

#### COLD BAR

Caviar with Toast and Crème Fraîche  
California, USA  
- Ars Italica, Royal Oscietra 50g \$325 / 125g \$675  
Ticino, Italy  
Freshly Shucked Oysters with Mignonette Sauce  
- Clyde, NSW, Sydney Rock \$6 each  
- Merimbula, NSW, Sydney Rock \$6 each  
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  
Baby Cos, Don Bocarte Anchovies with  
Slow Cooked Egg and Green Goddess Dressing \$26  
Burraduc Buffalo “Dolcenina” Cheese  
with Grilled Peaches and Hazelnuts \$29  
Wood Fire Grilled Baby Octopus  
with Taramasalata, Chili and Red Peppers \$29  
Neil’s Steak Tartare with Chips \$32  
Joselito Iberico Jamon, David Blackmore’s Wagyu  
Bresaola and Fratelli Galloni Parma Prosciutto \$39  
House Smoked Berkshire Leg Ham  
with Pyengana Cheddar and Pickled Onions \$29

#### HOT STARTERS

Wood Fire Grilled Figs with Stracciatella, Almonds  
and Parma Prosciutto \$32  
Wood Fire Grilled Paspaley Pearl Meat  
with Desert Lime Salsa \$48  
Abrolhos Islands Scallops with Aleppo Pepper  
and Orange Oil \$34  
Fried Calamari with Macadamia Tarator, Saltbush  
and Kampot Pepper \$32  
Charcoal Roast Whole Prawns Peeled and Marinated \$39  
Charcoal Roast Squid\* and Pork Belly \$29  
Charcoal Roast Chorizo, Potato and White Beans \$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  
Wagyu Bolognese with Hand Cut Fettuccine \$29  
Beef Shin Ragu with Hand Cut Pappardelle  
and Pecorino \$29

#### SEAFOOD FROM THE CHARCOAL OVEN

John Dory \$52  
Swordfish \$49

#### MAIN PLATES

Australian Wild Greens Spanakopita \$49  
Steak Diane Pie with Potato Puree (40 Minutes) \$42

ALL FISH FILLETS SERVED WITH HERB SALAD AND AIOLI

#### COOKED OVER FIRE

Free Range Chicken with Tuscan Tomato  
and Bread Salad (50 Minutes) \$49  
Bangalow Pork Chop with Curry Leaves,  
Black Peppercorns and Caramelised Whey \$52  
House Made Bangalow Pork Sausages  
with Peperonata, Mustard Leaves  
and Apple Balsamic \$39  
Milly Hill Lamb Cutlet, Chop, Confit Shoulder  
with Mint Jelly \$52

#### BEEF FROM THE WOOD FIRED GRILL

WE BUTCHER IN HOUSE DAILY, THEREFORE  
AVAILABILITY CANNOT BE GUARANTEED  
**DAVID BLACKMORE’S DRY AGED  
FULL BLOOD WAGYU**  
*All Beef From 9+ Marble Score Animals*  
Sirloin 400g \$260  
**DIEMEN’S RIDGE ENGLISH LONGHORN  
DRY AGED GRASS FED**  
T-Bone 550g 51 days \$82  
Rump 400g 51 days \$72  
**COPPERTREE FARMS DRY AGED FRIESIAN**  
*60 Month Old Pasture Raised Stud Cows*  
Rib Eye on the Bone 350g 51 days \$85  
Sirloin on the Bone 400g 51 days \$70  
**CAPE GRIM DRY AGED 36 MONTH OLD GRASS  
FED**  
Rib Eye on the Bone 350g 54 days \$75  
Fillet 250g \$59  
Fillet ‘Minute Style’ with Café de Paris Butter 250g  
\$59

#### SIDES

Boiled Mixed Greens with Olive Oil and Lemon \$12  
Charcoal Roast Broccolini with Herb Vinaigrette \$16  
Padron Peppers with Garlic and Sherry Vinegar \$18  
Sautéed Mixed Mushrooms \$18  
Mushy Peas with Slow Cooked Egg \$15  
Wood Fire Grilled Creamed Corn  
with Chipotle Chilli Butter and Manchego \$15  
Baby Carrots with Buffalo Curd and Pistachio \$18  
Charcoal Roast Japanese Pumpkin and Sweet Potato  
with Garlic Yoghurt \$16  
Sebago Potatoes Sautéed  
with Wagyu Fat, Garlic and Rosemary \$18  
Potato Puree \$12  
Hand Cut Fat Chips \$10  
Potato and Cabbage Gratin \$18/\$22  
“Mac and Cheese” (contains speck) \$16/\$21

\*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

#### SIDE SALAD

Radicchio, Cos and Endive Salad  
with Palm Sugar Vinaigrette \$12  
Heirloom Tomatoes with Buffalo Mozzarella  
and Basil Pesto \$15

ROCKPOOL PRIVATE CAN BRING YOUR FAVORITE  
RESTAURANTS TO YOUR OWN HOME

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 8+  
15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS

#### CONDIMENT SERVICE

Mustards  
Horseradish Cream  
Barbecue Sauce

#### SAUCES AVAILABLE TO ORDER

Béarnaise  
Harissa

#### DUE TO NEW SOUTH WALES GOVERNMENT REGULATIONS.

ALL GUESTS ARE REQUIRED TO REGISTER THEIR DETAILS  
WHILE DINING BY SCANNING THE BELOW QR CODE.



PLEASE REMEMBER TO CHECK OUT OF THE  
RESTAURANT UPON YOUR DEPARTURE.

THE SAFETY OF ALL IS OUR FIRST PRIORITY.  
THANK YOU FOR YOUR UNDERSTANDING