

**COLD BAR**

Caviar with Toast and Crème Fraîche  
 - Sterling 125g \$450 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, Green Kimchi and Horseradish Cream \$39

**SALADS AND OTHER THINGS**

Butter Lettuce, Avocado, Cherry Tomato and Jalapeno Chilli Salad \$26  
 House Chopped Salad with Parma Prosciutto and Pecorino \$26  
 Wood Fire Grilled Baby Octopus with Taramasalata, Chilli and Red Peppers \$29  
 Steak Tartare with 24 Month Pyengana Cheddar and Potato Crisps \$32  
 House Smoked Berkshire Leg Ham with Grilled Pineapple, Onion Cream and Tonka Bean \$29  
 Joselito Iberico Jamon, Duroc Serrano Jamon and Fratelli Galloni Parma Prosciutto \$39

**HOT STARTERS**

Wood Fire Grilled Paspaley Pearl Meat with Desert Lime Salsa \$48  
 Hervey Bay Scallops with Aleppo Pepper and Orange Oil \$34  
 Fried Calamari\* with Macadamia Tarator, Saltbush and Kampot Pepper \$32  
 Charcoal Roasted Whole Prawns Peeled and Marinated \$39  
 Charcoal Roasted Chorizo with Green Peppers, Okra and Black Beans \$29  
 Squid Ink "Risotto" with Oats, Grilled Pork Belly and Chilli \$32  
 Wood Fire Grilled Bone Marrow with Mushroom Crust and Herb Salad \$29

**PASTA**

Saffron Noodles with Prawns, Pistachios and Marjoram \$34  
 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**

King George Whiting\* \$52  
 John Dory \$52  
 Swordfish \$48  
 Charcoal Roasted Seafood with Coconut, Chilli and Turmeric Broth \$45

**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**

Maremma Duck with Mandarin and Rosemary \$52  
 House Made Cumberland Pork Sausages with Burnt Onions, Borlotti Beans and Pork Jus \$39  
 Bangalow Pork Chop with Curry Leaves, Black Peppercorns and Caramelised Whey \$52  
 Milly Hill Lamb Chops and Cutlets with Broad Beans and Globe Artichoke \$52

**BEEF FROM THE WOOD FIRED GRILL**

WE BUTCHER IN HOUSE DAILY, THEREFORE AVAILABILITY CANNOT BE GUARANTEED  
**DAVID BLACKMORE'S DRY AGED ROHNES**  
*All Beef From 6+ Marble Score Animals*  
 Rumpcap 240g 42 days \$105  
 Blade 240g 42 days \$52  
 Topside 240g 42 days \$49  
**ROBBINS ISLAND FULL BLOOD WAGYU**  
*All Beef From 6+ Marble Score Animals*  
 Sirloin 400g \$139  
**RANGERS VALLEY 300 DAY GRAIN FED**  
 Scotch 350g \$92  
**PROVENIR DRY AGED 60 MONTH OLD GRASS FED ANGUS**  
 Rump 350g 32 days \$65  
**COPPERTREE FARMS DRY AGED FRIESIAN**  
*60 Month Old Pasture Raised Stud Cows*  
 Rib Eye on the Bone 450g 45 days \$85  
 Fillet 250g \$59  
 Fillet 'Minute Style' with Neil's Café de Paris Butter \$59  
**CAPE GRIM DRY AGED 36 MONTH OLD GRASS FED**  
 Rib Eye on the Bone 350g 77 days \$75  
 Fillet 250g \$59

**SIDES**

Boiled Mixed Greens with Olive Oil and Lemon \$12  
 Charcoal Roast Broccolini and Chinese Broccoli with Herb Vinaigrette \$16  
 Sautéed Brussel Sprouts with 'Nduja and Hazelnuts \$16  
 Mushy Peas with Slow Cooked Egg \$15  
 Sautéed Peppers with Garlic and Sherry Vinegar \$18  
 Baby Carrots with Stracciatella and Pistachio \$18  
 Sautéed Mixed Mushrooms \$18  
 Charcoal Roast Japanese Pumpkin and Sweet Potato with Garlic Yoghurt \$16  
 Potato Puree \$12  
 Fat Cut Chips \$10  
 Potato and Cabbage Gratin \$18/\$22  
 Sebago Potatoes Sautéed with Wagyu Fat, Garlic and Rosemary \$18  
 "Mac and Cheese" (contains speck) \$16/\$21

DRY AGED BEEF DOES NOT BENEFIT FROM COOKING PAST MEDIUM RARE

\*SEAFOOD SUPPLIED BY BRUCE COLLIS

**SIDE SALAD**

Radicchio, Cos and Endive Salad with Palm Sugar Vinaigrette \$12  
 Roasted Baby Beetroot Salad with Tahini and Chickpeas \$14

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  
 Fermented Jalapeno Hot Sauce

**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