

“The cornerstone of good cooking
is to source the finest produce”
— Neil Perry AM

Wednesday
3 March
2021

COLD BAR

Caviar with Toast and Crème Fraiche
- Giaveri Beluga Siberian 30g \$220, 50g \$350
- Ars Italica Osietra 10g \$60, 50g \$300
Freshly Shucked Oysters with Mignonette Sauce
- Rocks – Merimbula \$6 each
Crudo of Hiramasa Kingfish with
Lemon, Black Sesame and Davidson Plum \$32
Seared Yellowfin Tuna** Tataki with Ponzu Dressing
Taro Crisps and Horseradish \$39
Joselito Jamon Iberico, San Daniele Prosciutto,
Fratelli Galloni Prosciutto di Parma and
Sopressa Milano with Pickled Vegetables \$39

SALADS AND OTHER THINGS

Butter Lettuce, Avocado, Cherry Tomato and
Jalapeno Chilli Salad \$26
Wood Fire Grilled Cherry Tomatoes on Toast with
Goats Curd, Olives and Basil \$28
Confit Tuna** Salad with Grilled Garlic Chive
Vinaigrette, Cos, Endive and Chilli Oil \$39
Wood Fire Grilled Octopus with
Taramasalata, Chilli and Red Peppers \$32
Neil’s Steak Tartare with Hand Cut Chips \$32

PASTA

King Prawns with Goats Cheese Tortellini,
Burnt Butter, Raisins and Pine Nuts \$39
Spanner Crab, Cherry Tomatoes and
Spicy Prawn Oil with Semolina Noodles \$39
Wagyu Bolognese with Hand Cut Fettuccine \$29

HOT STARTERS

Whole Marinated Grilled King Prawns \$35
Fried Southern Calamari* with
Macadamia Tarator and Kampot Pepper \$32
Wood Fire Grilled Figs with San Daniele Prosciutto,
Blue Cheese and Aged Balsamic \$28
Truffle Omelette \$38

MAIN PLATES

Australian Wild Greens Spanakopita \$39
Coral Trout Fillet with Herb Salad and Aioli \$55
Crispy Blue Eye Fillets with
“Crazy Water”* \$49
Mussel Saffron Sauce with
Wood Fire Grilled Seafood and Aioli \$58
Wood Fire Grilled Mt Gnomon Pork Chop with
Tarragon, Chilli and Miso Butter \$52
Wood Fire Grilled Hay Valley Grass Fed Lamb
Cutlets and Chops with Mint Jelly \$52
Wagyu Chuck Braised in Red Wine with
Gremolata and Potato Puree \$49

BEEF FROM THE WOOD FIRED GRILL

WE BUTCHER IN HOUSE DAILY, THEREFORE AVAILABILITY
CANNOT BE GUARANTEED

DAVID BLACKMORE DRY AGED FULL BLOOD WAGYU
(ALL WAGYU FROM 9+ MARBLE SCORE ANIMALS)

Sirloin on the Bone 300g 25 days \$240
Skirt 240g 25 days \$54
Topside 240g 25 days \$54

CAPE GRIM DRY AGED 36 MONTH OLD
GRASS FED

Rib-Eye on the Bone 350g 84 days \$75
Scotch Fillet 300g \$75
T-Bone 500g 43 days \$72
Sirloin on the Bone 400g 43 days \$70
Fillet 200g \$55

CAPE GRIM DRY AGED VINTAGE 60 MONTH OLD
GRASS FED

Rib-Eye on the Bone 350g 49 days \$70

PROVENIR DRY AGED GRASS FED

Rib-Eye on the Bone 350g 49 days \$90

SAUCES AVAILABLE TO ORDER

HORSERADISH CREAM
BÉARNAISE

CONDIMENT SERVICE

MUSTARDS
BARBEQUE SAUCE
HARISSA

DRY AGED BEEF DOES NOT BENEFIT FROM COOKING PAST
MEDIUM RARE

SIDES

Boiled Mixed Greens with
Extra Virgin Olive Oil and Lemon \$12
Wood Fire Grilled Zucchini with
Yoghurt Dill and Marjoram \$15
Sautéed Mixed Mushrooms with
Garlic and Pangrattato \$25
Dobson’s Russet Potatoes Sautéed with
Wagyu Fat, Garlic and Rosemary \$14
Potato and Cabbage Gratin \$18/\$22
Potato Puree \$12
“Mac and Cheese” (contains Pork) \$15

SIDE SALADS

Radicchio, Cos and Endive Salad with
Palm Sugar Vinaigrette \$12

ALL CREDIT CARD TRANSACTIONS INCUR A PROCESSING FEE OF
1.0% TO 1.5%
ALL DEBIT CARDS INCUR A PROCESSING FEE 0.5% TO 1.0%
ALL EFTPOS NO CHARGE

A 10% SURCHARGE APPLIES ON SUNDAYS

A 15% SURCHARGE APPLIES OF ON ALL PUBLIC HOLIDAYS
FOR TABLES OF 10 OR MORE GUESTS, YOUR BILL WILL INCLUDE A
SERVICE CHARGE OF 10%

ROCKPOOL REQUESTS PATRONS WITH FOOD ALLERGIES OR OTHER
DIETARY REQUIREMENTS TO PLEASE INFORM THEIR WAITER PRIOR
TO ORDERING. WE WILL ENDEAVOUR TO ACCOMMODATE YOUR
DIETARY NEEDS, HOWEVER WE CANNOT BE HELD RESPONSIBLE
FOR TRACES OF ALLERGENS

*CORNER INLET FISH IS SUPPLIED BY BRUCE COLLIS

**MARINE STEWARDSHIP COUNCIL APPROVED WHICH MEANS
THESE FISH AND SHELLFISH WILL NOW BE SUSTAINABLE FOREVER