
COLD BAR

Caviar with Toast and Crème Fraîche
– Sterling 50g \$185 / 125g \$450
California, USA
– Ars Italica, Royal Oscietra 50g \$325 / 125g \$675
Ticino, Italy
Freshly Shucked Oysters with Mignonette Sauce
– Merimbula, NSW, Sydney Rock \$6 each
Crudo of Kingfish, 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
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

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
Beef Shin Ragù with Hand Cut Pappardelle
and Pecorino \$29

SEAFOOD FROM THE CHARCOAL OVEN

John Dory \$52
Swordfish \$49
Yellowfin Tuna (Served Rare) \$55
Eastern Rock Lobster with Herb Butter 650g \$125

MAIN PLATES

Australian Wild Greens Spanakopita \$49
Eastern Rock Lobster Thermidore 650g \$125
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
Bangalow Pork Chop with Curry Leaves,
Black Peppercorns and Caramelised Whey \$52
House Made Bangalow Pork Sausages
with Peperonata, Mustard Leaves
and Apple Balsamic \$39
Milly Hill Lamb Cutlet, Chop, Confit Shoulder
with Mint Jelly \$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.

BEEF FROM THE WOOD FIRED GRILL

WE BUTCHER IN HOUSE DAILY, THEREFORE
AVAILABILITY CANNOT BE GUARANTEED

DAVID BLACKMORE’S DRY AGED ROHNES

All Beef From 9+ Marble Score Animals
Rib Eye on the Bone 500g 24 days \$250
Sirloin 300g 24 days \$190
Skirt 240g 24 days \$49
Topside 240g 24 days \$49

ROBBINS ISLAND FULL BLOOD WAGYU

All Beef From 6+ Marble Score Animals
Sirloin 400g \$139

COPPERTREE FARMS DRY AGED FRIESIAN

60 Month Old Pasture Raised Stud Cows
Rib Eye on the Bone 450g 53 days \$85

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

Rib Eye on the Bone 350g 64 days \$75
Sirloin on the Bone 350g 27 days \$68
T-Bone 450g 27 days \$65
Rump 350g 25 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
Padron Peppers with Garlic and Sherry Vinegar \$18
Sautéed Mixed Mushrooms \$18
Charcoal Roasted Leeks and Red Cabbage
with Romesco and Hazelnuts \$18
Wood Fire Grilled Creamed Corn
with Chipotle Chilli Butter and Manchego \$15
Stix Farm Baby Carrots with Stracciatella
and Marsala \$18
Charcoal Roast Japanese Pumpkin and Sweet Potato
with Garlic Yoghurt \$16
Sebago Potatoes Sautéed with Wagyu Fat, Garlic
and Rosemary \$18
Potato Puree \$12
Hand Cut Fat Chips \$10
Potato and Cabbage Gratin \$18/\$22
“Mac and Cheese” (contains speck) \$16/\$21

SIDE SALAD

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