

ROCKPOOL

BAR & GRILL ★ PERTH

This is a sample menu. Product availability and pricing are subject to change.

COLD BAR

Caviar, Potato Rosti, Crème Fraîche, Chive:

Kaviari Oscietra 50g 365 (I)

Kaviari Kristal 30g 235 (I)

Freshly Shucked Oysters, House Mignonette:

Wapengo, NSW 9 each (A)

Clyde River Rocks, NSW 9 each (A)

SNACKS

Sourdough Bread & Cultured Butter 6 p.p.

Smoked Wagyu Tartare & Caviar Tartlet 32 (I)

Ceviche Tostada, Leche De Tigre 14 (A)

David Blackmore Wagyu Empanada, Pebre Sauce 14

Rock Lobster, Brioche, Dill, Finger Lime 14 (A)

SALAD AND OTHER THINGS

Pink Snapper Ceviche, Leche De Tigre, Chilli 37 (A)

Fremantle Tuna Sashimi, Mandarin, Smoked Citrus Oil 36 (A)

Grilled Octopus, Smoked Tomato, Almond, Mint 38 (A)

Stracciatella, Prosciutto, Pears, Hazelnuts, Balsamic 29

Baby Cos Hearts, Avocado, Snow Peas, Pistachios 26

Duck Liver Parfait, Davidson Plum Gel, Brioche 37

Steak Tartare, Ford Farm Cheddar, Horseradish 38

David Blackmore Skewer, Reuben Condiments 35

HOT STARTERS

Esperance Scallop, Tarragon, Kombu, Pangrattato 15(A)

Fried Calamari, Macadamia Tarator, Finger Lime 36 (A)

Roasted Spencer Gulf Prawns, 'Nduja, Chive 41 (A)

Wood Fired Grilled House Chorizo, Mojo Verde 37

David Blackmore Wagyu Bolognese Fettuccine 42

King Prawn, Goats Cheese Tortellini, Brown Butter,

Pine Nuts, Raisins 52 (A)

MAIN PLATES

Australian Wild Greens Spanakopita, Garlic
Yoghurt, Fresh Herbs 50 (30 minute)

David Blackmore Wagyu Beef & Mushroom Pie,
Potato Purée 55 (30 minutes)

SEAFOOD FROM THE CHARCOAL OVEN

Roasted Goldband Snapper, Habanero Sauce,
Red Pepper Salsa 66 (A)

Roasted Dhu Fish, Sauce Vin Jaune, Crispy Leek 69 (A)

WA Rock Lobster 500g, Kampot Pepper, Curry Leaf 119 (A)

COOKED OVER FIRE

Charcoal Roasted Chicken, Confit Garlic, Sage 65

P.Princi Lamb Saddle 400g, Spiced Eggplant 69

BEEF FROM THE WOOD FIRED GRILL

ALL BEEF DRY AGED IN HOUSE

WE BUTCHER IN HOUSE DAILY, THEREFORE AVAILABILITY CANNOT BE GUARANTEED

DAVID BLACKMORE'S DRY AGED FULL BLOOD WAGYU RATION FED

9+ Marble Score Animals

Sirloin off the Bone 400g 32

Scotch Fillet 400g 315

Flat Iron (Oyster Blade) 220g 99

Eye Chuck 240g 99

Skirt 220g 85

Topside 240g 70

GREENHAM F1 WAGYU ROCKPOOL RESERVE

BARLEY FED

8+ Marble Score Animals

T-Bone 1kg 336

Sirloin on the Bone 500g 241

Rump 240g 89

CAPE GRIM 36 MONTH OLD GRASS FED

Rib Eye on the Bone 400g 106

Scotch Fillet 400g 115

Rump 350g 95

Fillet 250g 85

SIDE SALADS

Confit Beetroot Salad, Goats Curd, Desert Limes,
Aleppo Pepper 19

Gem Cos Green, Goddess, Pickled Shallots,
Radish 16

SIDES

Roasted Pumpkin, Sweet Potato, Garlic Yoghurt 19

Grilled Creamed Corn, Chipotle, Manchego 19

Hispi Cabbage, 'Nduja Butter, Labneh 19

Wood Fired Grilled Greens, 62° Egg, Chilli 19

Wood Fired Carrots, Salsa Macha, Spring Onions 19

Roasted Sprouting Broccoli, Romesco 19

Salt & Vinegar Hasselback Potatoes, Garlic 19

Potato & Cabbage Gratin 23/28

Mac & Cheese (Contains Speck) 23

Potato Purée 19

Hand Cut Chips 16

SAUCES

Chimichurri 6

Café de Paris 6

Miso Peppercorn 6

Béarnaise

CONDIMENTS

Harissa 6

Fermented Jalapeño Hot Sauce 6

Horseradish Cream

TABLE SERVICE

Mustards

Barbecue Sauce

(A) – seafood sourced in Australia (I) – seafood sourced internationally

We accept payments using all major credit cards (excluding UnionPay) and EFTPOS. Please note Visa and MasterCard credit and debit payments will incur a 1.9% processing fee, and all EFTPOS card transactions will incur a 1.2% processing fee. AMEX will incur a 2.7% fee. A 10% surcharge applies on Sundays, and a 15% surcharge applies on all public holidays. A 10% discretionary service charge applies to all groups of 6 or more. Still or sparkling water - \$11 per person for unlimited supply throughout the duration of your meal.