

COLD BAR

Caviar with Toast and Crème Fraîche
- Sterling 50g \$185
California, USA
- Ars Italica, Royal Oscietra 50g \$325
Ticino, Italy
- N25 Kaluga, Russian Sturgeon 50g \$350
Yunnan, China

Freshly Shucked Oysters with Mignonette Sauce
- Kalang River, NSW, Sydney Rock \$6 each
- Shoalhaven, NSW, Sydney Rock \$6 each

Yellowfin Tuna with Lemon, Black Sesame and Davidson Plum \$32

Crudo of Kingfish 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

Heirloom Tomatoes with Stracciatella, Nectarine and Oregano \$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

Wood Fire Grilled Bone Marrow with Mushroom Crust and Herb Salad \$34

HOT STARTERS

Wood Fire Grilled Paspaley Pearl Meat with Desert Lime Salsa \$48

Charcoal Roasted Baby Corn with Chilli, Pine Nuts and Parmesan Butter \$26

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

PASTA

Cavatelli with Braised Tomato, Bass Strait Octopus and Basil \$28

Seared King Prawns with Goats Cheese Tortellini, Burnt Butter, Pine Nuts and Raisins \$39

Beef Shin Ragu with Casarecce, San Marzano Tomatoes and Gremolata \$32

SEAFOOD FROM THE CHARCOAL OVEN

John Dory \$52

Coral Trout \$55

Yellowfin Tuna (Served Rare) \$55

Eastern Rock Lobster with Herb Butter 800g \$190

Charcoal Roasted Seafood with Coconut, Chilli and Turmeric Broth \$45

MAIN PLATES

Australian Wild Greens Spanakopita \$49

Maremma Duck and Black Olive Pie (40 Minutes) \$42

Wood Fire Grilled Maremma Quail with Roasted Rice and Smoked Tomatoes \$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 MISHIMA
All Beef From 9+ Marble Score Animals

Sirloin 400g 37 days \$260

DAVID BLACKMORE'S DRY AGED ROHNES
All Beef From 6+ Marble Score Animals

Chuck Roll 400g 37 days \$120

Rump 240g 37 days \$89

Blade 240g 37 days \$52

Topside 240g 37 days \$49

Skirt 240g 37 days \$52

DAVID BLACKMORE'S DRY AGED RUBIA GALLEGA
All Beef From 6+ Marble Score Animals

Fillet 200g \$105

COPPERTREE FARMS DRY AGED FRIESIAN
60 Month Old Pasture Raised Stud Cows

Rib Eye on the Bone 450g 42 days \$85

Scotch 300g 42 days \$82

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 52 days \$82

T-Bone 350g 30 days \$72

Sirloin on the Bone 350g 30 days \$72

Rump 350g 30 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

Sauteed 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

SIDE SALAD

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

Cucumber Salad with Rosemary, Garlic and Sunflower Seeds \$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