

BREAD SERVICE

Sourdough Roll, Coppertree Farms Butter 6.00pp

SNACKS

Mushroom Empanada, Salsa Pebre 12.00

Two Gulfs Crab Toast, Macadamia, Saltbush A 15.00

Yellowfin Tuna, Hashbrown, Chilli Jam A 14.00

Shark Bay Scallop, Jamon XO A 15.00

Wagyu Shin Croquette, Gentlemen’s Relish 14.00

Wagyu Beef Tartlet, Black Pearl Oscietra I 32.00

COLD SEAFOOD BAR

Caviar, Potato Rosti, Traditional Condiments

- ‘N25’ Kaluga Reserve 30g I 465.00

- ‘N25’ Hybrid Reserve 30g I 380.00

Freshly Shucked Rock Oysters, Mignonette

- Kalang River NSW A 9.00 each

- Wagonga NSW A 9.00 each

Yellowfin Tuna, Rosella, Cascabel Chilli A 40.00

MOOLOOLABA, QLD

Coral Trout, Yuzu, Smoked Oyster A 40.00

GREAT BARRIER REEF, QLD

COLD STARTERS

Baby Cos Hearts, Pistachios, Avocado, Peas 34.00

Burrata, Eggplant XO, Curry Leaf 34.00

Classic Cape Grim Steak Tartare, Anchovy, Potato Crisps I 41.50

House Wagyu Bresaola, Smoked Red Grapes, Rosemary 38.50

Juan Pedro Domecq Ibérico 52.00

HOT STARTERS

House Jersey Halloumi, Rhubarb, Lemon Thyme 38.50

Whole Grilled Hervey Bay Prawns, Kampot Pepper, Curry Leaf A 50.50

Charred Abrolhos Octopus, Nduja, Grilled Peppers A 47.00

Grilled Corner Inlet Calamari, Davidson Plum Sambal A 45.50

Wood Fire Grilled Bone Marrow, Rare Beef Toast 38.00

HANDMADE PASTA

Goat’s Cheese Tortellini, King Prawns, Burnt Butter,

Raisins, Pine Nuts A 52.00

Fettucine Wagyu Bolognese (Contains Pork) 38.00

Tagliolini, Two Gulfs Crab, Smoked Cherry Tomato,

Spicy Prawn Oil A 54.00

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
A – SEAFOOD SOURCED IN AUSTRALIA I – SEAFOOD SOURCED INTERNATIONAL

BEEF FROM THE WOOD FIRE GRILL

WE BUTCHER IN HOUSE DAILY, THEREFORE AVAILABILITY CANNOT BE GUARANTEED

DAVID BLACKMORE DRY AGED FULL BLOOD WAGYU

ALL BEEF FROM 9+ MARBLE SCORE ANIMALS

Sirloin on the Bone 400g 290.00

Oyster Blade 240g 150.50

Topside 240g 69.00

PURE BLACK DRY AGED ROCKPOOL RESERVE F1 WAGYU

ALL BEEF FROM 8+ MARBLE SCORE ANIMALS

Rib Eye on the Bone 1kg 490.00

T-Bone 1kg 350.00

Sirloin on the Bone 500g 210.00

Rump 240g 96.00

DAVID BLACKMORE DRY AGED ROHNES

ALL WAGYU FROM 7+ MARBLE SCORE ANIMALS

Eye of Chuck 240g 85.00

Blade 240g 82.00

Skirt 240g 80.00

CHAUVEL DRY AGED CITRUS FED WAGYU

ALL WAGYU FROM 7+ MARBLE SCORE ANIMALS

Rib Eye on the Bone 500g 399.00

T-Bone 700g 330.00

Sirloin on the Bone 500g 210.00

Fillet 220g 140.50

GIPPSLAND DRY AGED 45 MONTH OLD GRASS FED ANGUS

ALL BEEF FROM 3+ MARBLE SCORE ANIMALS

Rib Eye on the Bone 400g 120.00

CAPE GRIM DRY AGED 36 MONTH GRASS FED

Rib Eye on the Bone 400g 115.00

Scotch 300g 111.00

Sirloin on the Bone 400g 101.00

Fillet 240g 91.00

LARGE CUTS FROM THE WOOD FIRE GRILL

RECOMMENDED FOR SHARING, 50 MINUTES COOK TIME

CHULETA

Pure Black F1 Wagyu Dry Aged Rockpool Reserve

Rib Set 1.2kg 420.00

CHATEAUBRIAND WITH PANCETTA, BONE MARROW VINAIGRETTE

36 Month Old Grass Fed Tenderloin 1kg 395.00

PICANHA WITH CHIMICHURRI

Chauvel Dry Aged Citrus Fed Wagyu Rump Cap 1.8kg 550.00

SEAFOOD FROM THE WOOD FIRE GRILL

Rock Flathead, Spring Aioli, Herbs A 65.50

CORNER INLET, VIC

Coral Trout, Coconut, Lime, Chilli Jam A 65.00

GREAT BARRIER REEF, QLD

Whole Calamari, Tomato XO, Charred Lime A 120.00

CORNER INLET, VIC

Half Coral Trout, Kombu Butter, Goolwa Pipis A 180

GREAT BARRIER REEF, QLD

Half Western Rock Lobster 500g, Kombu Butter,

Native Succulents A 182.00

WESTERN ROCK, WA

MAIN PLATES FROM THE WOOD FIRE GRILL

Kurobuta Pork Chop, Caramelised Whey, Fermented Chilli 65.00

Slow Cooked Wagyu Brisket, Salsa Macha,

Pickled Green Tomato (Contains Pork) 63.00

Margra Lamb Rack 500g, Saltbush Verde 125.00

40 MINUTES COOK TIME

MAIN PLATES

Australian Wild Greens Spanakopita 53.50

Steak and Mushroom Pie, Potato Purée 54.50

40 MINUTES COOK TIME

Rotisserie Sun Farm Chicken, Jerusalem Artichoke, Sage 69.00

60 MINUTES COOK TIME

SIDES

Ramarro Farm Leaves Salad, Burnt Honey Vinaigrette 19.00

Asparagus Salad, Rosemary, Parmesan 20.00

Ramarro Farm Sautéed Greens, Chilli, Parmesan 19.00

Sautéed Brussels Sprouts, Hazelnut, Speck 20.00

Wood Fire Grilled Beans, Tarragon, Feta 19.00

Sautéed Mixed Mushrooms, Garlic Butter, Pangrattato 19.00

Fried Eggs, Crispy Onions, Fermented Chilli 17.00

Sautéed Potatoes, Wagyu Fat, Garlic, Rosemary 20.00

Dobson’s French Fries, Saltbush, Vinegar 18.00

Sautéed Dutch Carrots, Salsa Macha 19.00

Potato Purée 18.00

‘Mac and Cheese’ (Contains Pork) 25.00

Potato Cabbage Gratin 20.00/25.00

SAUCES AVAILABLE TO ORDER

BÉARNAISE 5.00

BBQ SAUCE 5.00

JALAPENO HOT SAUCE 6.00

GARLIC BUTTER 6.00

CHIMICHURRI 6.00

PEPPERCORN SAUCE 9.00

RED WINE SAUCE 9.00

CONDIMENT SERVICE

MUSTARDS

HORSERADISH CREAM