

COLD BAR

Caviar with Toast and Crème Fraîche
- Sterling 50g \$185 / 125g \$440
California, USA
- Royal Oscietra 50g \$325 / 125g \$675
Ticino, Italy
Freshly Shucked Oysters with Mignonette Sauce
- Shoalhaven, NSW, Sydney Rock \$6 each
- Merimbula, NSW, Sydney Rock \$6 each
Four Raw Tastes of the Sea \$39
Crudo of Spangled Emperor, Rock Flathead*
and Yellowfin Tuna with Ginger
and Finger Lime \$39
Rock Flathead* with Lemon, Black Sesame
and Davidson Plum \$36
Yellowfin Tuna Tartare, Moroccan Eggplant,
Cumin Mayonnaise and Harissa \$39

SALADS AND OTHER THINGS

Butter Lettuce, Avocado, Cherry Tomato
and Jalapeno Chilli Salad \$26
Gazpacho with Spanner Crab, Almonds
and Croutons \$32
Burraduc Buffalo “Dolcenina” Cheese
with Grilled White Nectarine and Hazelnuts \$26
Heirloom Tomatoes with Hand Pounded Pesto
and Buffalo Mozzarella \$28
Wood Fire Grilled Baby Octopus
with Taramasalata, Chili and Red Peppers \$29
Neil’s Steak Tartare with Chips \$32
House Smoked Berkshire Leg Ham
with Pyengana Cheddar and Pickled Onions \$29
Joselito Iberico Jamon, David Blackmore’s Wagyu
Bresaola and Fratelli Galloni Parma Prosciutto \$39
Wood Fire Grilled Eugowra Quail
with Smoked Tomato and Black Olives \$32

HOT STARTERS

Grilled Figs with Stracciatella, Almonds
and Parma Prosciutto \$32
Charcoal Roasted Pencil Leeks
with Romesco and Hazelnuts \$28
Wood Fire Grilled Paspaley Pearl Meat
with Desert Lime Salsa \$48
Abrolhos Islands Scallops with Aleppo Pepper
and Orange Oil \$34
Sautéed Prawns in Garlic with Farro, Green Olives
and Pistachios \$29
Fried Calamari* with Macadamia Tarator, Saltbush
and Kampot Pepper \$32
Charcoal Roast Whole Prawns Peeled and Marinated \$39
Charcoal Roast Squid* and Pork Belly \$29
Charcoal Roast Chorizo, Potato and White Beans \$29
Wood Fire Grilled Bone Marrow
with Milanese Crust and Herb Salad \$29

PASTA

Spanner Crab, Roast Cherry Tomato
and Spicy Prawn Oil with Semolina Noodles \$39
Seared King Prawns with Goats Cheese Tortellini
Burnt Butter, Pine Nuts and Raisins \$39
Wagyu Bolognese with Hand Cut Fettuccine \$29
Wagyu Shin Ragu with Hand Cut Pappardelle
and Pecorino \$29

SEAFOOD FROM THE CHARCOAL OVEN

King George Whiting* \$58
Rock Flathead* \$52
Coral Trout \$58
Crimson Seaperch \$49
Eastern Rock Lobster with Herb Butter 700g \$110
Spicy Mussel and Saffron Stew
with Charcoal Roast Seafood and Aioli \$58

MAIN PLATE

Australian Wild Greens Spanakopita \$49
Steak Diane Pie with Potato Puree (40 Minutes) \$42
Eastern Rock Lobster Thermidore 700g \$110
Pumpkin Cannelloni with Peas and Almond “Cream” \$42

ALL FISH FILLETS SERVED WITH SEA HERBS AND AIOLI

COOKED OVER FIRE

Free Range Chicken with Corn, Pine Nuts
and Basil (50 Minutes) \$49
Maremma Duck with Queen Garnet Plum \$52
House Made Bangalow Pork Sausages
with Cannellini Beans and Baby Peppers \$39
Bangalow Pork Chop
with Curry Leaves, Black Peppercorns
and Caramelised Whey \$52
Milly Hill Lamb Cutlet, Chop and Confit Shoulder
with Traditional Mint Jelly \$52

BEEF FROM THE WOOD FIRED GRILL

WE BUTCHER IN HOUSE DAILY, THEREFORE
AVAILABILITY CANNOT BE GUARANTEED
DAVID BLACKMORE’S DRY AGED WAGYU
All Beef From 9+ Marble Score Animals
Sirloin 300g 41 days \$195
Fillet 200g \$130
DAVID BLACKMORE’S DRY AGED MISHIMA
All Beef From 9+ Marble Score Animals
Fillet 200g \$130
COPPERTREE FARMS DRY AGED FRIESIAN
60 Month Old Pasture Raised Stud Cows
Rib Eye on the Bone 450g 51 days \$85
Sirloin on the Bone 400g 32 days \$70
Fillet 250g \$59
PROVENIR DRY AGED GRASS FED ANGUS
Rib Eye on the Bone 450g 40 days \$95
**CAPE GRIM DRY AGED 36 MONTH OLD
GRASS FED**
Rib Eye on the Bone 350g 58 days \$75
Sirloin on the Bone 300g 58 days \$68
T-Bone 450g 30 days \$65
Rump 300g 30 days \$55
Fillet 250g \$59
Fillet ‘Minute Style’
with Café de Paris Butter 250g \$59

SIDES

Boiled Mixed Greens with Olive Oil and Lemon \$12
Mushy Peas with Slow Cooked Egg \$15
Crisp Fried Fairytale Eggplant Agrodolce \$15
Padron Peppers with Garlic and Sherry Vinegar \$18
Wood Fire Grilled Creamed Corn
with Chipotle Chilli Butter and Manchego \$15
Baby Carrots with Bourbon Butter and Almonds \$14
Charcoal Roast Japanese Pumpkin and Sweet Potato
with Garlic Yoghurt \$16
Potato Puree \$12
Potato and Cabbage Gratin \$18/\$22
Sebago Potatoes Sautéed with Wagyu Fat,
Garlic and Rosemary \$14
Charcoal Roasted Pine Mushrooms with Almond
and Mushroom Cream \$20
Sautéed Mixed Mushrooms \$18
Fried Eggs with Manchego and Crispy Eschallots \$12
Hand Cut Chips \$10
“Mac and Cheese” (contains speck) \$16/\$21

SIDE SALAD

Radicchio, Cos and Endive Salad
with Palm Sugar Vinaigrette \$12
Shaved Zucchini Salad with Pecorino, Mint
and Pistachio \$14

*SEAFOOD SUPPLIED BY BRUCE COLLIS

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.

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 10+
10% SURCHARGE APPLIES ON SUNDAYS
15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS

CONDIMENT SERVICE

Mustards
Horseradish Cream
Barbecue Sauce

SAUCES AVAILABLE TO ORDER

Béarnaise
Harissa