

★
ROCKPOOL
@ HOME

Menu

STARTERS

- House Smoked Berkshire Ham with Pyengana Cheddar and Pickled Onions \$20
Baby Gem Lettuce Salad with Avocado, Cherry Tomatoes and Jalapeno \$16
Grilled Pears with Stracciatella, Almonds and Parma Prosciutto \$20
Marinated Whole Roasted Prawns \$28
Wagyu Shin Ragu with Hand Cut Pappardelle and Pecorino \$28

MAINS

- Native Greens Spanakopita \$28
300g 50 day plus aged Cape Grim Scotch Fillet \$57
250g Cape Grim Eye Fillet \$44
Half Eastern Rock lobster Thermidore \$55
Spicy Mussel and Saffron Stew with Seafood and Aioli \$49

SIDES

- Wood Fire Grilled Creamed Corn with Chipotle Chilli Butter and Manchego \$17
Potato and Cabbage Gratin \$17
Mac and Cheese \$17
Charcoal Roasted Japanese Pumpkin and Sweet Potato with Garlic Yoghurt \$11
Sautéed Brussels Sprouts with Bacon Roasted Chestnuts \$13

EXTRAS

- Café de Paris Butter \$6
Victoire Baguette with Coppertree Butter \$13

DESSERTS

- Crème Caramel \$17
Eight Layer Chocolate Cake \$12
Rockpool Petit Fours \$13

Note: All items are designed to be finished off or cooked at home (with instructions).