

**COLD BAR**

Caviar with Toast and Crème Fraîche  
 - Sterling 50g \$185 / 125g \$440  
 California, USA  
 - Ars Italica, Royal Oscietra 125g \$675  
 Ticino, Italy  
 Freshly Shucked Oysters with Mignonette Sauce  
 - Wagonga, NSW, Sydney Rock \$6 each  
 Rock Flathead\* 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  
 Roasted Baby Beetroot Salad with Tahini and  
 Chickpeas \$26  
 Wood Fire Grilled Maremma Quail with Red Grapes  
 and Walnuts \$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 \$29

**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 \$32

**SEAFOOD FROM THE CHARCOAL OVEN**

King George Whiting\* \$52  
 Coral Trout \$55  
 Redthroat Emperor \$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  
 Maremma Duck and Black Olive Pie with Potato  
 Puree (40 Minutes) \$49  
 Eastern Rock Lobster Thermidor 1kg \$215

ALL FISH FILLETS SERVED WITH HERB SALAD AND AIOLI

**COOKED OVER FIRE**

Free Range Chicken with Jerusalem Artichokes  
 and Sage Burnt Butter (50 Minutes) \$52  
 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 WAGYU** **FULL BLOOD**  
*All Beef From 9+ Marble Score Animals*  
 Sirloin 300g \$195  
 Topside 240g 39 days \$52  
**DAVID BLACKMORE'S RUBIA GALLEGA**  
 Blade 240g 41 days \$52  
**RANGERS VALLEY 300 DAY GRAIN FED**  
 Rib Eye on the Bone 550g 38 days \$115  
**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**  
 Sirloin on the Bone 350g 36 days \$72  
 T-Bone 400g 36 days \$69  
 Scotch 300g 36 days \$75

**SIDES**

Boiled Mixed Greens with Olive Oil and Lemon \$12  
 Brussel Sprouts with Pancetta and Chestnuts \$16  
 Charcoal Roast Broccolini and Chinese Broccoli  
 with Herb Vinaigrette \$16  
 Sautéed Mixed Mushrooms \$18  
 Mushy Peas with Slow Cooked Egg \$15  
 Sautéed Peppers with Garlic and Sherry Vinegar  
 \$18  
 Baby Carrots with Stracciatella and Pistachio \$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

**SIDE SALAD**

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

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

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