

COLD BAR

Caviar with Toast and Crème Fraîche
 - Tsar Nicoulai 125g \$625
 California, USA
 - Royal Oscietra 125g \$675
 Ticino, Italy
 Freshly Shucked Oysters with Mignonette Sauce
 - Clyde NSW, Sydney Rock \$6 each
 - Wonboyn NSW, Sydney Rock \$6 each
 - Coffin Bay SA, Pacific \$6 each
 Crudo of Silver Trevally, Hiramasa Kingfish
 and Yellowfin 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
 Don Bocarte Anchovy, Baby Cos and Slow Cooked
 Egg Salad with Green Goddess Dressing \$29
 Salad of Roasted Beetroot, Horseradish
 and Macadamia \$26
 Wood Fire Grilled Baby Octopus
 with Kipfler Potato, Tomato, Olive
 and Hand Pounded Pesto \$32
 Neil's Steak Tartare with Chips \$32
 Joselito Iberico Jamon, David Blackmore's Wagyu
 Bresaola and Fratelli Galloni Parma Prosciutto \$39
 Wood Fire Grilled Bone Marrow with Milanese Crust
 and Herb Salad \$29

HOT STARTERS

Auntie Trish's Roasted Chicken
 and Vegetable Soup \$24
 Grilled Zucchini Flowers with Stracciatella, Capers
 and Pangrattato \$32
 Fried Calamari* with Macadamia Tarator, Saltbush
 and Kampot Pepper \$38
 Abrolhos Islands Scallops with Aleppo Pepper
 and Orange Oil \$34
 Sautéed Prawns in Garlic with Farro, Green Olives
 and Pistachios \$36
 Charcoal Roast King Prawns Split and Marinated \$39
 Charcoal Roast Squid* and Pork Belly \$36
 Charcoal Roast Chorizo, Potato and White Beans \$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
 Veal and Pork Agnolotti with Sage Butter
 and Parmesan \$29
 Wagyu Bolognese with Hand Cut Fettuccine \$29
 Wagyu Shin Ragu with Hand Cut Pappardelle
 and Pecorino \$29

SEAFOOD FROM THE CHARCOAL OVEN

King George Whiting* \$58
 Rock Flathead* \$52
 Coral Trout \$58
 Red Throat Emperor \$48
 Swordfish \$49
 Eastern Rock Lobster with Herb Butter 900g \$210
 Spicy Mussel and Saffron Stew
 with Charcoal Roast Seafood and Aioli \$58

MAIN PLATE

Australian Wild Greens Spanakopita \$49
 Eastern Rock Lobster Thermidore 900g \$210
 Steak Diane Pie with Potato Puree (40 Minutes) \$42

ALL FISH FILLETS SERVED WITH SEA HERB SALAD AND AIOLI

COOKED OVER FIRE

Black Lip Abalone with Tarragon, Kombu
 and Caper Butter \$110
 Free Range Chicken with Roasted
 Jerusalem Artichokes (50 Minutes) \$49
 House Made Bangalow Pork Sausages
 with Borlotti Beans and Heirloom Tomatoes \$39
 Bangalow Pork Chop
 with Charcoal Roast Pear and Sage \$52
 Milly Hill Lamb Cutlet, Chop and Shoulder
 with Traditional Mint Jelly \$55
 36 Month Short Ribs with Chimi Churri \$52

BEEF FROM THE WOOD FIRED GRILL

WE BUTCHER IN HOUSE DAILY, THEREFORE
 AVAILABILITY CANNOT BE GUARANTEED
DAVID BLACKMORE'S DRY AGED MISHIMA
All Beef From 9+ Marble Score Animals
 Sirloin 300g 31 days \$195
 Oyster Blade 220g 31 days \$130
 Eye of Chuck 300g 31 days \$80
 Topside 240g 31 days \$52
 Spare Ribs 300g 31 days \$52
RANGERS VALLEY DRY AGED
300 DAY GRAIN FED
 Rib Eye on the Bone 550g 66 days \$115
 Hanger 240g \$65
CAPE GRIM DRY AGED 36 MONTH OLD
GRASS FED
 Rib Eye on the Bone 350g 53 days \$75
 Rump 350g 32 days \$55
 Scotch Fillet 300g \$62
 Fillet 250g \$65
 Fillet 'Minute Style' with Café de Paris Butter 250g \$65
CAPE GRIM DRY AGED VINTAGE 60 MONTH OLD
GRASS FED
 Rib Eye on the Bone 350g 50 days \$78

SIDES

Boiled Mixed Greens with Olive Oil and Lemon \$12
 Mushy Peas with Slow Cooked Egg \$15
 Brussels Sprouts with Chestnuts and Speck \$18
 Padron Peppers with Garlic and Sherry Vinegar \$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
 -with Fresh Truffle and Truffle Butter \$40
 Potato and Cabbage Gratin \$18/\$22
 Sebago Potatoes Sautéed with Wagyu Fat,
 Garlic and Rosemary \$14
 Sautéed Mixed Mushrooms \$26
 Fried Eggs with Manchego and Crispy Eschallots \$12
 Thick Cut Chips \$12
 "Mac and Cheese" (contains speck) \$16/\$21

SIDE SALADS

Radicchio, Cos and Endive Salad
 with Palm Sugar Vinaigrette \$12
 Shaved Zucchini Salad with Pecorino, Mint
 and Almonds \$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
 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