

COLD BAR

Caviar with Toast and Crème Fraîche
 - Sterling 125g \$440
 California, USA
 - Royal Oscietra 50g \$325 / 125g \$675
 Ticino, Italy
 Freshly Shucked Oysters with Mignonette Sauce
 - Shoalhaven, NSW, Sydney Rock \$6 each
 - Coffin Bay, Pacific \$6 each
 Yellowfin Tuna Tartare, Moroccan Eggplant,
 Cumin Mayonnaise and Harissa \$39
 Rock Flathead* with Lemon, Black Sesame
 and Davidson Plum \$36

SALADS AND OTHER THINGS

Butter Lettuce, Avocado, Cherry Tomato
 and Jalapeno Chilli Salad \$26
 Wood Fire Grilled Baby Octopus
 with Taramasalata, Chili and Red Peppers \$29
 Neil's Steak Tartare with Chips \$32
 Joselito Iberico Jamon, David Blackmore's Wagyu
 Bresaola and Fratelli Galloni Parma Prosciutto \$39
 House Smoked Berkshire Leg Ham
 with Pyengana Cheddar and Pickled Onions \$29
 Wood Fire Grilled Bone Marrow
 with Milanese Crust and Herb Salad \$29

HOT STARTERS

Wood Fire Grilled Paspaley Pearl Meat
 with Desert Lime Salsa \$48
 Abrolhos Islands Scallops with Aleppo Pepper
 and Orange Oil \$34
 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

PASTA AND POLENTAS

Sautéed Oyster Mushrooms with White Polenta and
 Parmesan \$28
 Baby Globe Artichokes with Minced Prawn
 and Soft White Polenta \$32
 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* \$52
 Rock Flathead* \$48
 Coral Trout \$55
 Yellowfin Tuna (Served Rare) \$55

MAIN PLATE

Australian Wild Greens Spanakopita \$49
 Steak Diane Pie with Potato Puree (40 Minutes) \$42

ALL FISH FILLETS SERVED WITH HERB SALAD AND AIOLI

COOKED OVER FIRE

Free Range Chicken with Jerusalem Artichokes
 and Sage Burnt Butter (50 Minutes) \$49
 Bangalow Pork Chop with Curry Leaves,
 Black Peppercorns and Caramelised Whey \$52
 House Made Bangalow Pork Sausages
 with Borlotti Beans and Baby Peppers \$39
 Milly Hill Lamb Chop, Shoulder
 and Cutlet with Broad Bean Pesto \$52
 Friesian Short Ribs
 with Chimi Churri (45 Minutes) \$49

*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.

HOPE DELIVERY IS A COMMUNITY MEAL PROGRAM BY
 THE ROCKPOOL FOUNDATION.
 WE WOULD LOVE YOU TO PLAY A ROLE IN THIS
 FANTASTIC INITIATIVE AND HELP SUPPORT IN DELIVERING
 HOPE TO THE VULNERABLE.



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
 Rib Eye 400g 22 days \$195
DAVID BLACKMORE'S DRY AGED ROHNES
All Beef From 9+ Marble Score Animals
 Denver 240g 22 days \$75
ROBBINS ISLAND FULL BLOOD WAGYU
All Beef From 6+ Marble Score Animals
 Scotch 400g \$139
COPPERTREE FARMS DRY AGED FRIESIAN
60 Month Old Pasture Raised Stud Cows
 Rib Eye on the Bone 450g 48 days \$85
 Sirloin on the Bone 400g 36 days \$70
 Fillet 250g \$59
 Fillet 'Minute Style' with Café de Paris Butter 250g \$59
**CAPE GRIM DRY AGED 36 MONTH OLD
 GRASS FED**
 Rib Eye on the Bone 350g 39 days \$75
 T-Bone 400g 33 days \$65
 Rump 350g 33 days \$62
 Fillet 250g \$59

SIDES

Boiled Mixed Greens with Olive Oil and Lemon \$12
 Charcoal Roast Broccolini with Herb Vinaigrette \$16
 Mushy Peas with Slow Cooked Egg \$15
 Charcoal Roast Japanese Pumpkin and Sweet Potato
 with Garlic Yoghurt \$16
 Cauliflower Cheese Gratin \$16
 Potato Puree \$12
 Hand Cut Fat Chips \$10
 Potato and Cabbage Gratin \$18/\$22
 Andean Potatoes Sautéed with Wagyu Fat,
 Garlic and Rosemary \$18
 Sautéed Mixed Mushrooms \$18
 "Mac and Cheese" (contains speck) \$16/\$21

SIDE SALAD

Radicchio, Cos and Endive Salad
 with Palm Sugar Vinaigrette \$12
 Snow Pea & Strawberry Salad
 with Feta, Pistachios and Mint \$14

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 10+
 15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS

CONDIMENT SERVICE

Mustards
 Horseradish Cream
 Barbecue Sauce

SAUCES AVAILABLE TO ORDER

Béarnaise
 Harissa

**DUE TO NEW SOUTH WALES GOVERNMENT
 REGULATIONS.**

ALL GUESTS ARE REQUIRED TO REGISTER THEIR DETAILS
 WHILE DINING BY SCANNING THE BELOW QR CODE.



THE SAFETY OF ALL IS OUR FIRST PRIORITY.
 THANK YOU FOR YOUR UNDERSTANDING