COLD BAR

Caviar, Smoked Potato Röstis, Crème Fraîche

Kaviari Oscietra Prestige 30g I 290.0
Paris, France

ARS Italica Oscietra 30g I 275.0
Cassolnovo, Italy

Sydney Rock Oysters, Mignonette A 9.0

Yellowfin Tuna Ceviche, Blood Orange, Cascabell Chilli A 41.0

Coral Trout, Green Almonds, Green Gazpacho A 41.0

SALADS AND OTHER THINGS

Sonoma Heritage Grains Sourdough, Coppertree Farm Butter 6.5 PP

Baby Butter Lettuce, Avocado, Broad Beans, Pistachios 34.5

Burraduc Buffalo Mozzarella, Charred Zucchini Flowers, Yellow Squash, Thyme 36.0

Grilled Red Pepper Salad, Don Bocarte Anchovies, Sourdough Croutons I 37.5

House Jersey Halloumi, White Grapes, Rosemary 35.5

Grilled Baby Octopus, Recado Negro, Kipfler Potatoes A 42.0

Charred Steak Tartare, Annatto, Potato Crisps 45.5

Joselito Iberico Jamon & Joselito Iberico Paleta 71.0

HOT STARTERS

Abrolhos Island Scallops, Jamon XO A 47.5

Charcoal Roasted Tiger Prawns, Smoked Prawn Butter, Bay Leaves A 49.5

Fried Corner Inlet Calamari, Macadamia Tarator, Finger Lime, Saltbush A 45.0

Wood Fire Grilled White Asparagus, Brown Butter Béarnaise, Leek Ash 47.5

Wood Fire Grilled Wagyu Tongue, Reuben Condiments 38.5

Wood Fire Grilled Bone Marrow, Rare Beef, Toast 37.0

House Chorizito, Mojo Verde, Padron Peppers 39.0

Semolina Noodles, Moreton Bay Bug, Smoked Tomatoes, Spicy Prawn Oil A 57.5

Goat's Cheese Tortellini, Seared Prawns, Pine Nuts, Raisins, Burnt Butter A 55.5

Hand Cut Pappardelle, Beef Shin Ragu, Gremolata 39.5

COOKED OVER FIRE

Spanish Tortilla, Mussett Farm Mushrooms 57.0

Sommerlad Chicken, Confit Garlic, Rosemary (50 minutes) 67.5

Margra Lamb Cutlets, Traditional Mint Jelly 71.0

Hampshire Cross Pork Chop, Curry Leaves, Caramelised Whey 69.0

Market Fish, Herbs, Green Garlic Aioli A MP

Swordfish, Guanciale, Cime di Rapa A 63.0

Roasted Squid Ink Rice, Grilled Calamari, Aioli A 61.5

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 Rohnes
Grass Fed, 7+ Marble Score, Aged 21 Days

Sirloin 400g 201.0
Oyster Blade 240g 118.5
Denver 240g 98.0
Eye Of Chuck 240g 78.5
Skirt 240g 67.0
Topside 240g 67.0

Chauvel Wagyu
Citrus Fed, 7+ Marble Score, Aged 48 Days

Scotch 500g 272.0

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

Rump 240g 93.5

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

Rib Eye on the Bone 500g 135.0
Sirloin on the Bone 400g 99.0

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

Rib Eye on the Bone 400g 115.0
Fillet 'Minute Style' Cafe de Paris Butter 250g 99.0
Fillet 250g 94.0

LARGE CUTS FROM THE WOOD FIRE GRILL

Ideal For Sharing, 45 Minute Cook Time

Entrana Chimichurri 255.5
David Blackmore's Wagyu Skirt 800g

Chuleta 420.0
Pure Black F1 Wagyu 1kg

Chateaubriand Bone Marrow Vinaigrette 550.0
Chauvel Citrus Wagyu Tenderloin 1.3kg

Whole Southern Calamari Jamon & Morita Chilli 195.5
Bruce Collis, Corner Inlet, Vic A

Half Coral Trout Vongole, Lime Leaf, Tamarind Jam 257.5
Ben Collison, Great Barrier Reef, Qld A

Eastern Rock Lobster Herb Butter, Sea Succulents MP
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 9.5, Bone Marrow Vinaigrette 9.5

SIDES

Rockpool House Salad, Burnt Honey Vinaigrette 17.5
Green Asparagus, Shaved Pecorino, Rosemary 19.5
Grilled Spring Peas, Gordal Olives, Tarragon 19.5
Ash Roasted Beetroot, Ancho, Purple Basil 17.5
Sauteed Mussett Farm Mixed Mushrooms 22.5
Charcoal Roasted Baby Carrots, Salsa Macha 19.5
Sebago Potatoes, Wagyu Fat, Rosemary 19.5
Fried Egg, Confit Eschallots, Bone Marrow 19.5

Charcoal Roasted Japanese Pumpkin, Sweet Potato, Garlic Yoghurt 19.5
Potato Purée 19.5
Mushy Peas, Slow Cooked Egg 19.5
Hand Cut Chips 17.0
Potato & Cabbage Gratin 27.0
Mac & Cheese (Contains Speck) 27.5/33.5

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.