

“The cornerstone of good cooking
is to source the finest produce”

— Neil Perry AM

COLD BAR

Caviar with Toast and Crème Fraiche

- Giaveri Beluga Siberian 30g \$220, 50g \$350

- Ars Italica Osietra 30g \$180, 50g \$300

Freshly Shucked Oysters with Mignonette Sauce

- Rocks – Merimbula, Wagonga Inlet \$6 each

Crudo of Hiramasa Kingfish with

Lemon, Black Sesame and Davidson Plum \$32

Seared Yellowfin Tuna** Tataki with Ponzu Dressing

Taro Crisps and Horseradish \$39

Joselito Jamon Iberico, San Daniele Prosciutto,

Fratelli Galloni Prosciutto di Parma and

Sopressa Milano with Pickled Vegetables \$39

SALADS AND OTHER THINGS

Butter Lettuce, Avocado, Cherry Tomato and

Jalapeno Chilli Salad \$26

Wood Fire Grilled Cherry Tomatoes on Toast with

Goats Curd, Olives and Basil \$28

Confit Tuna** Salad with Grilled Garlic Chive

Vinaigrette, Cos, Endive and Chilli Oil \$39

Wood Fire Grilled Octopus with

Taramasalata, Chilli and Red Peppers \$32

Neil’s Steak Tartare with Hand Cut Chips \$32

PASTA

King Prawns with Goats Cheese Tortellini,

Burnt Butter, Raisins and Pine Nuts \$39

Spanner Crab, Cherry Tomatoes and

Spicy Prawn Oil with Semolina Noodles \$39

Wagyu Bolognaise with Hand Cut Fettuccine \$29

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

HOT STARTERS

Whole Marinated Grilled King Prawns \$35

Fried Southern Calamari* with

Macadamia Tarator and Kampot Pepper \$32

Wood Fire Grilled Wagyu Sausages with

Cos and Apple Kimchi \$28

MAIN PLATES

Australian Wild Greens Spanakopita \$39

Grilled Snapper Fillet with

Herb Salad and Aioli \$55

Crispy Snapper Fillet with

“Crazy Water” \$49

Mussel Saffron Sauce with

Wood Fire Grilled Seafood and Aioli \$58

Wood Fire Grilled Mt Gnomon Pork Chop with

Tarragon, Chilli and Miso Butter \$52

Wood Fire Grilled Hay Valley Grass Fed Lamb

Cutlets and Chops with Mint Jelly \$52

Wagyu Chuck Braised in Red Wine with

Gremolata and Potato Puree \$49

*CORNER INLET FISH IS SUPPLIED BY BRUCE COLLIS

**MARINE STEWARDSHIP COUNCIL APPROVED WHICH MEANS
THESE FISH AND SHELLFISH WILL NOW BE SUSTAINABLE FOREVER

BEEF FROM THE WOOD FIRED GRILL

WE BUTCHER IN HOUSE DAILY, THEREFORE AVAILABILITY
CANNOT BE GUARANTEED

DAVID BLACKMORE DRY AGED MISHIMA

(ALL MISHIMA FROM 9+ MARBLE SCORE ANIMALS)

Rib Eye on the Bone 450g 103 days \$240

DAVID BLACKMORE DRY AGED FULL BLOOD WAGYU

(ALL WAGYU FROM 9+ MARBLE SCORE ANIMALS)

Skirt 240g 18 days \$54

Topside 240g 18 days \$54

DAVID BLACKMORE DRY AGED ROHNES

PASTURE /RATION FED

(ALL WAGYU FROM 7+ MARBLE SCORE ANIMALS)

Fillet 200g 18 days \$99

CAPE GRIM DRY AGED 36 MONTH OLD

GRASS FED

Rib-Eye on the Bone 350g 77 days \$75

Scotch Fillet 300g \$75

T-Bone 500g 37 days \$72

Fillet 200g \$55

CAPE GRIM DRY AGED VINTAGE 60 MONTH OLD

GRASS FED

Rib-Eye on the Bone 350g 44 days \$70

PROVENIR DRY AGED GRASS FED

Rib Eye on the Bone 350g 44 days \$90

SAUCES AVAILABLE TO ORDER

HORSERADISH CREAM

BÉARNAISE

CONDIMENT SERVICE

MUSTARDS

BARBEQUE SAUCE

HARISSA

DRY AGED BEEF DOES NOT BENEFIT FROM COOKING PAST
MEDIUM RARE

SIDES

Boiled Mixed Greens with

Extra Virgin Olive Oil and Lemon \$12

Wood Fire Grilled Pimientos with Garlic and

Sherry Vinegar \$18

Wood Fire Grilled Zucchini with

Yoghurt Dill and Marjoram \$15

Sautéed Mixed Mushrooms with

Garlic and Pangrattato \$25

Dobson’s Russet Potatoes Sautéed with

Duck Fat, Garlic and Rosemary \$14

Potato and Cabbage Gratin \$18/\$22

Potato Puree \$12

“Mac and Cheese” (contains Pork) \$15

SIDE SALADS

Radicchio, Cos and Endive Salad with

Palm Sugar Vinaigrette \$12

ALL CREDIT CARD TRANSACTIONS INCUR A PROCESSING FEE
OF 1.0% TO 1.5%

ALL DEBIT CARDS INCUR A PROCESSING FEE 0.5% TO 1.0%
ALL EFTPOS NO CHARGE

A 10% SURCHARGE APPLIES ON SUNDAYS

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