

ROCKPOOL

BAR & GRILL ★ SYDNEY

MELBOURNE CUP LUNCHEON

\$150 PER PERSON

Tuesday 5 November 2019

Half a Dozen Freshly Shucked Sydney Rock Oysters with Mignonette Dressing
Spencer Gulf Hiramasa Kingfish with Lemon, Black Sesame and Davidson Plum
Don Bocarte Anchovy, Baby Cos and Slow Cooked Egg Salad with Green Goddess Dressing
House Smoked Berkshire Leg Ham with Pyengana Cheddar and Pickled Onions
Fried Calamari with Macadamia Tarrator, Saltbush and Kampot Pepper
Charcoal Roast King Prawns Split and Marrinated
Charcoal Roast Squid and Pork Belly
Wagyu Bolognese with Hand Cut Fettucine

Australian Wild Greens Spanakopita
Charcoal Roasted King George Whiting with Herb and Garlic Butter
Charcoal Roasted Swordfish with Romesco Sauce
House Made Bangalow Pork Sausages with Spring Vignole
Milly Hill Lamb Chops and Cutlets with Traditional Mint Jelly

BEEF FROM THE WOOD FIRED GRILL

DAVID BLACKMORE'S DRY AGED WAGYU

Topside 240g 29 days

CAPE GRIM DRY AGED 36 MONTH OLD

GRASS FED

Rib Eye on the Bone 350g 65 days

T-Bone 450g 46 days

Fillet 250g 'Minute Style' with Cafe de Paris

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Radicchio, Cos and Endive Salad with Palm Sugar Vinaigrette
Sebago Potatoes Sautéed with Wagyu Fat, Garlic and Rosemary
Boiled Mixed Greens with Olive Oil and Lemon

Lemonade Fruit Sorbet with Gin and Tonic Granita
Catherine's Passionfruit Pavlova
Crème Caramel
Chocolate Mille-Feuille



Neil Perry

(Menu subject to change due to seasonal availability)