

“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

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

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
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
Charcoal Roast King Prawns Split and Marinated \$39
Charcoal Roast Squid* and Pork Belly \$36
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 \$59 (Served Rare)

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 HERB SALAD AND AIOLI

COOKED OVER FIRE

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
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
Sautéed Mixed Mushrooms \$26
Thick Cut Chips \$12
“Mac and Cheese” (contains speck) \$14/\$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