

GIVE THE GIFT OF GREAT TASTE – GIFT CARDS NOW AVAILABLE

**COLD BAR**

Caviar with Toast and Crème Fraîche  
 – Tsar Nicoulai 50g \$275 / 125g \$600  
 California, USA  
 – Royal Oscietra 50g \$295 / 125g \$650  
 Ticino, Italy  
 Freshly Shucked Oysters with Mignonette Sauce  
 – Wapengo NSW, Sydney Rock \$5.50 each  
 – Hastings NSW, Sydney Rock \$5.50 each  
 Four Raw Tastes of the Sea \$39  
 Crudo of Snapper, Hiramasa Kingfish and Yellowfin  
 Tuna with Ginger and Finger Lime \$39  
 Spencer Gulf 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 Watermelon, Barrel Aged Fetta  
 Sunflower Seeds and Mint \$26  
 Anchovy, Baby Cos and Poached Egg Salad  
 with Green Goddess Dressing \$24  
 Wood Fire Grilled Baby Octopus with  
 Hand Pounded Pesto, Olives and Kipfler Potatoes \$29  
 Neil’s Steak Tartare with Chips \$29  
 Joselito Iberico Jamon, David Blackmore’s Wagyu  
 Bresaola and Fratelli Galloni Parma Prosciutto \$39  
 House Smoked Berkshire Leg Ham  
 with Pyengana Cheddar and Pickled Onions \$32

**HOT STARTERS**

Grilled Figs with Stracciatella, Almonds  
 and Parma Prosciutto \$29  
 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 Squid\* and Pork Belly \$36  
 Charcoal Roast Chorizo, Potato and White Beans \$26  
 Wood Fire Grilled Bone Marrow with Milanese Crust  
 and Herb Salad \$29

**PASTA AND GRAINS**

Sautéed Prawns in Garlic with Farro,  
 Green Olives and Pistachios \$34  
 Seared King Prawns with Goats Cheese Tortellini  
 Burnt Butter, Pine Nuts and Raisins \$39  
 Wagyu Bolognese with Hand Cut Fettuccine \$27  
 Wagyu Shin Ragu with Hand Cut Pappardelle  
 and Pecorino \$29

**SEAFOOD FROM THE CHARCOAL OVEN**

Coral Trout \$55  
 Snapper \$49  
 Swordfish \$49  
 Spicy Mussel and Saffron Stew  
 with Charcoal Roast Seafood and Aioli \$55  
 Eastern Rock Lobster with Herb Butter  
 1kg \$220 / 1.3kg \$300

All seafood served with herb salad and aioli

**MAIN PLATE**

Australian Wild Greens Spanakopita \$37  
 Eastern Rock Lobster Thermidore  
 1kg \$220 / 1.3kg \$300  
 Corned Wagyu Silver Side 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 Tarragon (50 Minutes) \$49  
 Maremma Duck with Burnt Mango \$52  
 House Made Bangalow Pork Sausages  
 with Spring Vignole \$37  
 Bangalow Pork Chop with Marinated  
 Baby Peppers and Oregano \$49  
 Milly Hill Lamb Chops and Cutlets  
 with Traditional Mint Jelly \$52

**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 35 days \$250  
 Sirloin 300g 35 days \$190  
**RICHARD GUNNER’S DRY AGED**  
**GRASS FED SHORTHORN**  
 Rib Eye on the Bone 350g 33 days \$68  
 Sirloin on the Bone 450g 33 days \$75  
**CAPE GRIM DRY AGED 36 MONTH OLD**  
**GRASS FED**  
 Rib Eye on the Bone 350g 73 days \$68  
 Fillet 250g \$59  
**CAPE GRIM DRY AGED VINTAGE 60 MONTH OLD**  
**GRASS FED**  
 Rib Eye on the Bone 350g 56 days \$68  
 Fillet 250g \$59  
 Fillet ‘Minute Style’ with Café de Paris Butter 250g \$59

**SIDES**

Boiled Mixed Greens with Olive Oil and Lemon \$12  
 Mushy Peas with Slow Cooked Egg \$15  
 Padron Peppers with Garlic and Sherry Vinegar \$16  
 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 Puree \$12  
 Potato and Cabbage Gratin \$12/\$18  
 Sebago Potatoes Sautéed with Wagyu Fat,  
 Garlic and Rosemary \$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  
 Shaved Zucchini Salad with Pecorino, Mint  
 and Almonds \$12  
 Buffalo Mozzarella with Stonefruit, Chardonnay  
 and Tarragon \$14

\*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