TO BEGIN

Sourdough Bread & Cultured Butter	6pp
House Brioche, Whipped Bone Marrow	16
Rock Oyster, House Mignonette	9
Caviar, Potato Rosti, Crème fraîche, Chive:	
Kaviari Kristal 30g, France (I)	276
Kaviari Oscietra 50g, France (I)	330
Smoked Tomato Tartlet, Goat's Curd	9
Yellowfin Tuna, Tallow Hash Brown, Burnt Chilli	13
Pig's Head Croquette, Gentleman's Relish	14
Beef Shin Empanada, Pebre	14
Blackmore Wagyu Cheeseburger Slider	14

SALADS AND OTHER THINGS

Market Fish Crudo, Green Gazpacho, Cucumber, Coriander (A)	38
Yellow Fin Tuna, Salsa Macha, Shelled Peas (A)	40
Heirloom Tomato Salad, Grilled Peaches, Oregano, Barrel Aged Feta	30
La Delizia Burrata, Radicchio, Roasted Grape, Aged Balsamic	33
Wagin Duck Liver Parfait, Blackberry, Rosemary, Brioche	39
Cape Grim Steak Tartare, Ford Farm Cheddar, Horseradish	40
Grilled Green Asparagus, Blue Swimer Crab, Lemon, Capers (A)	40
David Blackmore Skewer, Rueben Condiments	39
Grilled Octopus, White Bean, Grilled Capsicums (A)	41

HOT STARTERS

Esperance Scallops, Scorched Chicken Fat (A)	49
Crispy Slipper Lobster, Macadamia Tarator, Finger Lime, Saltbush (A)	41
Roasted Spencer Gulf Prawns, 'Nduja, Chive (A)	44
Wood Fired Rare Beef, Roasted Bone Marrow, Wagyu Fat Onions	39
Wood Fire Grilled Mushrooms, Confit Garlic, Crisp Chicken Skin	37
House Chorizo, Heirloom Peppers, Mojo Verde	41
Seared King Prawns, Goat's Cheese Tortellini, Burnt Butter, Pine Nuts, Raisins (A)	56
David Blackmore Beef Shin Ragù, Gordal Olives, Hand-Cut Pappardelle	40

COOKED OVER FIRE

Australian Wild Greens Spanakopita	52
Market Fish, Champagne & Finger Lime, Crispy Leek (A)	MP
Grilled Swordfish, Guanciale, Finger Lime Sauce Veirge (A)	61
David Blackmore Wagyu Beef & Mushroom Pie, (30 minutes)	58
Charcoal Roasted Chicken, Garlic Bread Sauce, Sage	67
P. Princi Pork Belly, Caramalised Apple, Jus	69
P. Princi Lamb Cutlets, Anchovy, Capers	61
Wagin Rotisserie Duck, Confit Leg, Charred Mango	69

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

We accept payments using all major credit cards (excluding UnionPay) and EFTPOS. 10% Discretionary Service Charge Applies To All Groups Of 6+. 10% Surcharge Applies On Sundays And 15% Surcharge Applies On All Public Holidays. Still or sparking water - $11 per person for unlimited supply throughout the duration of your meal.

BEEF FROM THE WOOD FIRE GRILL

Dry Aged in House, Cooked Over WA Jarrah Wood

David Blackmore's Full Blood Wagyu
Ration Fed, 9+ Marble Score

Eye of Chuck 240g	103
Skirt 240g	89
Blade 240g	86
Sirloin on the Bone 400g	338

Harvey Grand Reserve Black Angus
Grass Fed, 36mo

Sirloin on the Bone 700g	122

Wanderer Black Angus
Barley Fed, 24mo

Scotch Fillet 400g	115

Cape Grim Black Angus
Grass-Fed, 36mo

Rib Eye on the Bone 400g	115
Fillet 250g	88
Rump 300g	95
Sirloin on the Bone 400g	99
T-Bone 500g	145

Primarque Black Angus
Grain Fed, 24mo

Fillet 250g	109
Rib Eye on the Bone 500g	151
T-Bone 500g	141

LARGE CUTS FROM THE WOOD FIRE GRILL

Ideal For Sharing, 45-Minute Cook Time

T-Bone 1KG 345
Pure Black F1 Wagyu Rockpool Reserve

Rib Eye 1KG 380
Pure Black F1 Wagyu Rockpool Reserve

Chateaubriand 1 Kg Cape Grim 36mo Tenderloin 380
Pancetta, Smoked Mushroom, Peppercorn

WA Rock Lobster 1KG (A) 225
Kombu, Tarragon, Sea Succulents

Half Coral Trout (A) 250
Charcuterie XO, Great Barrier Reef

SAUCES

Béarnaise 6.0, Café de Paris 6.0, Fermented Jalapeño Hot Sauce 6.0, Harissa 4.0, Peppercorn 6.0, Chimichurri 6.0

SIDES

Rockpool House Salad, Buttermilk Vinaigrette	17
Ash Roasted Beet Salad, Goat Curd, Desert Lime	20
BBQ Greens, Slow-Cooked Egg	20
Charcoal Roasted Leeks, Almonds, Sherry	20
Grilled Cream Corn, Chipotle, Manchego	20
Charred Dutch Carrots, Salsa Macha	20
Charcoal Roasted Sprouting Broccoli, Romesco	20
Mac & Cheese (Contains Speck)	24
Hand-Cut Chips	17
Potato Puree	19
Potato & Cabbage Gratin	24 / 29
Salt & Vinegar Hasselback Potatoes, Wagyu Tallow	21

Gift cards are the perfect present for any occasion and celebration. Our gift cards are redeemable at any Hunter St. Hospitality venue. Rockpool Bar & Grill has a number of private dining areas available for events.