

**COLD BAR**

Caviar with Toast and Crème Fraîche  
 - Tsar Nicoulai 50g \$275 / 125g \$600  
 California, USA  
 - Calvisius 50g \$295 / 125g \$650  
 Brescia, Italy  
 Freshly Shucked Oysters with Mignonette Sauce  
 - Clyde NSW, Sydney Rock \$5.50 each  
 - Wagaonga NSW, Sydney Rock \$5.50 each  
 - Wallis Lake NSW, Sydney Rock \$5.50 each  
 Four Raw Tastes of the Sea \$39  
 Crudo of Silver Trevally\*, 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  
 House Smoked Berkshire Leg Ham  
 with Pyengana Cheddar and Pickled Onions \$32  
 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  
 Red Throat Emperor with Squid, Snow Peas  
 and Black Pepper \$29  
 Fried Calamari\* with Romesco \$34  
 Charcoal Roast Port Phillip Bay Scallops\*  
 with Scallop Butter \$32  
 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**

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  
 Coral Trout \$55  
 Swordfish \$49  
 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  
 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  
 36 Month Short Ribs with Chimi Churri \$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*  
 Sirloin 300g 29 days \$190  
 Denver 240g 29 days \$95  
 Eye of Chuck 300g 29 days \$75  
 Blade 240g 29 days \$49  
 Topside 240g 20 days \$49  
**CAPE GRIM DRY AGED 36 MONTH OLD  
 GRASS FED**  
 Rib Eye on the Bone 350g 68 days \$68  
 T-Bone 450g 21 days \$59  
 Fillet 250g \$59  
**CAPE GRIM VINTAGE 60 MONTH OLD GRASS FED**  
 Fillet 250g \$59  
**TORELLO ROSE VEAL 7 MONTHS OLD**  
 Rump 350g \$68

**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 Puree \$12  
 Potato and Cabbage Gratin \$12/\$18  
 Sebago Potatoes Sautéed with Wagyu Fat,  
 Garlic and Rosemary \$12  
 Sautéed Mixed Mushrooms \$25  
 Onion Rings \$12  
 Hand Cut Fat Chips \$15  
 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 Zucchini Salad with Pecorino, Mint  
 and Almonds \$12  
 Buffalo Mozzarella with Heirloom Tomatoes  
 and Aged Balsamic \$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  
 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