

### BREAD SERVICE

Dench Bakers Sourdough Roll, Coppertree Farms Butter 6pp

### SNACK

Don Bocarte Anchovy, Piquillo Pepper, Cumin 1 13

Yellowfin Tuna, Hashbrown, Chilli Jam A 14

Mushroom Empanada, Salsa Pebre 12

Wagyu Beef Tartlet, Black Pearl Oscietra 1 32

Wagyu Shin Croquette, Gentlemen's Relish 14

### COLD SEAFOOD BAR

Caviar, Toast, Traditional Condiments

- 'N25' Kaluga Reserve 30g 1 465

- 'N25' Kaluga Hybrid Reserve 30g 1 380

- 'Kaviari' Oscietra 30g 1 355

Freshly Shucked Oysters, Mignonette

- Merimbula, NSW A 9 each

- Crookhaven NSW A 9 each

Yellowfin Tuna, Rosella, Cascabel Chilli A 40

WALKER SEAFOOD, MOOLOOLABA, QLD

Coral Trout, Green Gazpacho, Bullhorn Pepper Oil A 40

BEN COLLISON, GREAT BARRIER REEF, QLD

### COLD STARTERS

Baby Cos Hearts, Pistachio, Avocado, Peas 34

Stracciatella, Persimmon, Bush Honey, Pistachios 34

Classic Cape Grim Steak Tartare, Anchovy, Potato Crisps 1 41

Juan Pedro Domecq Ibérico 52

Burrata, Eggplant XO, Curry Leaf 34

### HOT STARTERS

Whole Grilled Hervey Bay Prawns, Kampot Pepper, Curry Leaf A 50

Grilled Corner Inlet Calamari, Davidson Plum Sambal A 45

Charred Abrolhos Octopus, Nduja, Grilled Peppers A 47

Fried Corner Inlet Calamari, Macadamia, Saltbush, Finger Lime A 45

Great Barrier Reef Coral Trout Collars, Café De Paris Butter A 37

House Jersey Halloumi, Marinated Grapes, Verjus 38

Wood Fire Grilled Bone Marrow, Rare Beef Toast 38

Wagyu Salted Beef Skewer, "Reuben Condiments" 36

### HANDMADE PASTA

Goat's Cheese Tortellini, King Prawns, Burnt Butter,

Raisins, Pine Nuts A 52

Fettucine Wagyu Bolognese 38

Tagliolini, Two Gulfs Blue Swimmer Crab, Smoked Cherry Tomato,

Spicy Prawn Oil A 54

### 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

Rib Eye on the Bone 400g 335

Eye of Chuck 240g 93

Topside 240g 69

#### DAVID BLACKMORE DRY AGED MISHIMA WAGYU

ALL WAGYU FROM 9+ MARBLE SCORE ANIMALS

Sirloin on the Bone 400g 298

#### PURE BLACK F1 WAGYU DRY AGED ROCKPOOL RESERVE

ALL BEEF FROM 8+ MARBLE SCORE ANIMALS

Rib Eye on the Bone 1kg 490

T-Bone 1kg 350

Sirloin on the Bone 500g 175

Rump 240g 95

#### CHAUVEL DRY AGED CITRUS FED WAGYU

ALL WAGYU FROM 7+ MARBLE SCORE ANIMALS

Sirloin on the Bone 500g 210

Rump 240g 85

#### COPPERTREE FARMS 36 MONTH OLD GRASS FED HEREFORD

Scotch 350g 115

#### GIPPSLAND DRY AGED 45 MONTH GRASS FED

ALL BEEF FROM 3+ MARBLE SCORE ANIMALS

Rib Eye on the Bone 400g 35 days 115

#### CAPE GRIM DRY AGED 36 MONTH GRASS FED

Rib Eye on the Bone 400g 114

T-Bone 500g 100

Fillet 240g 90

#### LARGE CUTS FROM THE WOOD FIRE GRILL

RECOMMENDED FOR SHARING, 50 MINUTES COOK TIME

#### CHULETA

Pure Black F1 Wagyu Dry Aged Rockpool Reserve

Rib Set 1.2kg 420

#### CHATEAUBRIAND WITH PANCETTA, BONE MARROW VINAIGRETTE

36 Month Old Grass Fed Tenderloin 1kg 395

#### SAUCES AVAILABLE TO ORDER

BÉARNAISE 5

BBQ SAUCE 5

JALAPENO HOT SAUCE 6

GARLIC BUTTER 6

CHIMICHURRI 6

RED WINE SAUCE 9

PEPPERCORN SAUCE 9

#### CONDIMENT SERVICE

MUSTARDS

HORSERADISH CREAM

### SEAFOOD FROM THE WOOD FIRE GRILL

King George Whiting, Aioli, Herbs A 65

BRUCE COLLIS, CORNER INLET, VIC

Coral Trout, Coconut, Lime, Chilli Jam A 65

BEN COLLISON, GREAT BARRIER REEF, QLD

Whole Calamari, Tomato XO, Charred Lime A 110

ANETA FISHERIES, CORNER INLET, VIC

Half Coral Trout, Kombu Butter, Goolwa Pipis A 160

BEN COLLISON, GREAT BARRIER REEF, QLD

Half Southern Rock Lobster 500g, Kombu Butter,

Native Succulents A 180

KING ISLAND, TAS

### MAIN PLATES

Australian Wild Greens Spanakopita 53

Slow Cooked Wagyu Brisket, Salsa Macha, Pickled Green Tomato 63

Steak and Mushroom Pie, Potato Purée 54

40 MINUTES COOK TIME

Rotisserie Sun Farm Chicken, Jerusalem Artichoke, Sage 69

60 MINUTES COOK TIME

Margra Lamb Rack 500g 125

40 MINUTES COOK TIME

### SIDES

Ramarro Farm Leaves Salad, Burnt Honey Vinaigrette 19

Wood Fire Grilled Beans, Tarragon, Feta 19

Sautéed Mixed Mushrooms, Garlic Butter, Pangrattato 19

Dobson's Farm Potatoes, Wagyu Fat, Garlic, Rosemary 20

Sautéed Brussels Sprouts, Hazelnut, Speck 20

Fried Eggs, Crispy Onions, Fermented Chilli 17

Sautéed Dutch Carrots, Salsa Macha 19

Hand Cut Chips 19

Potato Purée 18

'Mac and Cheese' (Contains Pork) 25

Potato Cabbage Gratin 20/25

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

A - SEAFOOD SOURCED IN AUSTRALIA

I - SEAFOOD SOURCED INTERNATIONALLY