COLD BAR

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

SALADS AND OTHER THINGS

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

HOT STARTERS

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

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

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

SEAFOOD FROM THE CHARCOAL OVEN

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

All Fish Fillets served with sea Herbs and Aioli

MAIN PLATE

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

COOKED OVER FIRE

Free Range Chicken with Corn, Pine Nuts and Basil (50 Minutes) \$49

Maremma Duck with Burnt Mango \$52

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

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

Milly Hill Lamb Cutlet, Shoulder and Chop with Traditional Mint Jelly \$52

Wagyu Brisket with Chimi Churri \$52

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 Scotch 400g 18 days \$260 Oyster Blade 240g 18 days \$130

Blade 240g 18 days \$72 Spare Ribs \$52

DAVID BLACKMORE'S DRY AGED MISHIMA

All Beef From 9+ Marble Score Animals

Sirloin 300g 18 days \$195 Oyster Blade 240g 18 days \$130 Rumpcap 240g 18 days \$130

COPPERTREE FARMS DRY AGED FRIESIAN

60 Month Old Pasture Raised Stud Cows Rib Eye on the Bone 500g 72 days \$95

CAPE GRIM DRY AGED 36 MONTH OLD GRASS FED

Rib Eye on the Bone 350g 60 days \$75

Sirloin on the Bone 350g 21 days \$68 T-Bone 450g 21 days \$65

Fillet 250g \$59

Fillet 'Minute Style' with Café de Paris Butter 250g \$59

SIDES

Boiled Mixed Greens with Olive Oil and Lemon \$12

Mushy Peas with Slow Cooked Egg \$15
Padron Peppers with Garlic and Sherry Vinegar \$18

Wind Time Cuilled Conserved Come

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

Organic Carrots with Bourbon Butter and Almonds \$14

Charcoal Roast Japanese Pumpkin and Sweet Potato with Garlic Yoghurt \$16

Potato Puree \$12

Potato and Cabbage Gratin \$18/\$22

Stix Farm Potatoes with Roast Garlic butter and Creamed Spinach \$16

Sebago Potatoes Sautéed with Wagyu Fat,

Garlic and Rosemary \$14

Sautéed Mixed Mushrooms \$18

Fried Eggs with Manchego and Crispy Eschallots \$12

Fat Cut Chips \$10

"Mac and Cheese" (contains speck) \$16/\$21

SIDE SALAD

Radicchio, Cos and Endive Salad with Palm Sugar Vinaigrette \$12

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

*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.

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+

10% surcharge applies on sundays 15% surcharge applies on all public holidays

CONDIMENT SERVICE

Mustards

Horseradish Cream Barbecue Sauce

SAUCES AVAILABLE TO ORDER

Béarnaise Harissa

GIVE THE GIFT OF GREAT TASTE – GIFT CARDS NOW AVAILABLE