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

Friday
23 August
2019

COLD BAR
Caviar with Toast and Crème Fraîche  $20
- Giaveri Beluga Siberian 30g $220, 50g $350
- Ars Italica Osetra 30g $180, 50g $300
- Wild Alaskan Smoked Salmon Roe 50g $65
Freshly Shucked Oysters with Mignonette Sauce
- Rock – Merimbula and Wonboy Lake $6 each
Crudo of Hiramasa Kingfish, Yellowfin Tuna**, Hapuka and Coogong Yellow Eye Mullet** with Finger Lime and Horseradish $39
Four Raw Tastes of The Sea $39
Yellowfin Tuna** with Native Karkalla and Oyster Cream $35
Salumi with Pickled Vegetables
- Joselito Jamon Iberico 50g $50
- San Daniele Prosciutto 80g $22
- Fratelli Galloni Prosciutto di Parma 80g $22
- Sopressa Milano 80g $20

HOT STARTERS
Whole Marinated Grilled King Prawns $35
Fried Southern Calamari* with Romesco $32
Grilled Coongong Yellow Eye Mullet** with Tomato Confit, Olive and Basil Dressing $32
Wood Fire Grilled Eungowra Pasture Raised Quail with Smoked Tomatoes and Black Olives $32
Wood Fire Grilled Wagu Sausages with Grilled Peppers, Capers and Sherry Vinegar $28

MAIN PLATES
Australian Wild Greens Spanakopita $39
Grilled Hapuka Fillet with Herb Salad and Aioli $55
Spicy Mussel and Saffron Stew with Wood Fire Grilled Seafood and Aioli $58
Wood Fire Grilled Whole Southern Rock Lobster with Garlic Butter (Suitable for Two) 1.2kg $280
Wood Fire Grilled Mt Gnomon Pork Chop with Tarragon, Chilli and Miso Butter $52
Wood Fire Grilled Saltgrass Lamb Cutlets and Chops with Anchovy, Rosemary and Lemon $52
Corned Wagu Silverside with Mustard, Horseradish and Roasted Cauliflower $45
Slow Cooked Cape Grim 36 Month Short Rib with Chimmichurri $49

BEEF FROM THE WOOD FIRED GRILL
DAVID BLACKMORE DRY AGED FULL BLOOD WAGYU (ALL WAGYU FROM 90% MARBLE SCORE ANIMALS)
Fillet 200g $130

DAVID BLACKMORE DRY AGED RÖHNES (PASTURE/RATION FED, MARBLE SCORE 6+)
Oyster Blade 240g 54 days $89
Eye of Chuck 200g 54 days $55
Topside 240g 54 days $49
Blade 240g 54 days $49

RANGERS VALLEY DRY AGED 300 DAY GRAIN FED BEEF
Rib-Eye on the Bone 550g 53 days $115

CAPE GRIM DRY AGED 36 MONTH OLD GRAIN FED
Rib-Eye on the Bone 350g 58 days $75
Scotch Fillet 300g $75
T-Bone 500g 44 days $72
Sirloin on the Bone 400g 30 days $70
Fillet 250g $65

CAPE GRIM DRY AGED VINTAGE 60 MONTH OLD GRAIN FED
Rib-Eye on the Bone 350g 70 days $70

SAUCES AVAILABLE TO ORDER
HORSERADISH CREAM
BÉARNAISE

CONDIMENT SERVICE
MUSTARDS
BARBEQUE SAUCE
HARissa

FROM THE WOOD FIRED ROTISSERIE
Free Range Bannockburn Chicken with Jerusalem Artichoke and Taragon (50 Minutes) $49
MAN FIRST USED FIRE TO ROAST CHICKEN THERE IS NO REASON TO BELIEVE THAT THIS IS NOT STILL THE BEST METHOD, TASTE THE DIFFERENCE!

SIDES
Potato and Cabbage Gratin $18/$22
Potato Puree $12
Dobson’s Russet Potatoes Sautéed with Wagu Y Fat, Garlic and Rosemary $12
“Mac and Cheese” (contains Pork) $15
Onion Rings $12
Organic Carrots Inspired by St John $10
Roasted Pumpkin and Sweet Potato with Garlic Yoghurt and Burnt Butter $15
Boiled Mixed Greens with Extra Virgin Olive Oil and Lemon $12
Brussels Sprouts with Speck and Chestnuts $15
Mushy Peas with a Slow Cooked Egg $15
Wood Fire Grilled Pimientos with Garlic and Sherry Vinegar $18
Braised Winter Greens with Chilli, Garlic and Parmesan $15
Sautéed Mixed Mushrooms with Garlic and Pangrattato $25

SIDE SALADS
Radicchio, Cos and Endive Salad with Palm Sugar Vinaigrette $12
Cabbage and Parmesan “Coleslaw” $12

ALL CREDIT CARD TRANSACTIONS INCBUR A PROCESSING FEE OF 1.0% TO 1.3%
ALL DEBIT CARDS INCUR A PROCESSING FEE OF 0.5% TO 1.0%
ALL EFTPOS NO CHARGE

ROCKPOOL REQUESTS PATRONS WITH FOOD ALLERGIES OR OTHER DIETARY REQUIREMENTS TO PLEASE INFORM THEIR WAITER PRIOR TO ORDERING, WE WILL Endeavour TO ACCOMMODATE YOUR DIETARY NEEDS, HOWEVER WE CANNOT BE HELD RESPONSIBLE FOR TRACES OF ALLERGENS

DRY AGED BEEF DOES NOT BENEFIT FROM COOKING PAST MEDIUM RARE
*CORNER INLET FISH IS SUPPLIED BY BRIECE COLLIS
**MARINE STEWARDSHIP COUNCIL APPROVED WHICH MEANS THESE FISH AND SHELLFISH WILL NOW BE SUSTAINABLE FOREVER

10% SURCHARGE APPLIES ON SUNDAYS
A 15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS
FOR TABLES OF 10 OR MORE GUESTS, YOUR BILL WILL INCLUDE A SERVICE CHARGE OF 10%

INSTAGRAM ROCKPOOLBARANDGRILL @ROCKPOOLDININGGROUP