

GIVE THE GIFT OF GREAT TASTE – GIFT CARDS NOW AVAILABLE

COLD BAR

Caviar with Toast and Crème Fraîche
– Tsar Nicoulai 50g \$275 / 125g \$600
California, USA
– Calvisius 50g \$295
Brescia, Italy
Freshly Shucked Oysters with Mignonette Sauce
– Macleay River NSW, Sydney Rock \$5.50 each
Four Raw Tastes of the Sea \$39
Crudo of Rock Flathead*, Hiramasa Kingfish
and Yellowfin Tuna with White Gazpacho,
Almonds and Pickled Cucumber \$39
Spencer Gulf Hiramasa Kingfish with Lemon,
Black Sesame and Davidson Plum \$29
Yellowfin 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 Peas, Broad Beans, Sugar Snaps
and Snow Peas with House Made Ricotta \$26
Anchovy, Baby Cos and Poached Egg Salad
with Green Goddess Dressing \$24
Wood Fire Grilled Baby Octopus with
Smoked Eggplant and Aleppo Pepper \$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 \$36
Wood Fire Grilled Bone Marrow with Milanese Crust
and Herb Salad \$29

HOT STARTERS

Auntie Trish’s Roasted Chicken
and Vegetable Soup \$24
Wood Fire Grilled Pencil Leeks with Stracciatella,
Hazelnuts and Burnt Butter \$24
Grilled Asparagus with Spanner Crab
and Herb Butter \$38
Fried Calamari* with Romesco \$34
Sautéed Prawns in Garlic with Farro,
Green Olives and Pistachios \$34
Charcoal Roast Port Phillip Bay Scallops*
with Scallop Butter \$32
Pippies with Serrano Ham,
White Wine and Flageolet Beans \$34
Charcoal Roast King Prawns Split and Marinated \$39
Charcoal Roast Squid* and Pork Belly \$36
Charcoal Roast Chorizo, Potato and White Beans \$26

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 Shin Ragu with Hand Cut Pappardelle
and Pecorino \$29
Wagyu Bolognese with Hand Cut Fettuccine \$27

SEAFOOD FROM THE CHARCOAL OVEN

Rock Flathead* \$47
Snapper \$49
Red Throat Emperor \$49
John Dory \$52
Swordfish \$49
Spicy Mussel and Saffron Stew
with Charcoal Roast Seafood and Aioli \$55
Eastern Rock Lobster with Herb Butter 1kg \$220
All seafood served with herb salad and aioli

MAIN PLATE

Australian Wild Greens Spanakopita \$37
Eastern Rock Lobster Thermidore 1kg \$220
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

Free Range Chicken with Heirloom Carrots
and Tarragon (50 Minutes) \$49
Redgate Farm Partridge with Blueberries,
Pancetta and Hazelnuts \$56
Maremma Duck with Burnt Mango \$52
House Made Bangalow Pork Sausages
with Spring Vignole \$37
Bangalow Pork Chop with Marinated
Baby Peppers and Oregano \$49

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
Rumpcap 240g 24 days \$125
Denver 240g 24 days \$95
Rump 240g 24 days \$95
Blade 240g 24 days \$49
RANGERS VALLEY DRY AGED
300 DAY GRAIN FED
Rib Eye on the Bone 550g 45 days \$105
RICHARD GUNNER’S DRY AGED
GRASS FED RED POLL
Rump 350g 33 days \$59
CAPE GRIM DRY AGED 36 MONTH OLD
GRASS FED
Rib Eye on the Bone 350g 48 days \$68
T-Bone 450g 28 days \$59
Scotch Fillet 300g \$62
Fillet 250g \$59
CAPE GRIM DRY AGED VINTAGE 60 MONTH OLD
GRASS FED
Rib Eye on the Bone 350g 33 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 \$15
Fried Eggs with Manchego and Crispy Eschallots \$12
“Mac and Cheese” (contains speck) \$12/\$18

*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 \$9
Shaved Zucchini Salad with Pecorino, Mint
and Almonds \$12
Buffalo Mozzarella with Heirloom Tomatoes
and Aged Balsamic \$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
Barbecue Sauce
Harissa
Béarnaise
Horseradish Cream

**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