

“The cornerstone of good cooking  
is to source the finest produce”

— Neil Perry AM

Sunday

22 March

2020

### COLD BAR

Caviar with Toast and Crème Fraiche

- Giaveri Beluga 30g \$220

- Ars Italica Osietra 10g \$60, 30g \$180, 50g \$300

Freshly Shucked Oysters with Mignonette Sauce

- Rocks – Wapengo \$6 each

Crudo of Hiramasa Kingfish, Yellowfin Tuna\*\* and

Blue Eye with Finger Lime and Horseradish \$39

Spencer Gulf Prawns with

Avocado, Cherry Tomatoes, Coriander and Lime \$39

Joselito Jamon Iberico, San Daniele Prosciutto,

Fratelli Galloni Prosciutto di Parma and

Sopressa Milano with Pickled Vegetables \$39

### SALADS AND OTHER THINGS

House Chopped Salad, Dressed Table Side

(contains Pork) \$28

Heirloom Tomatoes with Goats Curd,

Finger Lime and Bottarga \$28

Beetroot, Sorrel and Feta Salad with

Pistachio Nut Dressing \$28

Wood Fire Grilled Octopus with

Hand Pounded Basil Pesto, Tomatoes and Olives \$32

Neil’s Steak Tartare with Hand Cut Chips \$32

### PASTA

King Prawns with Goats Cheese Tortellini,

Burnt Butter, Raisins and Pine Nuts \$39

Sautéed Abalone, King Brown Mushrooms and

Bottarga with Maltagliati \$39

Spanner Crab, Cherry Tomatoes and

Spicy Prawn Oil with Semolina Noodles \$39

Wagyu Bolognaise with Hand Cut Fettuccine \$29

### HOT STARTERS

Whole Marinated Grilled King Prawns \$35

Abrolhos Islands Scallops with

Aleppo Pepper and Chilli Oil \$34

Fried Southern Calamari\* with

Macadamia Tarator, Saltbush and Kampot Pepper \$32

Confit Lamb Ribs with Orange, Mint and

Sugar Snap Salad \$28

Wood Fire Grilled Wagyu Sausages with

Grilled Peppers, Capers and Sherry Vinegar \$28

### MAIN PLATES

Australian Wild Greens Spanakopita \$39

Grilled Tuna with

Herb Salad and Aioli \$55

Crispy Blue Eye with “Crazy Water” \$49

Spicy Mussel and Saffron Stew with

Wood Fire Grilled Seafood and Aioli \$58

Wood Fire Grilled Mt Gnomon Pork Chop with

Tarragon, Chilli and Miso Butter \$52

Wood Fire Grilled Saltgrass Lamb Cutlets and

Chops with Anchovy, Rosemary and Lemon \$52

Corned Wagyu Silverside with

Honey Chipotle Glaze and Sautéed Baby Carrots \$45

Slow Cooked Cape Grim 36 Month Short Rib with

Chimichurri \$49

ROCKPOOL REQUESTS PATRONS WITH FOOD ALLERGIES OR OTHER  
DIETARY REQUIREMENTS TO PLEASE INFORM THEIR WAITER PRIOR  
TO ORDERING. WE WILL ENDEAVOUR TO ACCOMMODATE YOUR  
DIETARY NEEDS, HOWEVER WE CANNOT BE HELD RESPONSIBLE  
FOR TRACES OF ALLERGENS

\*CORNER INLET FISH IS SUPPLIED BY BRUCE COLLIS

\*\*MARINE STEWARDSHIP COUNCIL APPROVED WHICH MEANS  
THESE FISH AND SHELLFISH WILL NOW BE SUSTAINABLE FOREVER

### BEEF FROM THE WOOD FIRED GRILL

**DAVID BLACKMORE DRY AGED MISHIMA  
(ALL MISHIMA FROM 9+ MARBLE SCORE ANIMALS)**

Sirloin on the Bone 300g 51 days \$240

Rump 240g 51 days \$104

Topside 240g 51 days \$54

Skirt 240g 51 days \$54

**CAPE GRIM DRY AGED 36 MONTH OLD  
GRASS FED**

Rib-Eye on the Bone 350g 67 days \$69

T-Bone 1kg 51 days \$144

Fillet 250g \$59

**PROVENIR DRY AGED GRASS FED**

Rib Eye on the Bone 350g 65 days \$90

**COPPERTREE FARMS DRY AGED FRIESIAN  
(60 MONTH OLD PASTURE RAISED STUD COWS)**

Rib Eye on the Bone 400g 66 days \$95

T-Bone 500g 42 days \$95

Sirloin on the Bone 400g 42 days \$82

**CAPE GRIM DRY AGED VINTAGE 60 MONTH OLD  
GRASS FED**

Rib-Eye on the Bone 350g 49 days \$70

**SAUCES AVAILABLE TO ORDER**

HORSERADISH CREAM

BÉARNAISE

**CONDIMENT SERVICE**

MUSTARDS

BARBEQUE SAUCE

HARISSA

DRY AGED BEEF DOES NOT BENEFIT FROM COOKING PAST  
MEDIUM RARE

### FROM THE WOOD FIRED ROTISSERIE

Free Range Bannockburn Chicken with

Lime and Coriander Salsa and

Grilled Bullhorn Peppers (50 Minutes) \$49

MAN FIRST USED FIRE TO ROAST CHICKEN. THERE IS NO REASON  
TO BELIEVE THAT THIS IS NOT STILL THE BEST METHOD. TASTE  
THE DIFFERENCE!

### SIDES

Boiled Mixed Greens with

Extra Virgin Olive Oil and Lemon \$12

Roasted Pumpkin and Sweet Potato with

Garlic Yoghurt and Burnt Butter \$15

Dobson’s Russet Potatoes Sautéed with

Butter, Garlic and Rosemary \$14

Potato and Cabbage Gratin \$18/\$22

“Mac and Cheese” (contains Pork) \$15

### SIDE SALADS

Radicchio, Cos and Endive Salad with

Palm Sugar Vinaigrette \$12

Heirloom Tomato and Olive \$12

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

A 10% SURCHARGE APPLIES ON SUNDAYS

A 15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS  
FOR TABLES OF 10 OR MORE GUESTS, YOUR BILL WILL INCLUDE A  
SERVICE CHARGE OF 10%

INSTAGRAM: @ROCKPOOLBARANDGRILL  
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