BREAD SERVICE

Sourdough Roll, Coppertree Farms Butter 6pp

SNACKS

Mushroom Empanada, Salsa Pebre 12

Two Gulfs Crab Toast, Macadamia, Saltbush A 15

Yellowfin Tuna, Hashbrown, Chilli Jam A 14

Shark Bay Scallop, Jamon XO A 15

Wagyu Shin Croquette, Gentlemen's Relish 14

Wagyu Beef Tartlet, Black Pearl Oscietra I 33

COLD SEAFOOD BAR

Caviar, Toast, Traditional Condiments

- 'Kaviari' Kristal 30g I 385

Freshly Shucked Rock Oysters, Mignonette

- Merimbula NSW A 9 each
- Port Stephens NSW A 9 each

Yellowfin Tuna, Rosella, Cascabel Chilli A 42
MOOLOOLABA, QLD

Coral Trout, Smoked Buttermilk, Broad Beans A 42
GREAT BARRIER REEF, QLD

COLD STARTERS

Burrata, Smoked Ox Heart Tomato, Curry Leaf 36

Classic Cape Grim Steak Tartare, Anchovy, Potato Crisps I 43

House Wagyu Bresaola, Smoked Red Grapes, Rosemary 39

Juan Pedro Domecq Ibérico 61

HOT STARTERS

House Jersey Halloumi, Rhubarb, Lemon Thyme 39

Whole Grilled Hervey Bay Prawns, Kampot Pepper, Curry Leaf A 52

Charred Abrolhos Octopus, Nduja, Grilled Peppers A 49

Grilled Corner Inlet Calamari, Davidson Plum Sambal A 47

Wood Fire Grilled Bone Marrow, Rare Beef Toast 40

HANDMADE PASTA

Goat's Cheese Tortellini, King Prawns, Burnt Butter, Raisins, Pine Nuts A 54

Tagliolini, Two Gulfs Crab, Smoked Cherry Tomato, Spicy Prawn Oil A 57

Fettucine Wagyu Bolognese (Contains Pork) 40

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 INTERNATIONAL**

BEEF FROM THE WOOD FIRE GRILL

WE BUTCHER IN HOUSE DAILY, THEREFORE AVAILABILITY CANNOT BE GUARANTEED

DAVID BLACKMORE DRY AGED FULL BLOOD WAGYU

ALL BEEF FROM 9+ MARBLE SCORE ANIMALS

Eye of Chuck 240g 97

Skirt 240g 95

ROBBINS ISLAND WAGYU

ALL BEEF FROM 9+ MARBLE SCORE ANIMALS

Fillet 220g 145

PURE BLACK DRY AGED ROCKPOOL RESERVE F1 WAGYU

ALL BEEF FROM 8+ MARBLE SCORE ANIMALS

Rib Eye on the Bone 1kg 515

T-Bone 1kg 364

Sirloin on the Bone 500g 182

Rump 240g 99

DAVID BLACKMORE DRY AGED ROHNES

ALL WAGYU FROM 7+ MARBLE SCORE ANIMALS

Denver 240g 125

Rump 240g 115

Blade 240g 82

CHAUVEL DRY AGED CITRUS FED WAGYU

ALL WAGYU FROM 7+ MARBLE SCORE ANIMALS

Rib Eye on the Bone 500g 415

T-Bone 700g 306

Sirloin on the Bone 500g 220

COPPERTREE FARMS 36 MONTH OLD GRASS FED HEREFORD

Scotch 350g 119

GIPPSLAND DRY AGED 45 MONTH OLD GRASS FED ANGUS

Rib Eye on the Bone 400g 124

CAPE GRIM DRY AGED 36 MONTH GRASS FED

Rib Eye on the Bone 400g 118

Scotch Fillet 300g 114

T-Bone 500g 112

Fillet 240g 94

LARGE CUTS FROM THE WOOD FIRE GRILL

RECOMMENDED FOR SHARING, 50 MINUTES COOK TIME

PICANHA WITH CHIMICHURRI

Chauvel Dry Aged Citrus Fed Wagyu Rump Cap 1.8kg 578

CHULETA

Pure Black F1 Wagyu Dry Aged Rockpool Reserve Rib Set 1.2kg 437

CHATEAUBRIAND WITH PANCETTA, BONE MARROW VINAIGRETTE

Cape Grim 36 Month Old Grass Fed Tenderloin 1kg 411

SEAFOOD FROM THE WOOD FIRE GRILL

Rock Flathead, Spring Aioli, Herbs A 67
CORNER INLET, VIC

Coral Trout, Coconut, Lime, Chilli Jam A 67
GREAT BARRIER REEF, QLD

Half Coral Trout, Kombu Butter, Goolwa Pipis A 166
GREAT BARRIER REEF, QLD

Half Western Rock Lobster, Kombu Butter, Native Succulents A 180
WESTERN ROCK, WA

MAIN PLATES FROM THE WOOD FIRE GRILL

Kurobuta Pork Chop, Caramelised Whey, Fermented Chilli 65

Slow Cooked Wagyu Brisket, Salsa Macha, Pickled Green Tomato (Contains Pork) 65

Margra Lamb Rack 500g, Saltbush Verde 130
40 MINUTES COOK TIME

MAIN PLATES

Australian Wild Greens Spanakopita 55

Steak and Mushroom Pie, Potato Purée 56
40 MINUTES COOK TIME

Rotisserie Sun Farm Chicken, Ramarro Farm Kohlrabi, Peas, Asparagus 72
60 MINUTES COOK TIME

SIDES

Ramarro Farm Leaves Salad, Burnt Honey Vinaigrette 20

Asparagus Salad, Rosemary, Parmesan 19

Grilled Corn Puree, Chipotle, Manchego 20

Wood Fire Grilled Beans, Tarragon, Feta 20

Sautéed Mixed Mushrooms, Garlic Butter, Pangrattato 20

Fried Eggs, Crispy Onions, Fermented Chilli 19

Sautéed Dobson Potatoes, Wagyu Fat, Garlic, Rosemary 19

Hand Cut Fries, Saltbush, Vinegar 19

Sautéed Dutch Carrots, Salsa Macha 20

Potato Purée 19

'Mac and Cheese' (Contains Pork) 25

Potato Cabbage Gratin 21/26

SAUCES AVAILABLE TO ORDER

BÉARNAISE 5
BBQ SAUCE 5
JALAPENO HOT SAUCE 6
CHIMICHURRI 6
GARLIC BUTTER 6
PEPPERCORN SAUCE 9
RED WINE SAUCE 9

CONDIMENT SERVICE

MUSTARDS
HORSERADISH CREAM

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%