

THIS MAY, THE LEGENDARY DANTE NYC IS COLLABORATING WITH ROCKPOOL BAR AND GRILL IN A SERIES OF EVENTS, REFER TO YOUR WAITER FOR MORE DETAILS

COLD BAR

Caviar with Toast and Crème Fraîche
 - Tsar Nicoulai 50g \$295 / 125g \$625
 California, USA
 - Royal Oscietra 50g \$325 / 125g \$675
 Ticino, Italy
 Freshly Shucked Oysters with Mignonette Sauce
 - Clyde NSW, Sydney Rock \$6 each
 - Wapengo NSW, Sydney Rock \$6 each
 Crudo of Silver Trevally*, Hiramasa Kingfish and Bigeye Tuna with Ginger and Finger Lime \$39
 Hiramasa Kingfish with Lemon, Black Sesame and Davidson Plum \$36
 Yellowfin Tuna Tartare, Moroccan Eggplant, Cumin Mayonnaise and Harissa \$39

SALADS AND OTHER THINGS

Butter Lettuce, Avocado, Cherry Tomato and Jalapeno Chilli Salad \$29
 Salad of Watermelon, Barrel Aged Fetta, Sunflower Seeds and Mint \$29
 Don Bocarte Anchovy, Baby Cos and Slow Cooked Egg Salad with Green Goddess Dressing \$29
 Wood Fire Grilled Baby Octopus with Kipfler Potato, Tomato, Olive and Hand Pounded Pesto \$32
 Neil's Steak Tartare with Chips \$32
 House Smoked Berkshire Leg Ham with Pyengana Cheddar and Pickled Onions \$32

HOT STARTERS

Grilled Pine Mushrooms with Stracciatella, Almonds and Pangrattato \$32
 Fried Calamari* with Macadamia Tarator, Saltbush and Kampot Pepper \$38
 Abrolhos Islands Scallops with Aleppo Pepper and Orange Oil \$34
 Charcoal Roast King Prawns Split and Marinated \$39
 Charcoal Roast Squid* and Pork Belly \$36
 Charcoal Roast Chorizo, Potato and White Beans \$29
 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 \$39
 Seared King Prawns with Goats Cheese Tortellini
 Burnt Butter, Pine Nuts and Raisins \$39
 Wagyu Bolognese with Hand Cut Fettuccine \$29

SEAFOOD FROM THE CHARCOAL OVEN

King George Whiting* \$58
 Rock Flathead* \$52
 Mulloway \$52
 Spicy Mussel and Saffron Stew with Charcoal Roast Seafood and Aioli \$58

MAIN PLATE

Australian Wild Greens Spanakopita \$49
 Corned Wagyu Silverside with Grilled Vegetables and House Made Mustard \$49
 Steak Diane Pie with Potato Puree (40 Minutes) \$42

ALL FISH FILLETS SERVED WITH SEA HERB SALAD AND AIOLI

COOKED OVER FIRE

House Made Bangalow Pork Sausages with White Beans and Heirloom Tomatoes \$39
 Bangalow Pork Chop with Marinated Baby Peppers and Oregano \$52
 Milly Hill Lamb Shoulder with Chops, Cutlets and Traditional Mint Jelly \$55

BEEF FROM THE WOOD FIRED GRILL

WE BUTCHER IN HOUSE DAILY, THEREFORE AVAILABILITY CANNOT BE GUARANTEED
 DAVID BLACKMORE'S DRY AGED ROHNE
All Beef From 5+ Marble Score Animals
 Rump Cap 240g 19 days \$105
 Topside 240g 19 days \$49
 Skirt 240g 19 days \$49
 RANGERS VALLEY DRY AGED 300 DAY GRAIN FED
 Rib Eye on the Bone 550g 78 days \$115
 Rump 350g 33 days \$65
 Hanger 240g \$65
 CAPE GRIM DRY AGED 36 MONTH OLD GRASS FED
 Rib Eye on the Bone 350g 39 days \$75

SIDES

Boiled Mixed Greens with Olive Oil and Lemon \$12
 Padron Peppers with Garlic and Sherry Vinegar \$18
 Mushy Peas with Slow Cooked Egg \$15
 Brussels Sprouts with Chestnuts and Speck \$18
 Charcoal Roast Japanese Pumpkin and Sweet Potato with Garlic Yoghurt \$18
 Wood Fire Grilled Creamed Corn with Chipotle Chilli Butter and Manchego \$16
 Potato Puree \$12
 Potato and Cabbage Gratin \$18/\$22
 Sebago Potatoes Sautéed with Wagyu Fat, Garlic and Rosemary \$14
 Sautéed Mixed Mushrooms \$26
 Thick Cut Chips \$12
 Fried Eggs with Manchego and Crispy Eschallots \$12
 “Mac and Cheese” (contains speck) \$16/\$21

*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 \$12
 Shaved Zucchini Salad with Pecorino, Mint and Almonds \$14

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
 Horseradish Cream
 Barbecue Sauce

SAUCES AVAILABLE TO ORDER

Béarnaise
 Harissa

 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