

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
Gold Spot Trevally 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
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
Hervey Bay 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 Ragù with Hand Cut Pappardelle
and Pecorino \$29

SEAFOOD FROM THE CHARCOAL OVEN

Coral Trout \$55
Redthroat Emperor \$48
Southern Rock Lobster with Herb Butter 1kg \$195
Spicy Charcoal Roast Seafood and Saffron Stew \$45

ALL FISH FILLETS SERVED WITH HERB SALAD AND AIOLI

MAIN PLATES

Australian Wild Greens Spanakopita \$49
Southern Rock Lobster Thermidore 1kg \$195
Steak Diane Pie with Potato Puree (40 Minutes) \$42

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

Topside 240g 17 days \$52

DAVID BLACKMORE’S DRY AGED MISHIMA

All Beef From 9+ Marble Score Animals

Denver 240g 17 days \$98

Eye of Chuck 300g 17 days \$80

**PROVENIR DRY AGED 60 MONTH OLD
GRASS FED ANGUS**

Rib Eye on the Bone 63 days 350g days \$85

**DIEMEN’S RIDGE ENGLISH LONGHORN
DRY AGED GRASS FED**

T-Bone 550g 58 days \$82

Rump 400g 58 days \$72

CAPE GRIM DRY AGED 36 MONTH OLD GRASS FED

Rib Eye on the Bone 350g 61 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 Stracciatella 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

SIDE SALAD

Radicchio, Cos and Endive Salad
with Palm Sugar Vinaigrette \$12
Heirloom Tomatoes with Buffalo Mozzarella
and Basil Pesto \$14

DRY AGED BEEF DOES NOT BENEFIT FROM COOKING PAST
MEDIUM RARE

*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!

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