

**COLD BAR**

Caviar with Toast and Crème Fraîche  
 - Sterling 50g \$185 / 125g \$440  
 California, USA  
 - Ars Italica, Royal Oscietra 30g \$200 / \$125g \$675  
 Ticino, Italy  
 Freshly Shucked Oysters with Mignonette Sauce  
 - Merimbula, NSW, Sydney Rock \$6 each  
 Hiramasa Kingfish with Lemon, Black Sesame and  
 Davidson Plum \$29  
 Crudo of Snapper with Burnt Blood Orange  
 and Four Pillars Gin \$32

**SALADS AND OTHER THINGS**

Green and Red Velvet Lettuce, Avocado,  
 Cherry Tomato and Jalapeno Chilli Salad \$26  
 Roasted Baby Beetroot, Pencil Leeks with Tahini,  
 Sorrel and Pistachios \$26  
 Stracciatella with Blackend Spring Greens and  
 Broad Bean Pesto \$26  
 Wood Fire Grilled Maremma Quail with  
 Smoked Cherry Tomatoes and Black Olives \$32  
 Steak Tartare with 12 Month Pyengana Cheddar and  
 Potato Crisps \$35  
 Joselito Iberico Jamon, Duroc Serrano Jamon and  
 Fratelli Galloni Parma Prosciutto \$39  
 House Smoked Berkshire Leg Ham with  
 Grilled Pineapple, Onion Cream and Tonka Bean \$26  
 Wood Fire Grilled Bone Marrow with Mushroom Crust  
 and Herb Salad \$34

**HOT STARTERS**

Charcoal Roasted Baby Globe Artichokes with Green  
 Grapes, Almonds and Rosemary \$26  
 Wood Fire Grilled Paspaley Pearl Meat with  
 Desert Lime Salsa \$48  
 Wood Fire Asparagus with Flinders Island  
 Scallop Butter \$36  
 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  
 Charcoal Roasted Calamari with  
 Fermented Red Chili Salsa and Garlic Chives \$32

**PASTA**

Braised Bass Strait Octopus with Cavatelli,  
 Tomato and Basil \$28  
 Seared King Prawns with Goats Cheese Tortellini,  
 Burnt Butter, Pine Nuts and Raisins \$39  
 Duck and Green Olive Ragu with Pappardelle  
 and Pecorino \$29  
 Beef Shin Ragu with Casarecce, San Marzano  
 Tomatoes and Gremolata \$32

**SEAFOOD FROM THE CHARCOAL OVEN**

John Dory \$52  
 Hapuka \$52  
 Swordfish \$48  
 Eastern Rock Lobster with Herb Butter 1kg \$215  
 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**

Free Range Chicken with Peperonata  
 and Roasted Almonds (50 Minutes) \$45  
 Maremma Duck Breast with Grilled Mango \$45  
 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 \$45  
 Milly Hill Lamb Chops and Cutlets with  
 Traditional Mint Jelly \$55

**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*  
 Rib Eye on the Bone 450g 100 days \$310  
 Sirloin 400g 100 days \$250  
 Chuck Roll 350g 100 days \$95  
 Topside 240g 8 days \$52  
**PROVENIR DRY AGED 60 MONTH OLD  
 GRASS FED ANGUS**  
 Rump 350g 33 days \$65  
**COPPERTREE FARMS DRY AGED FRIESIAN**  
*60 Month Old Pasture Raised Stud Cows*  
 Rib Eye on the Bone 450g 71 days \$85  
 Fillet 250g \$65  
 Fillet 'Minute Style' with Café de Paris Butter 250g \$65  
**CAPE GRIM DRY AGED 36 MONTH OLD GRASS FED**  
 Rib Eye on the Bone 350g 84 days \$79  
 Fillet 250g \$65

**SIDES**

Boiled Mixed Greens with Olive Oil and Lemon \$12  
 Charcoal Roasted Green and Yellow Flat Beans with  
 Dill Oil and Ricotta Salata \$15  
 Sautéed Zucchini with Burnt Tomato Jam and  
 Pangrattato \$14  
 Sautéed Mixed Mushrooms \$18  
 Mushy Peas with Slow Cooked Egg \$15  
 Sautéed Peppers with Garlic and Sherry Vinegar \$18  
 Baby Carrots with Pedro Ximenez and Hazelnuts \$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

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

\*SEAFOOD SUPPLIED BY BRUCE COLLIS

**SIDE SALAD**

Radicchio, Cos and Endive Salad  
 with Palm Sugar Vinaigrette \$12  
 Cucumber Salad with Rosemary, Garlic and  
 Sunflower Seeds \$12

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