

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

COLD BAR

- Caviar with Toast and Crème Fraiche
Classic Osietra, Breda, Italy 30g \$180/50g \$300
- Freshly Shucked Oysters with Mignonette Sauce:
Sydney Rock - Batemans Bay, Tathra \$5 each
- Four Raw Tastes of The Sea \$34
- Scampi and Prawn Ceviche with
Watermelon, Chilli and Sesame \$32
- Alaskan King Crab Cocktail with
Cucumber, Macadamia, Crème Fraiche and
Horseradish \$35
- Crudo of Hiramasa Kingfish, Ocean Trout and
Yellowfin Tuna with Coriander, Horseradish and
Lemon Flavoured Oil \$32
- Cured Ocean Trout with Red Onion Pickle,
Coriander Seeds and Toasted Brioche \$24
- Joselito Ibérico Jamon, Trevelez Serrano Jamon,
San Daniele Prosciutto, Fratelli Galloni Prosciutto di Parma
and Rodriguez Chorizo with Pickles \$37
- SALADS AND OTHER THINGS
- House Chopped Salad, Dressed Table Side \$24
- Beetroot Salad with Barrel Aged Feta, Rocket and
Pistachio Dressing \$22
- Wood Fire Grilled Vegetables with Tzatziki \$24
- Wood Fire Grilled Southern Calamari with
Chorizo, Hummus and Chilli* \$28
- San Daniele Prosciutto with Figs, Parmesan, Radicchio
and Aged Balsamic \$27
- Wood Fire Grilled Coffin Bay Baby Octopus with
Hand Pounded Basil Pesto, Olives and Tomato \$24
- My Steak Tartare with Hand Cut Chips \$25
- PASTA
- King Prawns with Goats Cheese Tortellini,
Burnt Butter, Raisins and Pine Nuts** \$35
- Hand Cut Linguini with Spanner Crab and
Spicy Prawn Oil \$32
- Wagyu Bolognaise with Hand Cut Fettuccine \$25

Friday
13 March
2015

HOT STARTERS

- Grilled King Prawns, Split and Marinated** \$34
- Fried Southern Calamari, Radicchio and
Chilli Salad with Romesco* \$26
- Mussels Steamed in Tomato and Chilli with
Joselito Jamon Ibérico \$26
- Grilled Yellow Eyed Mullet with
Tomato Confit, Olive and Basil Dressing \$22
- Lobster Omelette with Prawn Sauce \$60
- Wood Fire Grilled Quail with
Smoked Tomatoes and Black Olives \$32
- MAIN PLATES
- Grilled Polenta and Saganaki with
Bean Cassoulet and Green Sauce \$32
- Crispy Rock Flathead Fillets with
“Crazy Water”* \$52
- Grilled King George Whiting Fillets with
Rocket, Chilli, Lemon and Aioli* \$52
- Grilled Rock Flathead Fillets with
Heirloom Tomatoes and Basil Aioli* \$49
- King Island Green Lip Abalone Steak Meuniere 600g
(Suitable for Two) (40 Minutes) \$165
- Flinders Island Grilled Half Lobster with
Garlic Butter 1.5kg (Suitable for Two) \$260
- Spicy Mussel and Saffron Stew with
Wood Fire Grilled Seafood and Aioli \$49
- Wood Fire Grilled Hay Valley Grass Fed Lamb
Cutlets and Chops with Basil and Mint Pesto \$49
- Free Range Aylesbury Duck with
Grilled Mango and Apple Balsamic \$49
- David Blackmore’s Corned Wagyu Silverside with
Peas and Pearl Barley \$49
- Slow Cooked Wagyu Blade with Chimichurri and
Pickled Vegetables \$42

*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

- DAVID BLACKMORE FULL BLOOD WAGYU
(ALL WAGYU FROM 9+ MARBLE SCORE ANIMALS)
- Rib-Eye 200g 25 days \$119
- Rump 240g 25 days \$99
- Topside 240g 25 days \$49
- Short Rib on the Bone 300g 25 days \$52
- CAPE GRIM DRY AGED 36 MONTH OLD
GRASS FED
- Rib-Eye on the Bone 350g 62 days \$60
- T-Bone 500g 38 days \$65
- Scotch Fillet 300g 28 days \$70
- Fillet 250g \$55
- RANGERS VALLEY DRY AGED 300 DAY
GRAIN FED
- Rib-Eye on the Bone 440g 82 days \$79
- Fillet 250g \$75
- SAUCES AVAILABLE TO ORDER
- HORSERADISH CREAM
- BÉARNAISE
- CONDIMENT SERVICE
- MUSTARDS
- BARBEQUE SAUCE
- HARISSA
- DRY AGED BEEF DOES NOT BENEFIT FROM COOKING
PAST MEDIUM RARE

FROM THE WOOD FIRED ROTISSERIE

- Holmbrae Corn Fed Half Chicken with
Waldorf Salad and Aioli (50 Minutes) \$45
- MAN FIRST USED FIRE TO ROAST CHICKEN. THERE IS NO REASON TO
BELIEVE THAT THIS IS NOT STILL THE BEST METHOD. TASTE THE
DIFFERENCE!
- SIDES
- Potato and Cabbage Gratin \$9 / \$12
- Potato Puree \$10
- “Mac and Cheese” (contains Speck) \$12
- Dutch Cream Potatoes Sautéed with
Wagyu Fat, Garlic and Rosemary \$10
- Wood Fire Grilled Corn Puree with
Chipotle Butter and Manchego \$15
- Organic Carrots Inspired by St John \$9
- Roasted Pumpkin and Sweet Potato with
Garlic Yoghurt and Burnt Butter \$12
- Pimientos de Padron with Sherry Vinegar \$15
- Boiled Mixed Greens with
Extra Virgin Olive Oil and Lemon \$10
- Wood Fire Grilled Broccoli with
Anchovy Dressing and Macadamia Nuts \$12
- Sautéed Snow Peas with Chilli and Feta \$12
- Mushy Peas with a Slow Cooked Egg \$12
- Caramelised Baby Onions with
Apple Cider Vinegar \$9
- Onion Rings \$9
- SIDE SALADS
- Radicchio, Cos and Endive Salad with
Palm Sugar Vinaigrette \$9
- Chopped Cos Salad \$9
- Cabbage and Parmesan “Coleslaw” \$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
- FOR TABLES OF 10 OR MORE GUESTS, YOUR BILL WILL INCLUDE A
RECOMMENDED SERVICE CHARGE OF 10%. THIS SERVICE CHARGE IS AT
YOUR DISCRETION
- PLEASE NOTE ALL CREDIT CARD PAYMENTS WILL INCUR
A 1.65% PROCESSING FEE