

“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
 - Ars Italica Osietra 30g \$180, 50g \$300
- Freshly Shucked Oysters with Mignonette Sauce
 - Rock – Clyde River, Merimbula, \$6 each
- Crudo of Hiramasa Kingfish, Yellowfin Tuna** and Rock Flathead* with Finger Lime and Horseradish \$39
- Four Raw Tastes of The Sea \$39
- Yellowfin Tuna** with Native Karkalla and Oyster Cream \$35
- Salumi with Pickled Vegetables
 - Joselito Jamon Iberico 50g \$50
 - San Daniele Prosciutto 80g \$22
 - Fratelli Galloni Prosciutto di Parma 80g \$22
 - Sopressa Milano 80g \$20

SALADS AND OTHER THINGS

- House Chopped Salad, Dressed Table Side (contains Pork) \$28
- Beetroot, Sorrel and Feta Salad with Pistachio Nut Dressing \$28
- Wood Fire Grilled and Marinated Pumpkin with Burrata and Bruschetta \$28
- Wood Fire Grilled Southern Calamari* with Chorizo, Hummus and Chilli \$32
- Wood Fire Grilled Octopus with Hand Pounded Basil Pesto, Tomatoes and Olives \$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 \$38
- Wagyu Bolognese with Hand Cut Fettuccine \$29

HOT STARTERS

- Hand Dived Port Phillip Bay Scallops with Herb and Garlic Butter \$36
- Sautéed Prawns with Farro, Preserved Lemon, Green Olives and Pistachios \$32
- Whole Marinated Grilled King Prawns \$35
- Fried Southern Calamari* with Romesco \$32
- Wood Fire Grilled Eugowra Pasture Raised Quail with Smoked Tomatoes and Black Olives \$32
- Wood Fire Grilled Wagyu Sausages with Grilled Peppers, Capers and Sherry Vinegar \$28

MAIN PLATES

- Australian Wild Greens Spanakopita \$39
- Grilled King George Whiting** Fillets with Herb Salad and Aioli \$49
- Grilled Hapuka Fillets with Roasted Celeriac, Confit Onion Puree and Dill \$49
- Crispy Rock Flathead* with “Crazy Water” \$49
- Spicy Mussel and Saffron Stew with Wood Fire Grilled Seafood and Aioli \$58
- Wood Fire Grilled Whole Southern Rock Lobster with Garlic Butter (Suitable for Two) 1.2kg \$280
- Wood Fire Grilled Bannockburn Chicken with Lime and Coriander Salsa and Grilled Bullhorn Peppers \$49
- Wood Fire Grilled Mt Gnomon Pork Chop with Tarragon, Chilli and Miso Butter \$52
- Confit Great Ocean Road Duck with Poached Quince and Aged Balsamic \$65
- Wood Fire Grilled Saltgrass Lamb Cutlets and Chops with Anchovy, Rosemary and Lemon \$52
- Corned Wagyu Silverside with Mustard, Horseradish and Roasted Cauliflower \$45
- Slow Cooked Cape Grim 36 Month Short Rib with Chimichurri \$49

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

BEEF FROM THE WOOD FIRED GRILL

DAVID BLACKMORE DRY AGED MISHIMA
(ALL MISHIMA FROM 9+ MARBLE SCORE ANIMALS)
Topside 240g 28 days \$54

ROBBINS ISLAND WAGYU
(ALL WAGYU FROM 7+ MARBLE SCORE ANIMALS)
Sirloin 200g \$99

RANGERS VALLEY DRY AGED 300 DAY GRAIN FED BEEF
Fillet 250g \$70

CAPE GRIM DRY AGED 36 MONTH OLD GRASS FED

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

Scotch Fillet 300g \$75

T-Bone 500g 61 days \$72

Sirloin on the Bone 400g 61 days \$70

Fillet 250g \$65

CAPE GRIM DRY AGED VINTAGE 60 MONTH OLD GRASS FED

Rib-Eye on the Bone 350g 87 days \$70

SAUCES AVAILABLE TO ORDER

HORSERADISH CREAM
BÉARNAISE

CONDIMENT SERVICE

MUSTARDS
BARBEQUE SAUCE
HARISSA

DRY AGED BEEF DOES NOT BENEFIT FROM COOKING PAST MEDIUM RARE

*CORNER INLET FISH IS SUPPLIED BY BRUCE COLLIS

**MARINE STEWARDSHIP COUNCIL APPROVED WHICH MEANS

THESE FISH AND SHELLFISH WILL NOW BE SUSTAINABLE FOREVER

SIDES

- Potato and Cabbage Gratin \$18/\$22
- Potato Puree \$12
- Dobson’s Russet Potatoes Sautéed with Wagyu Fat, Garlic and Rosemary \$12
- “Mac and Cheese” (contains Pork) \$15
- Onion Rings \$12
- Organic Carrots Inspired by St John \$10
- Roasted Pumpkin and Sweet Potato with Garlic Yoghurt and Burnt Butter \$15
- Boiled Mixed Greens with Extra Virgin Olive Oil and Lemon \$12
- Brussels Sprouts with Speck and Chestnuts \$15
- Mushy Peas with a Slow Cooked Egg \$15
- Wood Fire Grilled Pimientos with Garlic and Sherry Vinegar \$18
- Sautéed Mixed Mushrooms with Garlic and Pangrattato \$25
- Wood Fire Grilled Corn Puree with Chipotle Butter and Manchego \$15

SIDE SALADS

- Radicchio, Cos and Endive Salad with Palm Sugar Vinaigrette \$12
- Cabbage and Parmesan “Coleslaw” \$12

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%

ALL EFTPOS NO CHARGE

10% SURCHARGE APPLIES ON SUNDAYS

A 15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS

FOR TABLES OF 10 OR MORE GUESTS, YOUR BILL WILL INCLUDE A SERVICE CHARGE OF 10%

INSTAGRAM: @ROCKPOOLBARANDGRILL @ROCKPOOLDININGGROUP