad with Green Goddess Dressing and Don Bocarte  
Anchovy

Crudo of Market fish, Hiramasa Kingfish and Yellowfin Tuna  
with Gazpacho, Horseradish and Cucumber

Charcoal Roast King Prawns, Split and Marinated  
Fried Calamari with Romesco

Wagyu Bresaola with Piel de Sapo and Mahon Cheese

Wagyu Bolognese with Hand Cut Fettuccine

**MAINS**

*PLEASE SELECT THREE OPTIONS FROM THE BELOW TO ACCOMPANY THE VEGETARIAN OPTION\**

\*Australian Wild Greens Spanakopita

Charcoal Roasted Market Fish with BBQ Squid and Konbu Butter

Charcoal Roasted Market Fish with Roasted Tomato and Spanner Crab Sauce

Milly Hill Lamb Chops and Cutlets with Garlic Yoghurt and Cucumber

Wood Fire Grilled House Made Pork Sausages with Borlotti Beans and Mustard Leaves

Wood Fire Grilled Grass Fed Fillet with Modern Béarnaise  
(Cooked Medium Rare)

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**SIDE DISHES**

*PLEASE SELECT TWO OPTIONS FROM THE BELOW*

Radicchio, Cos and Endive Salad with Palm Sugar Vinaigrette

Shaved Cabbage Salad with Parmesan and Mint

Boiled Mixed Greens with Olive Oil and Lemon

Potato and Cabbage Gratin

Mushy Peas with Slow Cooked Egg

Potato Puree

Macaroni Cheese

**DESSERTS**

*ALL DESSERTS WILL BE AVAILABLE*

Catherine's Passionfruit Pavlova

Flourless Chocolate Cake with Fresh Raspberries and Chantilly Cream

Fresh Queensland Strawberries with Gin and Strawberry Granita

Cheese Selection

**PLEASE NOTE ALL MENUS ARE SUBJECT TO CHANGE DUE TO AVAILABILITY OF PRODUCE**