

COLD BAR

Mixed Marinated Olives \$6

Caviar with Toast and Traditional Condiments
- Sterling Caviar 50g \$275
- Oseitra Caviar 50g \$275

Freshly Shucked Oysters with Mignonette Sauce
Smoky Bay Pacifics, SA \$6 each

*Pink Snapper Ceviche with
Zucchini, Blood Lime and Chilli \$26

Hiramasa Kingfish with Lemon, Black Sesame and
Davidson Plum \$30

Yellow Fin Tuna Tartare with Moroccan Eggplant and
Cumin Mayonnaise \$34

Iberico de Bellota 5J, San Daniele Prosciutto,
Jamondul Serrano Jamon Reserva with Pickles \$39

SALADS AND OTHER THINGS

Iceberg Lettuce, Avocado, Cherry Tomato and
Jalapeno Chilli Salad \$22

Smoked Roast Baby Beetroot with Whole Beetroot,
Goats Cheese and Candy Desert Lime \$24

Burrata and Fresh Figs Served with
Basil and Sherry Vinegar \$22

Wood Fired Grilled Fremantle Octopus with
Taramasalata, Chilli and Red Peppers \$27

David Blackmore’s Full Blood Wagyu Rump Cap
Carpaccio, Native Desert Lime with Pyengana Cheese,
Rocket and Balsamic \$39

David Blackmore’s Full Blood Wagyu Cold Cut
Silverside with Smokey Chilli and Mixed Herbs \$22

My Steak Tartare with Chips \$29

HOT STARTERS

Wood Fired Grilled Paspaley Pearl Meat with
Desert Lime Salsa \$48

Charcoal Abrolhos Island Scallops with
Aleppo Pepper and Orange Oil \$36

Traditional Garlic Prawns* \$26

Kinkawooka Mussels Steamed with
Chilli, Peppers and Vermouth \$28

Fried Calamari with Romesco \$30

Charcoal Roast West Australian Marron Split and
Marinated \$40

Warm Salad of Wood Fired Grilled Wagin Quail
with Peach, Basil and Pistachio \$33

Charcoal Roast Squid, Smokey Chilli, Onion and
Pork Belly \$32

Charcoal Roast Chorizo, Potato and
White Beans \$29

PASTA

Seared King Prawns* with
Goats Cheese Tortellini, Burnt Butter,
Pine Nuts and Raisins \$39

Shark Bay Blue Swimmer Crab, Roast Cherry Tomato
and Spicy Prawn Oil with Semolina Noodles \$39

Wagyu Bolognese with
Hand Cut Fettuccine \$30

SEAFOOD FROM THE CHARCOAL OVEN

Rankin Cod \$45

*Dhu Fish \$55

Red Emperor \$50

Goldband Snapper \$45

West Australian Rock Lobster with
Herb Butter 400g \$85

Seafood Stew with Spicy Mussel and
Saffron Broth \$49

All Fish Fillets Served with Herb Salad and Aioli

MAIN PLATE

Australian Wild Greens Spanakopita with
Harissa and Garlic Yoghurt \$49

Crispy Rankin Cod with
Fresh Zucchini, Mint and Chilli Salad \$39

Corned Beef with Tomato Chilli Relish \$49

David Blackmore’s Dry Aged Full Blood Wagyu
Beef and Mushroom Pie with Potato Puree \$49

FROM THE WOOD FIRED ROTISSERIE/GRILL

Mt Barker Free Range Chicken with
Chargrilled Baby Zucchini, Eggplant, Capsicum and
Oregano (50 Minutes) \$48

Wood Fired Grilled David Hohnen’s Arkady Lamb
Loin Chops and Cutlets with Mint Jelly \$52

Wood Fired Grilled White Rocks Veal Cutlet \$60

BEEF FROM THE WOOD FIRED GRILL

* Recommended Rare to Medium-Rare
We Butcher In House Daily Therefore
Availability Cannot Be Guaranteed

**DAVID BLACKMORE DRY AGED ROHNES
PASTURE /RATION FED**
(all beef from 9+ marble score animals)

Sirloin 200g 56 days \$110

Oyster Blade 240g 56 days \$89

Denver 240g 56 days \$79

Eye of Chuck 200g 56 days \$55

* Topside 240g 56 days \$49

SIDES

Boiled Mixed Greens with Extra Virgin Olive Oil
and Lemon \$12

Wood Fired Grilled Broccolini with
Manchego Cheese \$18

Roasted Ratatouille with
Caramelised Onion and Thyme \$15

Baby Carrots with Bourbon and Almonds \$15

Mushy Peas with Slow Cooked Egg \$15

Wood Fired Grilled Creamed Corn with Chipotle
Chilli Butter and Manchego Cheese \$16

Charcoal Oven Roast Pumpkin and Sweet Potato
with Burnt Butter and Garlic Yoghurt \$16

Sautéed Brussel Sprouts with
Bacon, Brown Butter and Nutmeg \$15

Baby Kipfler Potatoes Sautéed in Wagyu Fat with
Rosemary and Garlic \$16

Potato and Cabbage Gratin \$18/ \$22

Sautéed Mixed Mushrooms \$26

Onion Rings \$14

Hand Cut Fat Chips \$8 / \$15

Potato Puree \$12

“Mac and Cheese”(contains speck) \$16 / \$21

NEIL PERRY’S SIGNATURE TASTING

Menu \$134 Per Person
Wine Pairing \$65 Per Person

Yellow Fin Tuna Tartare with Moroccan Eggplant
and Cumin Mayonnaise

*

Charcoal Abrolhos Island Scallops with
Aleppo Pepper and Orange Oil

*

Beef Tasting with Blackwood Valley Rib-eye and
Cape Grim Fillet

or

Charcoal Roasted Rankin Cod with Herb Salad

Served With
Potato Puree

Radicchio, Cos and Endive Salad with
Palm Sugar Vinaigrette

*

Crème Caramel

Served with Tea or Coffee

**CAPE GRIM DRY AGED 36 MONTH OLD
GRASS FED**

Rib-eye on the Bone 350g 57 days \$75

T-Bone 400g 73 days \$63

Fillet 250g \$59

**CAPE GRIM DRY AGED VINTAGE 60 MONTH OLD
GRASS FED**

Rib-eye on the Bone 350g 73 days \$75

Fillet 250g \$59

Fillet ‘Minute Style’ with
Neil’s Café de Paris Butter \$64

COPPERTREE FARMS DRY AGED FRIESIAN

(60 Month Old Pasture Raised Stud Cows)

Fillet 250g \$59

**BLACKWOOD VALLEY DRY AGED 36 MONTH OLD
GRASS FED**

Sirloin on the Bone 71 days 500g \$79

Rib-eye on the Bone 350g 71 days \$77

Rockpool requests patrons with food allergies or other
dietary requirements to please inform their waiter prior to
ordering.

Our staff will process all bill payments at your table
Please note a 15% surcharge applies on all public holidays.
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%

SAUCES AVAILABLE TO ORDER

Béarnaise
Harissa
Horseradish Cream
CONDIMENT SERVICE
Mustards, Barbecue Sauce



