

**WE ARE EXCITED TO OFFER DINERS THE CHANCE TO WIN A LEXUS UX200.
BE SURE TO COMPLETE YOUR ENTRY EVERY VISIT UNTIL 31ST OCTOBER.**

COLD BAR

Caviar with Toast and Crème Fraîche
- Tsar Nicoulai 50g \$295
California, USA
- Royal Oscietra 50g \$325 / 125g \$675
Ticino, Italy
Freshly Shucked Oysters with Mignonette Sauce
- Clyde, NSW, Sydney Rock \$6 each
- Wagonga, NSW, Sydney Rock \$6 each
- Coffin Bay, Pacific \$6 each
Crudo of Rock Flathead*,
Hiramasa Kingfish and Yellowfin Tuna
with Ginger and Finger Lime \$39
Hiramasa Kingfish with Lemon, Black Sesame
and Davidson Plum \$36
Yellowfin Tuna Tartare, Moroccan Eggplant,
Cumin Mayonnaise and Harissa \$39

SALADS AND OTHER THINGS

Butter Lettuce, Avocado, Cherry Tomato
and Jalapeno Chilli Salad \$26
Burraduc Buffalo “Dolcenina” Cheese
with Grilled Pear and Walnuts \$26
Iceberg lettuce with Roquefort, Bacon
and Walnuts \$26
Wood Fire Grilled Baby Octopus
with Taramasalata, Chili and Oregano \$29
Neil’s Steak Tartare with Chips \$32
House Smoked Berkshire Leg Ham
with Pyengana Cheddar and Pickled Onions \$29
Joselito Iberico Jamon, Jamon Serano “la Hoguera”
and Fratelli Galloni Parma Prosciutto \$39

HOT STARTERS

Auntie Trish’s Roasted Chicken
and Vegetable Soup \$24
Wood Fire Grilled Paspaley Pearl Meat
with Desert Lime Salsa \$60
Sautéed Prawns in Garlic with Farro, Green Olives
and Pistachios \$29
Fried Calamari* with Macadamia Tarator, Saltbush
and Kampot Pepper \$32
Abrolhos Islands Scallops with Aleppo Pepper
and Orange Oil \$34
Charcoal Roast King Prawns Split and Marinated \$39
Charcoal Roast Squid* and Pork Belly \$29
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 \$39
Seared King Prawns with Goats Cheese Tortellini
Burnt Butter, Pine Nuts and Raisins \$39
Sautéed Paspaley Pearl Meat, King Brown Mushrooms
and Bottarga with Maltagliati Pasta \$52
Wagyu Bolognese with Hand Cut Fettuccine \$29
Wagyu Shin Ragu with Hand Cut Pappardelle
and Pecorino \$29

SEAFOOD FROM THE CHARCOAL OVEN

King George Whiting* \$58
Rock Flathead* \$52
Coral Trout \$58
Red Throat Emperor \$48
Swordfish \$49
Eastern Rock Lobster with Herb Butter 500g \$150
Spicy Mussel and Saffron Stew
with Charcoal Roast Seafood and Aioli \$58

MAIN PLATE

Australian Wild Greens Spanakopita \$49
Eastern Rock Lobster Thermidore 500g \$150
Steak Diane Pie with Potato Puree (40 Minutes) \$42

ALL FISH FILLETS SERVED WITH SEA HERBS AND AIOLI

COOKED OVER FIRE

House Made Bangalow Pork Sausages
with Borlotti Beans and Baby Peppers \$39
Bangalow Pork Chop
with Charcoal Roast Pear and Sage \$52
Milly Hill Lamb Chops and Cutlets
with Broad Bean Pesto \$52

BEEF FROM THE WOOD FIRED GRILL

WE BUTCHER IN HOUSE DAILY, THEREFORE
AVAILABILITY CANNOT BE GUARANTEED
DAVID BLACKMORE’S DRY AGED MISHIMA
All Beef From 9+ Marble Score Animals
Scotch 300g 25 days \$190
Spare Ribs 300g \$52
DAVID BLACKMORE’S ROHNE
All Beef From 6+ Marble Score Animals
Denver 240g 24 days \$75
Eye of Chuck 300g 24 days \$69
Skirt 240g 24 days \$49
**RANGERS VALLEY DRY AGED
300 DAY GRAIN FED**
Rib Eye on the Bone 450g 66 days \$105
Rumpcap 250g \$69
COPPERTREE FARMS DRY AGED FRIESIAN
60 Month Old Pasture Raised Stud Cows
Fillet 250g \$59
**CAPE GRIM DRY AGED 36 MONTH OLD
GRASS FED**
Rib Eye on the Bone 350g 70 days \$75
T-Bone 450g 24 days \$65
Rump 350g 24 days \$55
Fillet 250g \$59

SIDES

Boiled Mixed Greens with Olive Oil and Lemon \$12
Mushy Peas with Slow Cooked Egg \$15
Brussels Sprouts with Chestnuts and Speck \$16
Padron Peppers with Garlic and Sherry Vinegar \$18
Charcoal Roast Japanese Pumpkin and Sweet Potato
with Garlic Yoghurt \$16
Potato Puree \$12
Potato and Cabbage Gratin \$18/\$22
Sebago Potatoes Sautéed with Wagyu Fat,
Garlic and Rosemary \$14
Sautéed Mixed Mushrooms \$18
Braised Black Beans with Chorizo, Ham Hock
and Orange \$15
Fried Eggs with Manchego and Crispy Eschallots \$12
Thick Cut Chips \$10
“Mac and Cheese” (contains speck) \$16/\$21

*SEAFOOD SUPPLIED BY BRUCE COLLIS

DRY AGED BEEF DOES NOT BENEFIT FROM COOKING
PAST MEDIUM RARE

SIDE SALADS

Radicchio, Cos and Endive Salad
with Palm Sugar Vinaigrette \$12
Snow Pea & Strawberry Salad
with Feta, Pistachios and Mint \$12

ROCKPOOL BAR & GRILL HAS A NUMBER OF PRIVATE
DINING AREAS AVAILABLE FOR EVENTS.

ALL CREDIT CARD TRANSACTIONS 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. ‘TAP AND GO’ INCURS
DEBIT/CREDIT CARD FEE

10% DISCRETIONARY SERVICE CHARGE APPLIES TO
ALL GROUPS OF 10+

10% SURCHARGE APPLIES ON SUNDAYS

15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS

CONDIMENT SERVICE

Mustards
Horseradish Cream
Barbecue Sauce

SAUCES AVAILABLE TO ORDER

Béarnaise
Harissa