

ROCKPOOL BAR & GRILL SYDNEY

PRIVATE DINING ROOM MENU

**MENU OPTIONS**

<b>STANDARD 2 COURSE (ENTRÉE, MAIN &amp; PETIT FOURS) CHOICE MENU</b>	<b>\$120 PER PERSON</b>
<b>STANDARD 3 COURSE (ENTRÉE, MAIN &amp; DESSERT) CHOICE MENU</b>	<b>\$140 PER PERSON</b>
<b>PREMIUM 3 COURSE (ENTRÉE, MAIN &amp; DESSERT) CHOICE MENU</b>	<b>\$160 PER PERSON</b>

**ROCKPOOL STANDARD MENU**

**ENTREES**

Market Fish with Lemon, Black Sesame and Davidson Plum  
Stracciatella with Blackened Spring Vegetables and Green Pea Jus  
Abrolhos Islands Scallops with Aleppo Pepper and Orange Oil  
Fried Calamari with Macadamia Tarator, Saltbush and Kampot Pepper

**MAINS**

\* Australian Native Greens Spanakopita  
Charcoal Roasted Market Fish with Green Garlic Aioli and Chopped Soft Herbs  
Bangalow Pork with Curry Leaves, Black Pepper and Caramelised Whey  
Wood Fire Grilled Grass Fed Fillet with Modern Béarnaise  
(Cooked Medium Rare)

**SIDE DISHES**

Radicchio, Cos and Endive Salad with Palm Sugar Vinaigrette\*  
Potato Puree\*

**DESSERTS**

PETIT FOURS INCLUDED IN THE 2-COURSE MENU OR DESSERTS AVAILABLE FOR THE 3-COURSE MENU

Coffee and Hazelnut Cremieux Choux  
Catherine's Passionfruit Pavlova  
Spiced Pineapple with Shortbread and Pineapple Cream  
Cheese Selection

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## PRIVATE DINING ROOM MENU

### ROCKPOOL PREMIUM MENU

#### ENTREES

Market Fish with Lemon, Black Sesame and Davidson Plum  
Stracciatella with Blackened Spring Vegetables and Green Pea Jus  
Abrolhos Islands Scallops with Aleppo Pepper and Orange Oil  
Fried Calamari with Macadamia Tarator, Saltbush and Kampot Pepper  
Charcoal Roasted Whole Prawns, Peeled and Marinated  
Wagyu Shin and San Marzano Ragu with Casarecce and Pecorino

#### MAINS

\* Australian Native Greens Spanakopita  
Charcoal Roasted Market Fish with Green Garlic Aioli and Chopped Soft Herbs  
Bangalow Pork with Curry Leaves, Black Pepper and Caramelised Whey  
Milly Hill Lamb Cutlets with Mushy Peas  
Wood Fire Grilled Grass Fed Fillet with Modern Béarnaise  
(Cooked Medium Rare)  
Wood Fire Grilled Cape Grim Rib Eye on the Bone with Chimmi Churri  
(Cooked Medium Rare)

#### SIDE DISHES

Radicchio, Cos and Endive Salad with Palm Sugar Vinaigrette\*  
Boiled Mixed Greens  
Potato and Cabbage Gratin

#### DESSERTS

Goats Milk Sorbet with Mandarin Granita and Candied Macadamia  
Coffee and Hazelnut Cremieux Choux  
Catherine's Passionfruit Pavlova  
Spiced Pineapple with Shortbread and Pineapple Cream  
Cheese Selection

GUESTS WILL HAVE INDIVIDUALLY PRINTED MENUS ON THE DAY TO MAKE THEIR SELECTION

PLEASE NOTE THAT ALL MENUS ARE SUBJECT TO CHANGE DUE TO AVAILABILITY OF PRODUCE

MENU AND BEVERAGE SELECTIONS ARE DUE 7 DAYS IN ADVANCE

WE REQUIRE FINAL NUMBERS AND DIETARY REQUIREMENTS 48 HOURS IN ADVANCE

WE DO NOT OFFER ALTERNATE DROP MENUS IN THE RESTAURANT PRIVATE ROOMS

PLEASE BE AWARE WE DO OUR BEST TO ACCOMMODATE YOUR REQUESTED TIMINGS HOWEVER CANNOT  
GUARANTEE SPECIFIC CLIENT SCHEDULES DUE TO WORKING WITHIN A BUSY RESTAURANT ENVIRONMENT,  
PLEASE SPEAK TO YOUR WAITER ON THE DAY

# ROCKPOOL BAR & GRILL SYDNEY

## PRIVATE DINING ROOM MENU

### FUNCTION WINE LIST

The selection of wines on our function wine list are all chosen for their suitability to the menus. They represent what we believe to be true to style and region. We would recommend a choice of two styles of white wine and two styles of red to suit most of your guests' palates as well as the accompanying dishes.

Due to vintage changes, supply and time limitations these listed wines are subject to change at any time, without prior notice. We do encourage you to pre-select wines as far in advance as possible.

Finally, we are at your disposal for help with your wine decisions. If this list does not satisfy your requirements and you would like to access our full list, we are happy to discuss and organize your event with your wine preferences.

Feel free to email Tony Venn with any questions you may have: [tony.venn@rockpool.com](mailto:tony.venn@rockpool.com)

#### FUNCTION WINE LIST (PLEASE NOTE VINTAGES AND WINES ARE SUBJECT TO CHANGE)

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##### SPARKLING WINE, AUSTRALIA

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0034507	NV	Jansz, 'Premium Cuvée', Tasmania	85
0035367	2016	Chandon 'Rockpool Cuvée' Victoria	115

##### CHAMPAGNE, FRANCE

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1930132	NV	Gosset, 'Extra Brut'	160
0930100	NV	Louis Roederer 'Collection 242'	175
0034530	NV	Billecart-Salmon, 'Brut, Rosé'	290

##### RIESLING

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1903450	2020	Riesling, Grosset, 'Rockpool', Clare Valley, S.A.	78
0019588	2018	Riesling, Frankland Estate 'Isolation Ridge' Frankland River, W.A.	90
1903548	2020	Riesling, Jim Barry 'Florita' Clare Valley, S.A.	135

##### SAUVIGNON BLANC, SEMILLON AND BLENDS

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1903377	2020	Semillon, Brokenwood, Hunter Valley, N.S.W	70
1903706	2020	Sauvignon Blanc, Te Whare Ra Marlborough, New Zealand	75
1903291	2019	Sauvignon Blanc/Sem., Cape Mentelle, Margaret River, W.A.	85
1903303	2019	Sauvignon Blanc, Christian Salmon Sancerre, Loire Valley, France	90

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CHARDONNAY

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0902011	2019 Chardonnay, Vasse Felix, Margaret River, W.A.	85
0900466	2017 Chardonnay, Grosset, 'Rockpool' Adelaide Hills, S.A.	95
1903444	2019 Chardonnay, Savaterre 'Frere Cadet' Beechworth, Victoria	110
1903477	2018 Chardonnay, Domaine Oudin, Chablis, Burgundy, France	100
0019612	2019 Chardonnay, Tolpuddle, Coal River Valley, Tas.	165

OTHER WHITES

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1903323	2019 Pinot Grigio, Tiefenbrunner 'Merus' Trentino-Alto Adige, Italy	70
1903513	2019 Pinot Gris, Mt. Difficulty 'Bannockburn Estate', Central Otago, N.Z.	80

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PINOT NOIR

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0263036	2020 Pinot Noir, Dalrymple, Pipers River, Tasmania	80
0263016	2020 Pinot Noir, Giant Steps, Yarra Valley, Victoria	85
0262683	2019 Pinot Noir, Bannockburn '1314 A.D.' Geelong, Victoria	90
0262226	2017 Pinot Noir, 'Grasshopper Rock' Central Otago, New Zealand	120
0262684	2019 Pinot Noir, Yabby Lake 'Single Vineyard' Mornington Penin, Vic.	145

SHIRAZ AND BLENDS

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0262155	2018 Shiraz, S.C. Pannell 'Field Street' McLaren Vale, S.A.	80
0262431	2018 Shiraz Blend, Grosset 'Rockpool' Clare Valley, S.A.	85
0262153	2019 Shiraz, Spinifex 'Bête Noir' Barossa Valley, S.A.	100
0262118	2018 Shiraz, Heathcote Estate, Heathcote, Victoria	125
0262767	2016 Shiraz, Yalumba 'Steeple Vineyard' Barossa Valley, S.A.	145

CABERNET SAUVIGNON AND BLENDS

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0261904	2018 Cabernet Sauvignon, Wynns 'The Gables' Coonawarra, S.A.	80
0262297	2016 Cabernet, Hutton 'Triptych' Margaret River, W.A.	110
0262235	2015 Cabernet Sauvignon, Yalumba 'The Menzies' Coonawarra, S.A.	130
0263013	2017 Cabernet, Leeuwin Estate 'Art Series' Margaret River, W.A.	205

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OTHER REDS AND BLENDS

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0262159	2017 Grenache Blend, Rockford 'Moppa Springs' Barossa Valley, S.A.	96
0262156	2012 Tempranillo, Valenciso, Rioja, Spain	145
0262419	2017 Isole e Olena, Chianti Classico, Tuscany, Italy	120

DESSERT WINES & FORTIFIEDS

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1905797	2018 Riesling, Mt Horrocks 'Cordon Cut' Clare Valley, S.A.	375ml	100
1907386	2017 Semillon, De Bortoli 'Noble One' Riverina, N.S.W.	375ml	105
0067851	NV Topaque, Campbell's 'Liquid Gold' Rutherglen, Vic.	500ml	94

**ROCKPOOL BAR & GRILL BEER LIST**

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Pilsner Urquell	<i>Czech Republic, 330ml, 4.4% alc./vol.</i>	13
Peroni Nastro Azzurro	<i>Italy, 330ml, 5.1% alc./vol.</i>	12
Lord Nelson 3 Sheets	<i>Miller's Point, Sydney, NSW, 330ml, 4.9% alc./vol.</i>	12
4 Pines Kolsch	<i>Manly, NSW, 330ml, 4.6% alc./vol.</i>	12
4 Pines Stout	<i>Manly, NSW, 330ml, 5.1% alc./vol.</i>	13
Cascade Light	<i>Hobart, Tasmania, 375ml, 2.4% alc./vol.</i>	10
Apple Thief Granny Smith Cider	<i>Batlow, NSW, 330ml, 4.5% alc./vol.</i>	12