

COLD BAR

Caviar with Toast and Crème Fraîche
– Sterling 50g \$275/125g \$600
California, USA
– Royal Siberian 100g \$620
Abu Dhabi, UAE
– Calvisius 50g \$295/125g \$650
Brescia, Italy

Freshly Shucked Oysters with Mignonette Sauce
–Clyde River Sydney Rock \$5 each
–Tathra Sydney Rock \$5 each

Alaskan King Crab with Australian Sea Vegetables and Marie Rose Sauce \$35

Four Raw Tastes of the Sea \$32

Crudo of Yellow Fin Tuna, Yellow Eye Mullet** and Ocean Trout with Finger Limes, Fresh Horseradish and Olive Oil \$32

Yellow Fin Tuna Tartare, Moroccan Eggplant, Cumin Mayonnaise and Harissa \$34

Cured Ocean Trout with Pickled Red Onions, Coriander Seeds and Toasted Brioche \$21

Cured Hiramasa Kingfish with Ruby Red Grapefruit, Gin and Tonic Dressing \$23

SALADS AND OTHER THINGS

Butter Lettuce, Avocado, Cherry Tomato and Jalapeno Chilli Salad \$19

Summer House Chopped Salad with Chorizo \$24 (Dressed Tableside)

Salad of Wood Fire Grilled Vegetable and Goat’s Cheese \$24

Roast Baby Beetroot with White Barley, Sheep’s Curd and Macadamias \$22

Anchovy, Baby Cos and Poached Egg Salad with Green Goddess Dressing \$21

Wood Fire Grilled Baby Octopus with Lemon, Oregano, Capers and Smoked Eggplant \$26

My Steak Tartare with Chips \$25

Pork Rillettes with Cornichon and Herb Salad \$18

Iberico Jamon, Jamon de Trevelez and Fratelli Galloni Parma Prosciutto with Pickled Vegetables \$37

House Charcuterie Selection of Coppa, Pamplona, Cantimpalos, Bresaola and Fuet with Pickled Vegetables \$28

HOT STARTERS

Summer Vegetable Passata Soup with Grilled Bread and Parmesan \$21

Osietra Caviar with Slow Cooked Egg, Toasted Brioche and Creme Fraiche \$50

Fried Calamari with Romesco \$28

Sautéed Prawns in Garlic with Farro, Green Olives and Pistachios \$24

Steamed New Season Baby Kinkawooka Mussels with Sobrasada and Caramelised Onion \$24

Charcoal Roast King Prawns Split and Marinated \$32

Charcoal Roast Squid and Pork Belly \$28

Charcoal Roast Chorizo, Potato and White Beans \$21

Warm Salad of Wood Fire Grilled Quail with Poached Persian Figs and Roasted Walnuts \$32

Tripe Braised in Tomato with Jamon and Sweet Peppers \$23

Veal Sweetbreads with Mojo Verde \$23

PASTA

Silk Handkerchief Pasta with Hand Pounded Pesto, Cherry Tomato and Ricotta \$24

Spanner Crab, Roast Cherry Tomato, Spicy Prawn Oil with Semolina Noodles \$32

Sauteed Abalone, King Brown Mushrooms and Bottarga with Maltagliati Pasta \$35

Seared King Prawns with Goats Cheese Tortellini, Burnt Butter, Pine Nuts and Raisins \$35

Rigatoni Pasta with Braised Wagyu “Genovese” and Pecorino \$24

Wagyu Bolognese with Hand Cut Fettuccine \$25

Roast Chicken, Pork and Veal Agnolotti with Butter and Sage \$24

SEAFOOD FROM THE CHARCOAL OVEN

King George Whiting* \$52

Rock Flathead* \$49

John Dory \$52

Spicy Mussel and Saffron Stew with Charcoal Roast Seafood and Aioli \$49

All seafood served with herb salad and aioli

*CORNER INLET FISH IS SUPPLIED BY BRUCE COLLIS

**MARINE STEWARDSHIP COUNCIL APPROVED

MAIN PLATE

Wood Fire Grilled Eggplant with Bulgur, Dates, Green Tahini and Yoghurt \$26

Crispy Yellow Eye Mullet** Fillets with “Crazy Water” \$45

Black Lip Abalone with Tarragon, Konbu and Caper Butter \$60

Shortcrust Beef and Guinness Pie with Mushy Peas (40 Minutes) \$29

Wagyu Chuck Braised in Red Wine with Potato Puree and Gremolata \$42

Corned Wagyu Silverside with Black Beans, Burnt Orange and Chorizo \$42

FROM THE WOOD FIRED ROTISSERIE/GRILL

Free Range Chicken with Tuscan Bread Salad (50 Minutes) \$49

Redgate Farm Partridge with Roasted Peach, Pancetta and Hazelnuts \$56

Redgate Farm Duck with Grilled Figs \$55

Wood Fire Grilled House Made Pork Sausage with Apple Salad and Ricotta \$35

Milly Hill Lamb Chops and Cutlets with Traditional Mint Jelly \$52

BEEF FROM THE WOOD FIRED GRILL

DAVID BLACKMORE’S DRY AGED FULL BLOOD WAGYU

All Wagyu From 9+ Marble Score Animals

Sirloin 200g 27 days \$119

Rump 220g 27 days \$95

Topside 240g 27 days \$49

Skirt 240g 27 days \$49

CAPE GRIM DRY AGED 36 MONTH OLD GRASS FED

Rib-eye on the Bone 350g 57 days \$60

T-Bone 400g 28 days \$55

Fillet 250g \$55

RANGERS VALLEY DRY AGED 300 DAY GRAIN FED

Rib-eye on the Bone 440g 41 days \$79

Fillet 250g \$75

Fillet ‘Minute style’ 250g with Cafe de Paris \$75

PINNACLE YOUNG PRIME DRY AGED GRASS FED

Scotch Fillet 260g 51 days \$65

SIDES

Boiled Mixed Greens with Olive Oil and Lemon \$10

Wood Fire Grilled Green Zucchini with Oregano, Chilli and Capers \$12

Epicurean Harvest Organic Baby Vegetables Sautéed with Pepe Saya Butter and Thyme \$9

Sautéed Mixed Peppers with Garlic and Sherry Vinegar \$15

Mushy Peas with Slow Cooked Egg \$12

Charcoal Roast Pumpkin and Sweet Potato with Garlic Yoghurt \$12

Wood Fire Grilled Creamed Corn with Chipotle Chilli Butter and Manchego \$15

Sautéed Mixed Mushrooms \$25

Potato Puree \$10

Potato and Cabbage Gratin \$9 / \$12

Sebago Potatoes Sautéed with Wagyu Fat, Garlic and Rosemary \$12

Hand Cut Fat Chips \$12

Onion Rings \$9

Fried Eggs with Manchego and Crispy Eschallots \$9

“Mac and Cheese” (contains Speck) \$9 / \$12

ROCKPOOL BAR & GRILL HAS A NUMBER OF PRIVATE DINING AREAS AVAILABLE FOR EVENTS.

ALL CREDIT CARD PAYMENTS WILL INCUR A 1.65% PROCESSING FEE.

FOR TABLES OF 10 OR MORE GUESTS, YOUR BILL WILL INCLUDE A RECOMMENDED SERVICE CHARGE OF 10%. THIS SERVICE CHARGE IS AT YOUR DISCRETION.

CONDIMENT SERVICE

Mustards

Barbecue Sauce

Harissa

Béarnaise

Horseradish Cream

SIDE SALADS

Radicchio, Cos and Endive Salad with Palm Sugar Vinaigrette \$9

Green Beans with Creamy Anchovy, Chilli and Lemon Dressing, Toasted Almonds \$9

Tomato, Buffalo Mozzarella and Basil Salad \$12