

WE ARE EXCITED TO ANNOUNCE THAT YOU CAN NOW EARN AND REDEEM YOUR QANTAS FREQUENT FLYER POINTS

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
 - Merimbula NSW, Sydney Rock, \$5.50 each
 - Shoalhaven NSW, Sydney Rock, \$6.50 each
 Four Raw Tastes of the Sea \$39
 Crudo of Rock Flathead, Hiramasa Kingfish
 and Yellowfin Tuna with Gazpacho,
 Horseradish and Cucumber \$39
 Yellowfin Tuna Tartare, Moroccan Eggplant,
 Cumin Mayonnaise and Harissa \$39

SALADS AND OTHER THINGS

Butter Lettuce, Avocado, Cherry Tomato
 and Jalapeno Chilli Salad \$22
 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
 Salad of Wood Fire Grilled Vegetables
 and Goat's Curd \$26
 Wood Fire Grilled Baby Octopus with
 Smoked Eggplant and Aleppo Pepper \$29
 My 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

HOT STARTERS

Grilled Figs with Stracciatella, Almonds
 and Parma Prosciutto \$29
 Strawberry Clams with Serrano Ham,
 White Wine and Flageolet Beans \$34
 Fried Calamari* with Romesco \$34
 Sautéed Prawns in Garlic with Farro,
 Green Olives and Pistachios \$34
 Charcoal Roast King Prawns Split and Marinated \$39
 Charcoal Roast Squid* and Pork Belly \$36
 Charcoal Roast Chorizo, Potato and White Beans \$26
 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

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
 Wagyu Bolognese with Hand Cut Fettuccine \$25
 Wagyu Shin Ragu with Hand Cut Pappardelle
 and Pecorino \$25

SEAFOOD FROM THE CHARCOAL OVEN

Rock Flathead* \$45
 Snapper* \$45
 John Dory \$52
 Swordfish \$49
 Eastern Rock Lobster with Herb Butter 1kg \$220
 Spicy Mussel and Saffron Stew
 with Charcoal Roast Seafood and Aioli \$55

MAIN PLATE

Fried Black Bean and Cheese Tamale,
 Pickled Green Tomatoes and Pumpkin Seeds \$35
 Eastern Rock Lobster Thermidore 1kg \$220
 Shortcrust Beef and Guinness Pie
 with Mushy Peas (40 Minutes) \$38
 Corned Wagyu Silverside with Grilled Vegetables
 and House Made Mustard \$48

All seafood served with herb salad and aioli

COOKED OVER FIRE

Free Range Chicken with Corn, Basil and Pinenuts
 (50 Minutes) \$49
 Redgate Farm Partridge with Peach, Hazelnuts
 and Aged Balsamic \$56
 House Made Bangalow Pork Sausages
 with White Beans and Mustard Leaves \$35
 Bangalow Pork Chop with Shishito Peppers
 and Sherry Vinegar \$49
 Milly Hill Lamb Chops and Cutlets
 with Traditional Mint Jelly \$52
 Wood Fire Grilled Wagyu Spare Ribs \$48

BEEF FROM THE WOOD FIRED GRILL

DAVID BLACKMORE'S DRY AGED MISHIMA
All Mishima From 9+ Marble Score Animals
 Sirloin 200g 16 days \$125
 Denver Chuck 220g 16 days \$90
 Skirt 240g 16 days \$59
CAPE GRIM DRY AGED 36 MONTH OLD GRASS FED
 Rib Eye on the Bone 350g 49 days \$65
 T-Bone 450g 49 days \$59
 Scotch Fillet 300g \$62
 Fillet 250g \$59
CAPE GRIM DRY AGED VINTAGE 60 MONTH OLD GRASS FED
 Fillet 250g \$59
 Fillet 250g 'Minute Style' with Café de Paris \$59
RICHARD GUNNER'S DRY AGED GRASS FED RED POLL
 Sirloin on the Bone 350g 37 days \$68

SIDES

Boiled Mixed Greens with Olive Oil and Lemon \$12
 Zucchini with Basil, Sofrito and Almonds \$12
 Shishito Peppers with Garlic and Sherry Vinegar \$16
 Mushy Peas with Slow Cooked Egg \$15
 Charcoal Roast Butternut Pumpkin and Sweet Potato
 with Garlic Yoghurt \$15
 Wood Fire Grilled Creamed Corn
 with Chipotle Chilli Butter and Manchego \$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
 Onion Rings \$12
 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.

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.

15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS

CONDIMENT SERVICE

Mustards
 Barbecue Sauce
 Harissa
 Béarnaise
 Horseradish Cream

SIDE SALADS

Radicchio, Cos and Endive Salad
 with Palm Sugar Vinaigrette \$9
 Cucumber Salad with Rosemary,
 Garlic and Sunflower Seeds \$9
 Buffalo Mozzarella with Heirloom Tomatoes
 and Aged Balsamic \$14