

March
2023

SNACKS

Taramasalata with Bottarga and Salmon Roe 16

Chicken Liver Parfait with Pedro Ximenez
and Hazelnuts 16

Zucchini Flowers, Ricotta, with Romesco Sauce 20

COLD SEAFOOD BAR

Caviar with Potato Crisps and Crème Fraiche
- 'Giaveri' Beluga Siberian 30g 420
- 'Giaveri' Osietra 30g 350

Freshly Shucked Oysters with Mignonette Sauce
- Rocks
- Wapengo 7.50 each

Crudo of Hiramasa Kingfish with Smoked Oyster
Mayonnaise and Karkalla 39

Yellowfin Tuna Tartare with Lemon, Black Sesame
and Davidson Plum 40

Snapper Ceviche with Red Tiger Milk, Compressed
Watermelon and Squid Ink Tuiles 39

COLD STARTERS

Heirloom Tomatoes with Ajo Blanco, Capers,
Croutons and Basil 32

Burrata with Smoked and Marinated Capsicum
Grilled Bread 36

Juan Pedro Domecq Iberico, San Daniele Prosciutto,
with Pickled Vegetables 44

Classic Steak Tartare with Dobson's Potato Crisps 39

HOT STARTERS

Whole Grilled King Prawns with Kampot Pepper,
Lime and Curry Leaves 44

Wood Fire Grilled Octopus with
Chimichurri and Charred Eggplant 44

Wagyu Bolognese with Hand
Cut Fettuccine 33

Goat's Cheese Tortellini with King Prawns,
Burnt Butter, Raisins and Pine Nuts 46

Wood Fire Grilled Wagyu Chorizo with Pedro
Ximénez and Pebre 36

MAIN PLATES

Roasted Cauliflower with Babaganoush, Mint and
Pine Nut Salad 37

Grilled Rock Flathead with Corn Puree, Prawn Oil and
Lime 59

Grilled Swordfish Steak with Smoked Cherry
Tomatoes, Green Olive and Basil Dressing 59

Wood Fire Grilled Hay Valley Grass Fed Lamb Cutlets
and Chops with Sheep's Yoghurt 69

Steak Diane Pie with Potato Puree (40 minutes) 49

Wood Fire Grilled Tasmanian Rock Lobster with
Garlic Butter 850g 230

INTENSIVE INDUSTRIAL FARMING IS CRUEL, ALL OF OUR
ANIMALS ARE HUMANELY TREATED AND LIVE A
STRESS FREE AND HAPPY LIFE

BEEF FROM THE WOOD FIRE GRILL

**WE BUTCHER IN HOUSE DAILY, THEREFORE AVAILABILITY
CANNOT BE GUARANTEED**

DRY AGED BEEF DOES NOT BENEFIT FROM COOKING PAST
MEDIUM RARE

DAVID BLACKMORE FULL BLOOD MISHIMA
(ALL FROM 9+ MARBLE SCORE ANIMALS)

Sirloin 300g 33 days 252

Denver 240g 33 days 109

Eye of Chuck 240g 33 days 84

Blade 240g 33 days 75

DAVID BLACKMORE RUBIA GALLEGA
(ALL FROM 3+ MARBLE SCORE ANIMALS)

Topside 240g 35 days 52

**CAPE GRIM DRY AGED 36 MONTH OLD
GRASS FED**

Rib Eye on the Bone 400g 52 days 95

Scotch 330g 89

Sirloin on the Bone 400g 52 days 85

T-Bone 500g 56 days 92

Fillet 230g 72

**CAPE GRIM DRY AGED VINTAGE 60 MONTH OLD
GRASS FED**

Rib-Eye on the Bone 400g 60 days 79

COPPERTREE FARMS DRY AGED FRIESIAN
(60 MONTH OLD PASTURE RAISED STUD COWS)

Rib Eye on the Bone 400g 49 days 100

SAUCES AVAILABLE TO ORDER

HORSERADISH CREAM
BÉARNAISE
JALAPENO HOT SAUCE

CONDIMENT SERVICE

MUSTARD
BBQ SAUCE

SIDES

Padron Peppers with Saffron Aioli, Sherry Vinegar
and Garlic 24

Sautéed Green Zucchini with Parmesan
Mint and Almonds 18

Woodfire Grilled Green Beans with
Hand Pounded Pesto 18

Roasted Carrots with Thyme,
Garlic and Hazelnuts 19

Potato Puree 18

Sautéed Dobson's Potatoes with
Garlic, Rosemary and Wagyu Fat 18

Potato and Cabbage Gratin 19/24

'Mac and Cheese' (Contains Pork) 17

SIDE SALADS

Radicchio, Cos and Endive Salad with
Burnt Honey Vinaigrette 16

Cucumber Salad with Dill and Sunflower Seeds 16

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

ALL CREDIT CARD TRANSACTIONS INCUR A PROCESSING FEE
VISA/MASTERCARD 1.7% AMEX 2.7%
ALL DEBIT CARDS AND EFTPOS INCUR A
PROCESSING FEE OF 0.95%
TAP AND GO INCURS DEBIT/CREDIT CARD FEE
EXTERNAL PAYMENT APPS INCUR ADDITIONAL FEES

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%

SOURDOUGH SUPPLIED BY BAKER BLEU, CAULFIELD
CULTURED BUTTER SUPPLIED BY COPPERTREE FARMS, NSW