

ROCKPOOL

BAR & GRILL ★ PERTH

BREAD SERVICE Sourdough Bread & Cultured Butter 6 p.p. COLD BAR Freshly Shucked Oysters, House Mignonette: Merimbula Rocks, NSW 9 each (A) SNACKS Ceviche Tostada, Leche De Tigre 14 (A) Rock Lobster, Brioche, Dill, Finger Lime 14 (A) Blackmore Wagyu Empanada, Pebre 14	SALAD AND OTHER THINGS Pink Snapper Ceviche, Leche De Tigre, Chilli 34 (A) Tuna Sashimi, Mandarin, Smoked Citrus Oil 36 (A) Stracciatella, Prosciutto, Pears, Hazelnuts, Balsamic 29 Baby Cos Hearts, Avocado, Peas, Pistachios 26 Duck Liver Parfait, Davidson Plum Gel, Brioche 37 Steak Tartare, Ford Farm Cheddar, Horseradish 38 David Blackmore Skewer, Reuben Condiments 35 Grilled Octopus, White Bean, Roasted Capsicum 38 (A)	HOT STARTERS Esperance Scallop, Tarragon, Kombu, Pangrattato 12 (A) Crispy Slipper Lobster, Macadamia Tarator, Finger Lime 39 (A) Roasted Spencer Gulf Prawns, 'Nduja, Chive 41 (A) Wood Fired Rare Beef, Roasted Bone Marrow, Wagyu Fat Onions 37 David Blackmore Wagyu Bolognese Fettuccine 42 Coomer Farms Truffle, Parmigiano Reggiano, Linguine 45 King Prawns, Goats Cheese Tortellini, Brown Butter, Pine Nuts, Raisins 52 (A)
MAIN PLATES Australian Wild Greens Spanakopita, Garlic Yoghurt, Fresh Herbs 50 (30 minutes) David Blackmore Wagyu Beef & Mushroom Pie, Potato Purée 55 (30 minutes)	SEAFOOD FROM THE CHARCOAL OVEN WA Rock Lobster 500g, Kampot Pepper, Curry Leaf 119 (A) Coral Trout, Venus Clams, Beurre Blanc, Chives 66 (A) Rankin Cod, Sauce Vin Jaune, Crispy Leek 66 (A)	COOKED OVER FIRE Charcoal Roasted Chicken, Confit Garlic, Sage 65 Wood Fired Lamb Rump, Anchovy, Caper Salsa, Jus (Served Medium) 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 <i>9+ Marble Score Animals</i> New York Striploin 400g 322 Scotch Fillet 400g 315 Eye Chuck 240g 99 Skirt 240g 85 Blade 240g 84 Topside 240g 70	GREENHAM F1 WAGYU ROCKPOOL RESERVE BARLEY FED <i>8+ Marble Score Animals</i> T-Bone 1kg 345 Sirloin on the Bone 500g 245 Rump 240g 95	CAPE GRIM 36 MONTH OLD GRASS FED Rib Eye on the Bone 400g 106 Rump 300g 95 Fillet 250g 85 PRIMARQUE ANGUS X 24 MONTH GRAIN FED Fillet 250g 109
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 Wood Fired Carrots, Salsa Macha, Spring Onions 19 Roasted Sprouting Broccoli, Romesco 19 Hispi Cabbage, Nduja Butter, Labne 19	Salt & Vinegar Hasselback Potatoes, Wagyu Tallow 19 Potato & Cabbage Gratin 23/28 Mac & Cheese (Contains Speck) 23 Potato Purée 19 Hand Cut Chips 16
SAUCES Café de Paris 6 Miso Peppercorn 6 Chimichurri 6 Harissa 6 Home Made Hot Sauce 6 Béarnaise	TRUFFLES Coomer Farms Truffle Butter 25	TABLE SERVICE Horseradish Cream 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 EFTOPS 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.