

CELEBRATE MELBOURNE CUP IN STYLE AT ROCKPOOL BAR AND GRILL

COLD BAR

Caviar with Toast and Crème Fraîche
 - Tsar Nicoulai 50g \$275 / 125g \$600
 California, USA
 - Calvisius 50g \$295
 Brescia, Italy
 Freshly Shucked Oysters with Mignonette Sauce
 - Clyde 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 \$24
 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, Fratelli Galloni Parma Prosciutto
 and David Blackmore's Wagyu Bresaola \$39
 Warm Salad of Wood Fire Grilled Quail
 with Smoked Tomato and Black Olives \$36

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
 Fried Calamari* with Romesco \$34
 Pippies with Serrano Ham,
 White Wine and Flageolet Beans \$34
 Charcoal Roast King Prawns Split and Marinated \$39
 Charcoal Roast Port Phillip Bay Scallops*
 with Scallop Butter \$32
 Charcoal Roast Squid* and Pork Belly \$36
 Charcoal Roast Chorizo, Potato and White Beans \$26
 Barbeque Squid with Jalapeno Coriander and Lime \$32
 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
 Sautéed Abalone, King Brown Mushrooms
 and Bottarga with Maltagliati Pasta \$39
 Wagyu Shin Ragu with Hand Cut Pappardelle
 and Pecorino \$29
 Wagyu Bolognese with Hand Cut Fettuccine \$27

SEAFOOD FROM THE CHARCOAL OVEN

King George Whiting* \$58
 Rock Flathead* \$47
 Blue Eye Trevalla \$49
 John Dory \$52
 Spicy Mussel and Saffron Stew
 with Charcoal Roast Seafood and Aioli \$55
 Eastern Rock Lobster with Herb Butter 800g \$180
 All seafood served with herb salad and aioli

MAIN PLATE

Australian Wild Greens Spanakopita \$37
 Eastern Rock Lobster Thermidore 800g \$180
 Corned Wagyu Silverside with Grilled Vegetables
 and House Made Mustard \$48
 Shortcrust Beef and Guinness Pie
 with Mushy Peas (40 Minutes) \$39

COOKED OVER FIRE

Free Range Chicken with Heirloom Carrots
 and Sage (50 Minutes) \$49
 Redgate Farm Partridge with Blueberries,
 Pancetta and Hazelnuts \$56
 House Made Bangalow Pork Sausages
 with Spring Vignole \$37
 Bangalow Pork Chop with Marinated
 Baby Peppers and Oregano \$49
 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 WAGYU
All Beef From 9+ Marble Score Animals
 Scotch Fillet 400g 24 days \$250
 Sirloin 300g 24 days \$190
 Rumpcap 240g 24 days \$125
 Oyster Blade 240g 24 days \$125
 Denver 240g 24 days \$95
 Skirt 240g 24 days \$59
 Blade 240g 24 days \$49
 Topside 240g 24 days \$49
 Spare Ribs 300g \$49
**CAPE GRIM DRY AGED 36 MONTH OLD
 GRASS FED**
 Rib Eye on the Bone 350g 63 days \$68
 Sirloin on the Bone 350g 22 days \$59
 T-Bone 450g 22 days \$59
 Scotch Fillet 300g \$62
 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
 Potato and Cabbage Gratin \$12/\$18
 Sebago Potatoes Sautéed with Wagyu Fat,
 Garlic and Rosemary \$12
 Sautéed Mixed Mushrooms \$25
 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 Zucchini Salad with Pecorino, Mint
 and Almonds \$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.

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