

Caviar with Toast and Crème Fraîche
- Sterling 30g \$130 / 50g \$185 / 125g \$440
California, USA
- Royal Oscietra 50g \$325 / 125g \$675
Ticino, Italy

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

Four Raw Tastes of the Sea \$39

Crudo of Redthroat Emperor, Hiramasa Kingfish
and Yellowfin Tuna with Ginger
and Finger Lime \$39

Hiramasa Kingfish with Lemon, Black Sesame
and Davidson Plum \$36

Yellowfin Tuna Tartare, Moroccan Eggplant,
Cumin Mayonnaise and Harissa \$39

Butter Lettuce, Avocado, Cherry Tomato
and Jalapeno Chilli Salad \$26

Burraduc Buffalo “Dolcenina” Cheese
with Grilled White Nectarine and Hazelnuts \$26

Iceberg lettuce with Roquefort, Bacon
and Walnuts \$26

Wood Fire Grilled Baby Octopus
with Taramasalata, Chili and Red Peppers \$29

Neil’s Steak Tartare with Chips \$32

House Smoked Berkshire Leg Ham
with Pyengana Cheddar and Pickled Onions \$29

Joselito Iberico Jamon, David Blackmore’s Wagyu
Bresaola and Fratelli Galloni Parma Prosciutto \$39

Wood Fire Grilled Eugowra Quail
with Smoked Tomato and Black Olives \$32

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

Charcoal Roasted Pencil Leeks
with Romesco and Hazelnuts \$28

Wood Fire Grilled Paspaley Pearl Meat
with Desert Lime Salsa \$48

Abrolhos Islands Scallops with Aleppo Pepper
and Orange Oil \$34

Sautéed Prawns in Garlic with Farro, Green Olives
and Pistachios \$29

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

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

Sautéed Paspaley Pearl Meat, King Brown Mushrooms
and Bottarga with Maltagliati Pasta \$39

Wagyu Bolognese with Hand Cut Fettuccine \$29

Wagyu Shin Ragu with Hand Cut Pappardelle
and Pecorino \$29

King George Whiting★ \$58
 Rock Flathead★ \$52
 Coral Trout \$58
 Eastern Rock Lobster with Herb Butter 1kg \$230
 Spicy Mussel and Saffron Stew
 with Charcoal Roast Seafood and Aioli \$58

Australian Wild Greens Spanakopita \$49
 Eastern Rock Lobster Thermidore 1kg \$230
 Steak Diane Pie with Potato Puree (40 Minutes) \$42

Shaved Zucchini Salad with Pecorino, Mint
and Pistachio \$14

Harissa

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