

IN CELEBRATION OF OUR 10 YEAR ANNIVERSARY – SEE THE SPECIALLY DESIGNED NEIL PERRY MENU

**COLD BAR**

Caviar with Toast and Crème Fraîche  
– Tsar Nicoulai 50g \$275  
California, USA  
– Royal Oscietra 50g \$295 / 125g \$650  
Ticino, Italy  
Freshly Shucked Oysters with Mignonette Sauce  
– Clyde River NSW, Sydney Rock \$5.50 each  
– Tathra NSW, Sydney Rock \$6.50 each  
Four Raw Tastes of the Sea \$39  
Crudo of Rock Flathead\*, Hiramasa  
Kingfish and Yellowfin Tuna with Ginger  
and Finger Lime \$39  
Hiramasa Kingfish with Lemon, Black Sesame  
and Davidson Plum \$32  
Big Eye 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  
Don Bocarte Anchovy, Iceberg and Slow Cooked  
Egg Salad with Green Goddess Dressing \$24  
Wood Fire Grilled Baby Octopus  
with Kipfler Potato, Tomato, Olive  
and Hand Pounded Pesto \$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  
Warm Salad of Wood Fire Grilled Quail  
with Smoked Tomato and Black Olives \$31

**HOT STARTERS**

Grilled Figs with Stracciatella, Almonds  
and Parma Prosciutto \$29  
Grilled Asparagus with Spanner Crab  
and Herb Butter \$38  
Fried Calamari\* with Macadamia Tarator, Saltbush  
and Kampot Pepper \$34  
Vongole Clams with Serrano Ham,  
White Wine and Flageolet Beans \$34  
Sautéed Prawns in Garlic with Farro,  
Green Olives and Pistachios \$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 Bolognese with Hand Cut Fettuccine \$27  
Wagyu Shin Ragu with Hand Cut Pappardelle  
and Pecorino \$29

**SEAFOOD FROM THE CHARCOAL OVEN**

Rock Flathead\* \$47  
King George Whiting\* \$58  
Big Eye Tuna (served rare) \$52  
Spicy Mussel and Saffron Stew  
with Charcoal Roast Seafood and Aioli \$55

ALL FISH FILLETS SERVED WITH NATIVE  
AUSTRALIAN SUCCULANTS AND AIOLI

**MAIN PLATE**

Australian Wild Greens Spanakopita \$37  
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**

Black Lip Abalone with Tarragon, Konbu  
and Caper Butter \$70  
Free Range Chicken with Heirloom Carrots  
and Tarragon (50 Minutes) \$49  
Maremma Duck with Queen Garnet Plum \$52  
Redgate Farm Partridge with Grilled Peach,  
Pancetta, Hazelnuts and Aged Balsamic \$56  
House Made Bangalow Pork Sausages  
with White Beans and Heirloom Tomatoes \$37  
Bangalow Pork Chop with Marinated  
Baby Peppers and Oregano \$49  
Milly Hill Lamb Chops and Cutlets  
with Traditional Mint Jelly \$52  
Wagyu Brisket with Chimmi Churi \$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 51 days \$250  
Sirloin 300g 51 days \$190  
Denver 240g 51 days \$95  
Blade 240g 51 days \$69  
Spare Ribs 300g \$49  
**RANGERS VALLEY DRY AGED**  
**300 DAY GRAIN FED**  
Rib Eye on the Bone 650g 53 days \$125  
T-Bone 1kg 53 days \$180  
**CAPE GRIM DRY AGED 36 MONTH OLD**  
**GRASS FED**  
Rib Eye on the Bone 350g 44 days \$68  
T-Bone 450g 37 days \$59  
Fillet 250g \$59  
**CAPE GRIM DRY AGED VINTAGE 60 MONTH OLD**  
**GRASS FED**  
Rib Eye on the Bone 350g 36 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  
Padron Peppers with Garlic and Sherry Vinegar \$16  
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 \$10  
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  
Epicurean Harvest Cucumbers with Za’atar  
and Whey \$12  
Buffalo Mozzarella with Stone Fruit, Tarragon  
and Chardonnay Vinegar \$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.

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