

COLD BAR

Caviar with Toast and Traditional Condiments - Tsar Nicoulai White Sturgeon Caviar 50g \$275

Freshly Shucked Oysters with Mignonette Sauce Clyde River Rocks \$5.50 each

Franklin Harbour Pacific \$5.50 each

Alaskan King Crab with Avocado, Cherry Tomatoes, Jalapeño, Coriander and Lime \$35

Ceviche of Prawn * and Hiramasa King Fish with Avocado and Cherry Tomatoes \$35

Crudo of Yellow Fin Tuna, Huon Ocean Trout and Hiramasa King Fish, Coriander, Finger Limes, and Chilli Flavoured Extra Virgin Olive Oil \$39

Four Raw Tastes of the Sea \$39

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

Iberico de Bellota 5J, David Blackmore's Wagyu Bresaola, Jamondul Serrano Jamon Reserva, San Daniele Prosciutto with Pickles \$39

SALADS AND OTHER THINGS

Iceberg Wedge, Avocado, Cherry Tomato and Jalapeno Chilli Salad \$22

Tastes and Textures of Tomatoes with Candied Lemon, Mt Vikos Barrel Aged Feta, Pine Nuts, Rocket & Aged Balsamic \$26

Heirloom Tomato Gazpacho with King Crab, Pickled Cucumber \$24

West Australian Marron, Sautéed Fennel, Nectarine, Basil and Walnuts \$34

Tea Smoked Huon Ocean Trout, Young Coconut, Finger Limes, Mint and Green Mango \$27

Charcoal Roasted Manjimup Figs with Wagin Duck Breast, Witlof, Hazelnuts and Ramandolo Jelly \$27

David Blackmore's Full Blood Wagyu Carpaccio, Celeriac Remoulade, Rocket \$24

My Steak Tartare with Chips \$29

HOT STARTERS

Fried Calamari with Romesco \$30

Traditional Garlic Prawns* \$26

Mussels Steamed with Chilli, Peppers and Vermouth \$29

Charcoal Roast King Prawns*, Split and Marinated \$32

Wood Fire Grilled Fremantle Octopus with Tomato Braised Cannellini Beans, Chorizo, Almonds and Coriander \$27

Charcoal Roast Squid, Smoky Chilli, Onion and Pork Belly \$32

Warm Salad of Wood Fired Grilled Wagin Quail with Smoky Cherry Tomatoes, Olives and Herbs \$32

Sautéed White Rocks Veal Sweetbreads with Almond, Orange and Rosemary \$32

Charcoal Roast Chorizo, Potato and White Beans \$26

PASTA

Seared King Prawns* with Goats Cheese Tortellini, Burnt Butter, Pine Nuts and Raisins \$38 / \$57

Spanner Crab and Oyster Mushroom Risotto with Taleggio and Sage \$32 / \$48

Squid Ink Linguine with Bacon, Chilli and Coriander \$32 / \$48

Wagyu Bolognese with Hand Cut Fettuccine \$30 / \$45

SEAFOOD FROM THE CHARCOAL OVEN

Dhu Fish \$55

Red Emperor \$50

King George Whiting \$55

Seafood Stew with Spicy Mussel and Saffron Broth \$49

All Seafood Served with Herb Salad and Aioli
* marine stewardship council approved which means these fish and shellfish will now be sustainable forever

MAIN PLATE

Vegetable Tagine with Nut and Spice Stuffed Date and Cous Cous \$28

Crispy Sand Whiting with Red Braised Vegetables and Herbs with Aioli \$49

Confit Wagin Duck Pastilla, Parsnips, Beetroot, Balsamic and Cinnamon \$38

David Blackmore's Wagyu Corned Silver Side with Horseradish, Roasted Onions and Pea Puree \$49

Forest Grange British White Chuck and Brisket Pie with Chipotle Chilli and Parsnip Puree (40 Minutes) \$42

David Blackmore's Wagyu Chuck Braised in Dark Lager and Onions with Potato Gnocchi and Silverbeet \$49

NEIL PERRY'S SIGNATURE TASTING

Menu \$135 Per Person
Menu With Matching Wines \$205 Per Person (two or more guests)

Glass of Chandon 'Rockpool Cuvée' Sparkling, & Wagyu Slider

*

Yellow Fin Tuna Tartare with Moroccan Eggplant and Cumin Mayonnaise

*

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

*

Beef Tasting with Cape Grim Rib-eye and Fillet or Charcoal Oven King George Whiting with Herb Salad

Served With

Wood Fired Grilled Creamed Corn with Chipotle Chilli Butter and Manchego Cheese

Radicchio, Cos and Endive Salad with Palm Sugar Vinaigrette

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Catherine's Passionfruit Pavlova Served with Tea or Coffee

BEEF FROM THE WOOD FIRED GRILL

DAVID BLACKMORE'S DRY AGED FULL BLOOD WAGYU
(all wagyu from 9+ marble score animals)

Rib-eye 200g 32 days \$125

Rump 200g 32 days \$90

Topside 240g 32 days \$49

Short Ribs on the Bone with Pickled Onions and Chilli \$65

CAPE GRIM DRY AGED 36 MONTH OLD GRASS FED

Rib-eye on the Bone 350g 55 days \$65

Sirloin on the Bone 400g 41 days \$59

T-Bone 400g 41 days \$59

Fillet 250g \$59

T-Bone 1kg 41 days \$99 (Suitable for two)

CAPE GRIM DRY AGED VINTAGE 60 MONTH OLD GRASS FED

Rib-eye on the Bone 350g 41 days \$65

Fillet 250g \$59

FROM THE WOOD FIRED ROTISSERIE/GRILL

Mount Barker Free Range Chicken with Crispy Oyster Mushrooms, Roasted Shallots, Rye Croutons and Parsley (50 Minutes) \$48

Wood Fired Grilled David Hohnen's Arkady Lamb Loin Chops and Cutlets with Mint Jelly \$44

White Rocks Veal Cutlet \$60

SIDES

Potato and Cabbage Gratin \$12 / \$16

Potato Puree \$12

Baby Baldivis Kipfler Potatoes Sautéed in Wagyu Fat with Rosemary and Garlic \$14

Hand Cut Fat Chips \$15

"Mac and Cheese"(contains speck) \$12 / \$18

Cauliflower and Cheese Gratin \$12 / \$18

Boiled Mixed Greens with Extra Virgin Olive Oil and Lemon \$12

Mushy Peas with Slow Cooked Egg \$16

Baby Carrots with Bourbon and Almonds \$16

Sautéed Mixed Mushrooms \$25

Charcoal Oven Roast Pumpkin and Sweet Potato with Burnt Butter and Garlic Yoghurt \$16

Onion Rings \$14

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

Sautéed Baby Zucchini with Cherry Tomatoes and Thyme \$12

SIDE SALADS

Radicchio, Cos and Endive Salad with Palm Sugar Vinaigrette \$12

Green Beans with Creamy Anchovy, Chilli and Lemon Dressing, Toasted Almonds \$12

Heirloom Tomatoes with Balsamic Vinegar \$12

OUR STAFF WILL PROCESS ALL BILL PAYMENTS INCLUDING EFTPOS AT YOUR TABLE

PLEASE NOTE A 1.5% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS.

ALL CREDIT CARD TRANSACTIONS INCUR A PROCESSING FEE OF 1.0% TO 1.5%. ALL DEBIT CARDS INCUR A PROCESSING FEE OF 0.5% TO 1.0%

ROCKPOOL REQUESTS PATRONS WITH FOOD ALLERGIES OR OTHER DIETARY REQUIREMENTS TO PLEASE INFORM THEIR WAITER PRIOR TO ORDERING.

SAUCES AVAILABLE TO ORDER

Béarnaise

Horseradish Cream

CONDIMENT SERVICE

Mustards, Barbecue Sauce, Harissa

EARN & USE QANTAS POINTS AT ROCKPOOL BAR & GRILL

USE POINTS: FOR EVERY 4000 POINTS USED, YOU WILL ENJOY \$20 OFF YOUR BILL

EARN POINTS: EARN 2 POINTS FOR EVERY \$1 SPENT

