

COLD BAR

Caviar with Toast and Crème Fraîche
- Black Pearl, Siberian Oscietra
Warmia, Poland 100g \$440
- Ars Italica, Royal Oscietra
Ticino, Italy 50g \$325/125g \$675
Freshly Shucked Oysters with Mignonette Sauce
- Merimbula, NSW, Sydney Rock \$6 each
Yellowfin Tuna Tartare, Moroccan Eggplant,
Cumin Mayonnaise and Harissa \$39
Crudo of Rock Flathead* with Blood Orange
and Red Vermouth \$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

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
Wood Fire Grilled Bone Marrow
with Milanese Crust and Herb Salad \$29

PASTA AND POLENTA

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

Rock Flathead* \$48
John Dory \$52
Blue Eye Trevalla \$52
Eastern Rock Lobster with Herb Butter 500g \$150

MAIN PLATES

Australian Wild Greens Spanakopita \$49
Eastern Rock Lobster Thermidore 500g \$150
Steak Diane Pie with Potato Puree (40 Minutes) \$42

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 Cutlet and Chops
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 RHONE

All Beef From 9+ Marble Score Animals

Sirloin 300g 37 days \$190

Rump 240g 37 days \$89

Topside 240g 37 days \$49

Spare Ribs 37 days \$49

ROBBINS ISLAND FULL BLOOD WAGYU

All Beef From 6+ Marble Score Animals

Scotch 400g \$139

PROVENIR DRY AGED 60 MONTH OLD GRASS FED ANGUS

Rib Eye on the Bone 350g 39 days \$85

COPPERTREE FARMS DRY AGED FRIESIAN

60 Month Old Pasture Raised Stud Cows

Rib Eye on the Bone 450g 33 days \$85

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 48 days \$75

Sirloin on the Bone 350g 31 days \$68

T-Bone 450g 24 days \$65

Rump 350g 24 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
Sautéed Mixed Mushrooms \$18
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
Sebago Potatoes Sautéed with Wagyu Fat,
Garlic and Rosemary \$18
“Mac and Cheese” (contains speck) \$16/\$21

SIDE SALADS

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 8+

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