

COLD BAR

Caviar with Toast and Crème Fraîche
 - Sterling 50g \$185 / 125g \$450
 California, USA
 - Ars Italica, Royal Oscietra
 50g \$325 / 125g \$675
 Ticino, Italy
 - N25 Kaluga, Russian Sturgeon
 30g \$210 / 50g \$350 / 125g \$680
 Yunnan, China
 Freshly Shucked Oysters with Mignonette Sauce
 - Clyde, NSW, Sydney Rock \$6 each
 - Wallis Lake, NSW, Sydney Rock \$6 each
 Yellowfin Tuna with Lemon, Black Sesame and
 Davidson Plum \$32
 Crudo of Stripey Snapper with
 Burnt Blood Orange and Ester Gin \$32

SALADS AND OTHER THINGS

Green and Red Velvet Lettuce, Avocado,
 Cherry Tomato and Jalapeno Chilli Salad \$26
 Roasted Baby Beetroot, Pencil Leeks with Tahini,
 Sorrel and Pistachios \$26
 Stracciatella with Blackend Spring Greens and
 Broad Bean Pesto \$26
 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 \$26

HOT STARTERS

Charcoal Roasted Baby Globe Artichokes with Red
 Grapes, Almonds and Rosemary \$26
 Wood Fire Grilled Paspaley Pearl Meat with
 Desert Lime Salsa \$48
 Wood Fire Asparagus with Flinders Island
 Scallop Butter \$36
 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
 Wood Fire Grilled Bone Marrow with Mushroom
 Crust and Herb Salad \$34

PASTA

Braised Bass Strait Octopus with Cavatelli,
 Tomato and Basil \$28
 Seared King Prawns with Goats Cheese Tortellini,
 Burnt Butter, Pine Nuts and Raisins \$39
 Sautéed Prawns with Semolina Noodles,
 Roasted Cherry Tomatoes and Spicy Prawn Oil \$34
 Beef Shin Ragu with Casarecce, San Marzano
 Tomatoes and Gremolata \$32

SEAFOOD FROM THE CHARCOAL OVEN

King George Whiting* \$52
 Rock Flathead* \$52
 Coral Trout \$55
 Eastern Rock Lobster with Herb Butter 650g \$155
 Charcoal Roasted Seafood with Coconut,
 Chilli and Turmeric Broth \$45

MAIN PLATES

Australian Wild Greens Spanakopita \$49
 Maremma Duck and Black Olive Pithivier
 (40 Minutes) \$42

ALL FISH FILLETS SERVED WITH HERB SALAD AND
 GREEN GARLIC AIOLI

COOKED OVER FIRE

Free Range Chicken with Grilled Peppers
 and Roasted Almonds (50 Minutes) \$45
 Maremma Duck Breast with Grilled Mango and
 Roasted Pistachios \$45
 House Made Cumberland Pork Sausages with
 Sugarloaf Cabbage, Mustard and Pork Jus \$39
 Bangalow Pork Chop with Curry Leaves,
 Black Peppercorns and Caramelised Whey \$45
 Milly Hill Lamb Chops and Cutlets with
 Traditional Mint Jelly \$59

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
 Chuck Roll 400g 29 days \$120
DAVID BLACKMORE'S DRY AGED ROHNES
All Beef From 6+ Marble Score Animals
 Eye of Chuck 240g 29 days \$69
 Blade 240g 29 days \$52
 Topside 240g 29 days \$49
 Skirt 240g 29 days \$52
COPPERTREE FARMS DRY AGED FRIESIAN
60 Month Old Pasture Raised Stud Cows
 Rib Eye on the Bone 450g 61 days \$85
 Scotch 300g 61 days \$80
 Fillet 250g \$65
 Fillet 'Minute Style' with Café de Paris Butter 250g \$65
CAPE GRIM DRY AGED 36 MONTH OLD GRASS FED
 Rib Eye on the Bone 350g 46 days \$82
 Rump 350g 46 days \$65
 Fillet 250g \$65

SIDES

Boiled Mixed Greens with Olive Oil and Lemon \$12
 Charcoal Roasted Green, Yellow and Flat Beans with
 Dill Oil and Ricotta Salata \$15
 Sautéed Zucchini with Burnt Tomato Jam and
 Pangrattato \$14
 Sautéed Mixed Mushrooms \$18
 Mushy Peas with Slow Cooked Egg \$15
 Sautéed Peppers with Garlic and Sherry Vinegar \$18
 Baby Carrots with Pedro Ximenez and Hazelnuts \$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

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

SIDE SALAD

Radicchio, Cos and Endive Salad
 with Palm Sugar Vinaigrette \$12
 Cucumber Salad with Rosemary, Garlic and
 Sunflower Seeds \$12

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