

WE ARE PLEASED TO ANNOUNCE THE KITCHEN WILL BE OPEN FROM 5:30PM EVERY NIGHT DURING VIVID SYDNEY 2019  
24<sup>TH</sup> MAY TO SATURDAY THE 15<sup>TH</sup> JUNE

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  
- Wagonga 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  
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  
House Smoked Berkshire Leg Ham with Pyengana Cheddar and Pickled Onions \$32  
Joselito Iberico Jamon, David Blackmore's Wagyu Bresaola and Fratelli Galloni Parma Prosciutto \$39

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  
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  
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  
Wagyu Shin Ragù with Hand Cut Pappardelle and Pecorino \$29

SEAFOOD FROM THE CHARCOAL OVEN

John Dory \$52  
Snapper \$48  
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

Free Range Chicken with Heirloom Carrots and Tarragon (50 Minutes) \$49  
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 Cutlet, Chop and Shoulder with 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 9+ Marble Score Animals*  
Fillet 200g 8 days \$105  
Oyster Blade 240g 8 days \$89  
Denver 240g 28 days \$75  
RANGERS VALLEY DRY AGED 300 DAY GRAIN FED  
Rib Eye on the Bone 550g 87 days \$115  
Hanger 240g \$65  
CAPE GRIM DRY AGED 36 MONTH OLD GRASS FED  
Rib Eye on the Bone 350g 48 days \$75  
Rump 350g 36 days \$55  
Fillet 250g \$65  
Fillet 'Minute Style' with Café de Paris Butter 250g \$65

SIDES

Boiled Mixed Greens with Olive Oil and Lemon \$12  
Brussels Sprouts with Chestnuts and Speck \$18  
Mushy Peas with Slow Cooked Egg \$15  
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  
Fried Eggs with Manchego and Crispy Eschallots \$12  
Thick Cut Chips \$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