COLD BAR

Caviar, Smoked Potato Röstis, Crème Fraîche

Kaviari Oscietra Prestige 30g I 299
Paris, France

ARS Italica Oscietra 30g I 283
Cassolnovo, Italy

Sydney Rock Oysters, Mignonette A 9

Yellowfin Tuna Tartare, Horseradish, Pickled Eschallots A 42

Coral Trout, Green Almonds, Green Gazpacho A 42

SALADS AND OTHER THINGS

Sonoma Heritage Grains Sourdough, Coppertree Farm Butter 7 PP

Baby Butter Lettuce, Avocado, Broad Beans, Pistachios 36

Burraduc Buffalo Mozzarella, Charred Zucchini Flowers, Yellow Squash, Thyme 37

Grilled Red Pepper Salad, Don Bocarte Anchovies, Sourdough Croutons I 39

House Jersey Halloumi, White Grapes, Rosemary 37

Grilled Baby Octopus, Recado Negro, Kipfler Potatoes A 43

Charred Steak Tartare, Annatto, Potato Crisps 47

Joselito Iberico Jamon & Joselito Iberico Paleta 73

HOT STARTERS

Abrolhos Island Scallops, Jamon XO A 50

Charcoal Roasted Tiger Prawns, Smoked Prawn Butter, Bay Leaves A 51

Fried Corner Inlet Calamari, Macadamia Tarator, Finger Lime, Saltbush A 46

Wood Fire Grilled White Asparagus, Brown Butter Béarnaise, Leek Ash 49

Wood Fire Grilled Wagyu Tongue, Reuben Condiments 40

Wood Fire Grilled Bone Marrow, Rare Beef, Toast 38

House Chorizito, Mojo Verde, Padron Peppers 40

Semolina Noodles, Spanner Crab, Smoked Tomatoes, Spicy Prawn Oil A 59

Goat's Cheese Tortellini, Seared Prawns, Pine Nuts, Raisins, Burnt Butter A 57

Hand Cut Pappardelle, Beef Shin Ragu, Gremolata 41

COOKED OVER FIRE

Spanish Tortilla, Mussett Farm Mushrooms 59

Sommerlad Chicken, Confit Garlic, Rosemary (50 minutes) 70

Margra Lamb Cutlets, Traditional Mint Jelly 73

Hampshire Cross Pork Chop, Curry Leaves, Caramelised Whey 71

Market Fish, Herbs, Green Garlic Aioli A MP

Swordfish, Guanciale, Cime di Rapa A 65

Roasted Squid Ink Rice, Grilled Calamari, Aioli A 63

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.

A - SEAFOOD SOURCED IN AUSTRALIA I - SEAFOOD SOURCED INTERNATIONALLY.

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

Scotch 400g 295
Fillet 200g 149
Topside 240g 71

David Blackmore's Rohnes
Grass Fed, 7+ Marble Score, Aged 21 Days

Rib Eye on the Bone 500g 268
Rump Cap 240g 122
Skirt 240g 69

Pure Black F1 Wagyu Dry Aged Rockpool Reserve
Barley Fed, 8+ Marble Score, Aged 45 Days

Scotch 500g 280
Rump Cap 240g 106

Coppertree Farms Hereford
36-Month Grass Fed, Aged 14 Days

Rib Eye on the Bone 500g 135
Sirloin on the Bone 400g 102

Cape Grim Black Angus
36-Month Grass Fed, Aged 42 Days

Rib Eye on the Bone 400g 115
Fillet 250g 94
Fillet 'Minute Style' Cafe de Paris Butter 250g 94

LARGE CUTS FROM THE WOOD FIRE GRILL

Ideal For Sharing, 45 Minute Cook Time

T-Bone 417
Pure Black F1 Wagyu 1kg

Chuleta 445
Pure Black F1 Wagyu 1kg

Chateaubriand Bone Marrow Vinaigrette
Cape Grim Black Angus Tenderloin 1kg

Whole Southern Calamari Jamon & Morita Chilli 201
Bruce Collis, Corner Inlet, Vic A

Half Coral Trout Vongole, Lime Leaf, Tamarind Jam 257
Ben Collison, Great Barrier Reef, Qld A

Eastern Rock Lobster Herb Butter, Sea Succulents MP
South Coast, NSW A

SAUCES

Béarnaise 5, Horseradish Cream 5, Fermented Jalapeño Hot Sauce 5, Harissa 5, Cafe De Paris 5, Chimichurri 7
Red Wine Sauce 10, Bone Marrow Vinaigrette 10

SIDES

Rockpool House Salad, Burnt Honey Vinaigrette 18
Green Asparagus, Shaved Pecorino, Rosemary 20
Oxheart Tomato Salad, Saffron, Espelette Pepper 19
Grilled Spring Peas, Gordal Olives, Tarragon 20
Sauteed Mussett Farm Mixed Mushrooms 23
Charcoal Roasted Baby Carrots, Salsa Macha 20
Sebago Potatoes, Wagyu Fat, Rosemary 20
Fried Egg, Confit Eschallots, Bone Marrow 20

Wood Fire Grilled Creamed Corn, Chipotle Chilli, Manchego 19
Charcoal Roasted Japanese Pumpkin, Sweet Potato, Garlic Yoghurt 20
Potato Purée 20
Mushy Peas, Slow Cooked Egg 20
Hand Cut Chips 18
Potato & Cabbage Gratin 28
Mac & Cheese (Contains Speck) 28/35

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.