

“The cornerstone of good cooking is to source the finest produce.” — Neil Perry

ROCKPOOL BAR AND GRILL WILL BE OPEN FOR DINNER GOOD FRIDAY THROUGH TO EASTER MONDAY

COLD BAR

Caviar with Toast and Crème Fraîche
- Tsar Nicoulai 50g \$295
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 Snapper, 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
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

HOT STARTERS

Grilled Figs with Stracciatella, Almonds
and Parma Prosciutto \$32
Fried Calamari* with Macadamia Tarator, Saltbush
and Kampot Pepper \$38
Vongole Clams with Serrano Ham,
White Wine and Flageolet Beans \$36
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
Warm Salad of Wood Fire Grilled Quail
with Smoked Tomato and Black Olives \$32
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 Ragu with Hand Cut Pappardelle
and Pecorino \$29

SEAFOOD FROM THE CHARCOAL OVEN

King George Whiting* \$65
John Dory \$58
Yellowfin Tuna \$55 (Served Rare)
Spicy Mussel and Saffron Stew
with Charcoal Roast Seafood and Aioli \$55
Eastern Rock Lobster with Herb Butter 600g \$180

MAIN PLATE

Australian Wild Greens Spanakopita \$49
Eastern Rock Lobster Thermidore 600g \$180
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 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 Chops and Cutlets
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 MISHIMA
All Beef From 9+ Marble Score Animals
Scotch Fillet 400g 34 days \$260
Eye of Chuck 300g 34 days \$80
RANGERS VALLEY DRY AGED
300 DAY GRAIN FED
Rib Eye on the Bone 550g 59 days \$115
Hanger 240g \$65
CAPE GRIM DRY AGED 36 MONTH OLD
GRASS FED
Rib Eye on the Bone 350g 49 days \$75
Sirloin 350g 21 days \$72
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 38 days \$78

SIDES

Boiled Mixed Greens with Olive Oil and Lemon \$14
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 \$14
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 \$14
“Mac and Cheese” (contains speck) \$14/\$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