

DINE AT A SELECTED ROCKPOOL DINING GROUP VENUE TO BE IN THE RUNNING TO WIN A MERCEDES BENZ GLA 180

COLD BAR

Caviar with Toast and Crème Fraîche
 - Sterling 50g \$275 / 125g \$600
 California, USA
 - Calvisius 50g \$295 / 125g \$650
 Brescia, Italy
 Freshly Shucked Oysters with Mignonette Sauce
 - Clyde NSW, Sydney Rock \$5.50 each
 - Wagonga NSW, Sydney Rock \$5.50 each
 Four Raw Tastes of the Sea \$39
 Crudo of Rock Flathead*, Hiramasa Kingfish
 and Big Eye Tuna with White Gazpacho, Almonds
 and Pickled Cucumber \$39
 Spencer Gulf Hiramasa Kingfish with Lemon,
 Black Sesame and Davidson Plum \$29
 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 Peas, Broad Beans, Sugar Snaps
 and Snow Peas with House Made Ricotta \$26
 Anchovy, Baby Cos and Poached Egg Salad
 with Green Goddess Dressing \$22
 Roasted and Raw Baby Beetroot
 with Sheep’s Curd, Macadamias and Mint \$23
 Neil’s Steak Tartare with Chips \$29
 Joselito Iberico Jamon, Jamon Serrano la Hoguera
 and Fratelli Galloni Parma Prosciutto \$39
 David Blackmore’s Wagyu Bresaola
 with Piel de Sapo and Mahon Cheese \$29
 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
 Charcoal Roast Globe Artichoke with Macadamia,
 Tarator and Grapes \$28
 Charcoal Roast Port Phillip Bay Scallops*
 with Scallop Butter \$32
 Fried Calamari* with Romesco \$34
 Sautéed Prawns in Garlic with Farro,
 Green Olives and Pistachios \$34
 Pippies with Serrano Ham,
 White Wine and Flageolet Beans \$34
 Kinkawooka Mussels with Italian Sausage, Red Peppers
 and Buckwheat \$22
 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 \$28
 Wagyu Bolognese with Hand Cut Fettuccine \$25

SEAFOOD FROM THE CHARCOAL OVEN

Rock Flathead* \$45
 Coral Trout \$52
 Bass Groper \$45
 Big Eye Tuna (served rare) \$52
 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 \$35
 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) \$38

COOKED OVER FIRE

Free Range Chicken with Heirloom Carrots
 and Sage (50 Minutes) \$49
 Redgate Farm Partridge with Blueberries,
 Pancetta and Hazelnuts \$56
 House Made Bangalow Pork Sausages
 with Borlotti Beans and Mustard Leaves \$35
 Maremma Duck with Burnt Blood Orange \$52
 Bangalow Pork Chop with Marinated
 Baby Pepper and Oregano \$49
 36 Month Short Ribs with Chimi Churri \$48

*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.

BEEF FROM THE WOOD FIRED GRILL

WE BUTCHER IN HOUSE DAILY, THEREFORE
 AVAILABILITY CANNOT BE GUARANTEED

**DAVID BLACKMORE’S DRY AGED
 GRASS FED WAGYU**

All Wagyu From 9+ Marble Score Animals

Sirloin 300g 27 days \$190
 Denver 220g 27 days \$95
 Skirt 240g 27 days \$49
 Topside 240g 27 days \$49
 Spare Ribs 300g \$49

**CAPE GRIM DRY AGED 36 MONTH OLD
 GRASS FED**

Rib Eye on the Bone 350g 46 days \$68
 T-Bone 400g 21 days \$59
 Scotch Fillet 300g \$62
 Fillet 250g \$59

CAPE GRIM VINTAGE 60 MONTH OLD GRASS FED

Fillet 250g \$59
 Fillet 250g ‘Minute Style’ with Café de Paris \$59

SIDES

Boiled Mixed Greens with Olive Oil and Lemon \$12
 Mushy Peas with Slow Cooked Egg \$15
 Crispy Fried Eggplant with Agrodolce \$15
 Roasted Cauliflower and Cheese Gratin \$15
 Brussels Sprouts with Chestnuts and Speck \$18
 Charcoal Roast Butternut Pumpkin and Sweet Potato
 with Garlic Yoghurt \$15
 Sautéed Mixed Mushrooms \$25
 Potato and Cabbage Gratin \$12/\$16
 Sebago Potatoes Sautéed with Wagyu Fat,
 Garlic and Rosemary \$12
 Potato Puree \$12
 Hand Cut Fat Chips \$15
 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
 Snow Pea and Strawberry Salad with Feta \$12
 Shaved Cabbage Salad with Parmesan and Mint \$12

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