

COLD BAR			
Caviar, Smoked Potato Röstis, Crème Fraîche		Sydney Rock Oysters, Mignonette A	9.0
Kaviari Oscietra Prestige 30g I	272.5	Yellowfin Tuna Ceviche, Blood Orange, Cascabell Chilli A	40.0
Paris, France			
ARS Italica Oscietra 30g I	260.0	Rock Flathead, Leche de Tigre, Piel de Sapo Melon A	40.0
Cassolnovo, Italy			

SALADS AND OTHER THINGS			
Sonoma Heritage Grains Sourdough, Coppertree Farm Butter	6.5 PP	Grilled Globe Artichoke, Buffalo Mozzarella, Broad Beans	35.0
Baby Butter Lettuce, Avocado, Broad Beans, Pistachios A	34.5	Grilled Baby Octopus, Recado Negro, Kipfler Potatoes A	41.0
House Jersey Halloumi, Kumquat Marmalade, Marjoram	34.5	Charred Steak Tartare, Annatto, Potato Crisps	44.0
Grilled Red Pepper Salad, Don Bocarte Anchovies, Sourdough Croutons	36.5	Joselito Iberico Jamon & Joselito Iberico Paleta	69.0

HOT STARTERS			
Abrolhos Island Scallops, Jamon XO A	47.5	Wood Fire Grilled Wagyu Tongue, Reuben Condiments	37.5
Charcoal Roasted King Prawns, Smoked Prawn Butter, Bay Leaves A	48.5	Semolina Noodles, Moreton Bay Bug, Smoked Tomatoes, Spicy Prawn Oil A	56.0
Fried Corner Inlet Calamari, Macadamia Tarator, Finger Lime, Saltbush A	43.5	Goat's Cheese Tortellini, Seared Prawns, Pine Nuts, Raisins, Burnt Butter A	54.0
Wood Fire Grilled Mushrooms, Confit Garlic, Chicken Skin Crisp	34.0	Hand Cut Pappardelle, Beef Shin Ragu, Gremolata	38.5
House Chorizito, Mojo Verde, Padron Peppers	39.0		
Wood Fire Grilled Bone Marrow, Rare Beef, Toast	36.0		

COOKED OVER FIRE			
Sommerlad Chicken, Jerusalem Artichoke, Sage Butter (50 minutes)	65.5	Wagyu Oxtail, Salsa Macha, Pickled Green Tomato	62.0
Spanish Tortilla, Mussett Farm Mushrooms	55.5	Market Fish, Herbs, Green Garlic Aioli	MP
Margra Lamb Cutlets, Traditional Mint Jelly	65.5	Swordfish, Guanciale, Cime di Rapa A	61.0
Hampshire Cross Pork Chop, Curry Leaves, Caramelised Whey	67.0	Roasted Squid Ink Rice, Grilled Calamari, Aioli A	59.5

BEEF FROM THE WOOD FIRE GRILL			
All Beef Dry Aged in House, Fillets Optimal Without Ageing			
David Blackmore's Full Blood Wagyu Ration Fed, 9+ Marble Score, Aged 21 Days		Primarque Black Angus Grain-Fed, 3+ Marble Score Aged 40 Days	
Denver 240g	141.5	Sirloin on the Bone 400g	130.0
Eye of Chuck 240g	86.0	Coppertree Farms Hereford 36-Month Grass-Fed, Aged 14 Days	
Skirt 240g	79.0		
Topside 240g	65.0	Rib Eye on the Bone 500g	135.0
David Blackmore's Rohnes Grass Fed, 7+ Marble Score, Aged 21 Days		Cape Grim Black Angus 36-Month Grass-Fed, Aged 42 Days	
Rump Cap 240g	115.0	Rib Eye on the Bone 400g	111.0
Pure Black F1 Wagyu Dry Aged Rockpool Reserve Barley Fed, 8+ Marble Score, Aged 45 Days		Fillet 250g	93.0
Scotch 500g	264.0	Fillet 'Minute Style' Cafe De Paris Butter 250g	95.0
Sirloin on the Bone 500g	177.0		
Rump 240g	91.0		

LARGE CUTS FROM THE WOOD FIRE GRILL			
Ideal For Sharing, 45 Minute Cook Time			
Entrana Chimichurri	205.0	Whole Southern Calamari Jamon & Morita Chilli	190.0
Westholme Wagyu Skirt 800g		Bruce Collis, Corner Inlet, Vic A	
T-Bone	385.0	Half Coral Trout Vongole, Lime Leaf, Tamarind Jam	250.0
Pure Black F1 Wagyu 1kg		Ben Collison, Great Barrier Reef, Qld A	
Picanha	390.0	Eastern Rock Lobster Herb Butter, Sea Succulents	MP
Westholme Wagyu Rump Cap 1.2kg		South Coast, NSW A	

SAUCES	
Béarnaise 5.0, Horseradish Cream 5.0, Fermented Jalapeño Hot Sauce 5.0, Harissa 5.0, Cafe De Paris 5.0, Chimichurri 7.0 Red Wine Sauce 9.0, Bone Marrow Vinaigrette 9.0	

SIDES			
Rockpool House Salad, Burnt Honey Vinaigrette	17.0	Charcoal Roasted Japanese Pumpkin, Sweet Potato, Garlic Yoghurt	19.0
Green Asparagus, Shaved Pecorino, Rosemary	19.0	Potato Purée	19.5
Ash Roasted Beetroot, Ancho, Purple Basil	16.0	Mushy Peas, Slow Cooked Egg	19.0
Grilled Spring Peas, Gordal Olives, Tarragon	19.0	Hand Cut Chips	19.5
Sauteed Mussett Farm Mixed Mushrooms	22.0	Potato & Cabbage Gratin	26.0
Sebago Potatoes, Wagyu Fat, Rosemary	19.5	Mac & Cheese (Contains Speck)	26.5/32.5
Charcoal Roasted Baby Carrots, Salsa Macha	19.0		