

Tuesday  
29 October  
2024

### SNACKS

Kombu Crisps with Tuna, Avocado Purée,  
Pickled Daikon 10 each

Brioche with White Sturgeon Caviar, Crème  
Fraiche and Chives 29 each

Scallops with Jamon XO 12 each

Manchego Churros with Chipotle Salt 10 each

Wood Fire Grilled Bone Marrow with  
Rare Beef on Toast 14 each

Beef Empanada with Pebre Salsa 11 each

### COLD BAR

Caviar with Fried Brioche, Toast Bread and  
Traditional Condiments

- Giaveri Beluga Siberian 30g 450
- 'N25' Oscietra Reserve 30g 380
- Giaveri Oscietra 30g 225
- White Sturgeon Deluxe 30g 220
- Oscietra Gold 10g 100

Freshly Shucked Oysters with Mignonette

- Albany WA 8.50 each
- Merimbula NSW 7.50 each

Tuna Tartare with Lemon, Black Sesame and  
Davidson Plum 39

Coral Trout Ceviche with Leche de Tigre and  
Smoked Bullhorn Pepper Oil 39

### SALADS & OTHER THINGS

Ramarro Farm Mixed Leaf Salad with Avocado,  
Cherry Tomato and Jalapeño 28

Heirloom Tomatoes with Stracciatella and  
Smoked Cherry Tomato Salsa 29

Buffalo Mozzarella with Zucchini, Pistachios  
and Mint 32

Blázquez Jamón Ibérico with Guindilla Chilli,  
Manchego Cheese and Grilled Tomato  
Bread 54

Joselito Jamón Ibérico Gran Reserva  
de Bellota 62

Steak Tartare with 12 Months Pyengana  
Cheddar and Potato Crisps 39

### HOT STARTERS

Whole Grilled King Prawns with Kampot Pepper,  
Lime and Curry Leaves 49

Wood Fire Grilled Calamari with Native Tamarind  
Sambal and Garlic Shoots 39

Fried Moreton Bay Bugs and Saltbush with Macadamia  
Tarator and Finger Lime 39

Wood Fire Grilled Longganisa Sausage with Bullhorn  
Peppers and Onions 39

Wood Fire Bone Marrow with Mushroom Crust,  
Parmesan and Herb Salad 39

### HANDMADE PASTA

Goat's Cheese Tortellini with King Prawns, Burnt  
Butter, Raisins and Pine Nuts 50/75

Tagliolini Pasta with Moreton Bay Bugs, Seafood  
Bisque and Chilli Oil 55/75

Wagyu Agnolotti with Beef Brodo and Pesto 55/75  
Fettucine Wagyu Bolognese 35/55

### MAIN PLATES

Australian Wild Greens Spanakopita 49

Grilled Rock Flathead with Corn Purée, Lime Leaf and  
Chilli Oil 60

Coral Trout with Mussel Saffron Sauce, Grilled Bread  
and Aioli 65

Slow Cooked Wagyu Beef Cheek with Salsa Macha and  
Pickled Green Tomato 58

Wagyu Guinness Pie with Greens and Potato Purée 49  
(40 Minutes Cook Time)

### BEEF FROM THE WOOD FIRE GRILL

WE BUTCHER IN HOUSE DAILY, THEREFORE  
AVAILABILITY CANNOT BE GUARANTEED

DAVID BLACKMORE DRY AGED FULL BLOOD WAGYU  
(ALL WAGYU FROM 9+ MARBLE SCORE ANIMALS)

Sirloin on the Bone 400g 35 days 280

Rump 240g 35 days 145

Skirt 240g 35 days 66

DAVID BLACKMORE DRY AGED MISHIMA  
(ALL MISHIMA FROM 9+ MARBLE SCORE ANIMALS)

Eye of Chuck 240g 35 days 80

Blade 240g 35 days 75

Eye of Round 240 35 days 73

ROBBINS ISLAND WAGYU  
(ALL WAGYU FROM 9+ MARBLE SCORE ANIMALS)

Scotch 400g 270

RANGERS VALLEY DRY AGED 30 DAY GRAIN FED

Rib Eye on the Bone 850g 35 days 235

CAPE GRIM DRY AGED 36 MONTH OLD GRASS FED

Rib Eye on the Bone 400g 47 days 100

Scotch 300g 95

Sirloin on the Bone 400g 47 days 90

Fillet 230g 77

GIPPSLAND ANGUS DRY AGED 45 MONTH

Rib Eye on the Bone 400g 35 days 115

T-Bone 500g 35 days 150

CHATEAUBRIAND

36 Month Old Grass Fed Tenderloin 1kg 375  
(Recommended for 4 Guests, Served Table Side)  
(60 Minutes Cook Time. Limited Daily Availability)

SAUCES AVAILABLE TO ORDER

HORSERADISH CREAM

BÉARNAISE

JALAPENO HOT SAUCE

CONDIMENT SERVICE

MUSTARD

BBQ SAUCE

INTENSIVE INDUSTRIAL FARMING IS CRUEL.

ALL OF OUR ANIMALS ARE HUMANELY TREATED AND LIVE A  
STRESS FREE AND HAPPY LIFE

### COOKED OVER FIRE

Wood Fire Grilled Roaring Forties Lamb Cutlet and  
Loin Chop with Sheep's Yoghurt 65

Free Range Wood Fire Rotisserie Chicken with  
Asparagus and Peas 65  
(60 Minutes Cook Time)

Wood Fire Grilled Southern Rock Lobster with  
Garlic Butter 1.1kg 275  
(Flambé Table Side)

### SIDES

Wood Fire Grilled Ramarro Farm Greens 19

Wood Fire Grilled Asparagus with Citrus  
Dressing and Fried Shallots 19

Wood Fire Grilled Carrots with Salsa Macha 17

Wood Fire Grilled Creamed Corn with  
Aleppo Pepper Butter and Manchego 19

Sautéed Green Beans with Herb Dressing and  
Anchovy Milk 19

Sugar Loaf Cabbage with Ajo  
Blanco and Guanciale 19

Sautéed Mixed Mushrooms with Garlic  
Butter and Pangrattato 19

Potato and Cabbage Gratin 19/25

Potato Purée 17

Sautéed Dobson's Potatoes with Garlic,  
Rosemary and Wagyu Fat 19

Hand Cut Chips 17

Fried Eggs with Crispy Onions and  
Fermented Chilli 15

'Mac and Cheese' (Contains Pork) 21

### SIDE SALADS

Ramarro Farm Leaf Salad with Burnt  
Honey Vinaigrette 17

Young Celery Salad with Green Olive and  
Ricotta Salata 17

Cucumber Salad with Goats Curd  
and Rosemary 17

WE ACCEPT PAYMENTS USING EFTPOS AND ALL MAJOR CREDIT  
CARDS (EXCLUDING UNION PAY)

PLEASE NOTE: VISA, MASTERCARD AND AMEX TRANSACTIONS  
WILL INCUR A 1.8% PROCESSING FEE

ALL EFTPOS TRANSACTIONS WILL INCUR A 1.2% PROCESSING FEE  
10% SURCHARGE APPLIES ON SUNDAYS

15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS  
FOR TABLES OF 6 OR MORE GUESTS, YOUR BILL WILL INCLUDE A  
SERVICE CHARGE OF 10%

ROCKPOOL REQUESTS PATRONS WITH FOOD ALLERGIES OR  
OTHER DIETARY REQUIREMENTS TO PLEASE INFORM THEIR  
WAITER PRIOR TO ORDERING. WE WILL ENDEAVOUR TO  
ACCOMMODATE YOUR DIETARY NEEDS, HOWEVER WE  
CANNOT BE HELD RESPONSIBLE FOR TRACES OF ALLERGENS.

SEAFOOD SUPPLIED BY BRUCE COLLIS AND BEN COLLISON  
SOURDOUGH SUPPLIED BY BAKER BLEU, CAULFIELD