

COLD BAR

Caviar with Toast and Crème Fraîche
- Sterling 50g \$185 / 125g \$450
California, USA
- Ars Italica, Royal Oscietra
30g \$200 / 50g \$325 / 125g \$675
Ticino, Italy

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

Crudo of Stripey Snapper, Avocado, Cucumber and Aguachile \$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

Baby Cos, Don Bocarte Anchovies with Slow Cooked Egg and Green Goddess Dressing \$26

Crushed Pea Salad with Sugar Snaps, Snow Peas and Pecora Feta \$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

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

HOT STARTERS

Wood Fire Grilled Asparagus with Spanner Crab, Herb Butter and Olive Seeds \$38

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 POLENTA

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 Ragù with Hand Cut Pappardelle and Pecorino \$29

SEAFOOD FROM THE CHARCOAL OVEN

King George Whiting* \$52

Rock Flathead* \$48

Redthroat Emperor \$48

Spangled Emperor \$52

MAIN PLATES

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 Spring Green Vegetables (50 Minutes) \$49

House Made Bangalow Pork Sausages with Borlotti Beans and Baby Peppers \$39

Bangalow Pork Chop with Curry Leaves, Black Peppercorns and Caramelised Whey \$52

Milly Hill Lamb Cutlets, Shoulder and Chops with Broad Bean Pesto \$52

*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 WAGYU

All Beef From 9+ Marble Score Animals

Sirloin 300g 97 days \$195

Oyster Blade 240g 97 days \$130

Eye of Chuck 300g 97 days \$80

Blade 240g 97 days \$72

Topside 240g 97 days \$52

COPPERTREE FARMS DRY AGED FRIESIAN

60 Month Old Pasture Raised Stud Cows

Rib Eye on the Bone 450g 31 days \$85

Sirloin on the Bone 400g 31 days \$70

T-Bone 500g 31 days \$75

CAPE GRIM DRY AGED 36 MONTH OLD GRASS FED

Rib Eye on the Bone 350g 97 days \$75

Rump 350g 28 days \$62

Fillet 250g \$59

Fillet 'Minute Style' with Café de Paris Butter 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

Padron Peppers with Garlic and Sherry Vinegar \$18

Wood Fire Grilled Creamed Corn with Chipotle Chilli Butter and Manchego \$15

Charcoal Roast Japanese Pumpkin and Sweet Potato with Garlic Yoghurt \$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

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