

“The cornerstone of good cooking  
is to source the finest produce”  
— Neil Perry AM

Wednesday  
17 March  
2021

### COLD BAR

Caviar with Toast and Crème Fraiche  
- Giaveri Beluga Siberian 50g \$350  
- Ars Italica Osietra 10g \$60, 50g \$300  
Freshly Shucked Oysters with Mignonette Sauce  
- Rocks – Merimbula, Shoalhaven \$6 each  
Crudo of Hiramasa Kingfish with  
Lemon, Black Sesame and Davidson Plum \$32  
Seared Yellowfin Tuna\*\* Tataki with  
Ponzu Dressing Taro Crisps and Horseradish \$39  
Joselito Jamon Iberico, San Daniele Prosciutto,  
Fratelli Galloni Prosciutto di Parma and  
Sopressa Milano with Pickled Vegetables \$39

### SALADS AND OTHER THINGS

Butter Lettuce, Avocado, Cherry Tomato and  
Jalapeno Chilli Salad \$26  
Wood Fire Grilled Figs on Toast with  
Goats Curd, Marjoram and Garlic Oil \$28  
Wood Fire Grilled Corella Pears with  
San Daniele Prosciutto, Blue Cheese and  
Aged Balsamic \$28  
Wood Fire Grilled Baby Berrima Octopus with  
Taramasalata, Chilli and Red Peppers \$32  
Neil’s Steak Tartare with Hand Cut Chips \$32

### PASTA

King Prawns with Goats Cheese Tortellini,  
Burnt Butter, Raisins and Pine Nuts \$39  
Spanner Crab, Cherry Tomatoes and  
Spicy Prawn Oil with Semolina Noodles \$39  
Wagyu Bolognese with Hand Cut Fettuccine \$29

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

### HOT STARTERS

Whole Marinated Grilled King Prawns \$35  
Fried Southern Calamari\* with  
Macadamia Tarator and Kampot Pepper \$32  
Wood Fire Grilled Wagyu Sausages with  
Cos and Apple Kimchi \$28

### MAIN PLATES

Australian Wild Greens Spanakopita \$39  
Grilled Red Throat Emperor Fillet with  
Herb Salad and Aioli \$55  
Crispy King George Whiting\* Fillets with  
“Crazy Water”\* \$49  
Spicy Mussel and Saffron Stew with  
Wood Fire Grilled Seafood and Aioli \$58  
Free Range Wood Fire Grilled Chicken with Habanero  
Hot Sauce and Salsa Macha with Macadamia \$49  
Wood Fire Grilled Mt Gnomon Pork Chop with  
Tarragon, Chilli and Miso Butter \$52  
Wood Fire Grilled Hay Valley Grass Fed Lamb  
Cutlets and Chops with Mint Jelly \$52  
Corned Wagyu Silverside with  
Alliums, Seeded Mustard Sauce and  
Fried Brussels Sprout Leaves \$45

\*CORNER INLET FISH IS SUPPLIED BY BRUCE COLLIS  
\*\*MARINE STEWARDSHIP COUNCIL APPROVED WHICH MEANS  
THESE FISH AND SHELLFISH WILL NOW BE SUSTAINABLE FOREVER

### BEEF FROM THE WOOD FIRE GRILL

WE BUTCHER IN HOUSE DAILY, THEREFORE AVAILABILITY  
CANNOT BE GUARANTEED

DAVID BLACKMORE DRY AGED FULL BLOOD WAGYU  
(ALL WAGYU FROM 9+ MARBLE SCORE ANIMALS)  
Rib-Eye on the Bone 450g 37 days \$360

DAVID BLACKMORE DRY AGED ROHNES  
PASTURE /RATION FED  
(ALL WAGYU FROM 9+ MARBLE SCORE ANIMALS)

Rump 240g 37 days \$89  
Topside 240g 37 days \$54  
Blade 240g 37 days \$49

CAPE GRIM DRY AGED 36 MONTH OLD  
GRASS FED

Rib-Eye on the Bone 350g 94 days \$75  
Scotch Fillet 300g \$75  
T-Bone 500g 41 days \$72  
Fillet 250g \$59

CAPE GRIM DRY AGED VINTAGE 60 MONTH OLD  
GRASS FED

Rib-Eye on the Bone 350g 54 days \$70

COPPERTREE FARMS DRY AGED FRIESIAN  
(60 MONTH OLD PASTURE RAISED STUD COWS)  
Rib Eye on the Bone 400g 49 days \$95

### SAUCES AVAILABLE TO ORDER

HORSERADISH CREAM  
BÉARNAISE

### CONDIMENT SERVICE

MUSTARDS  
BARBEQUE SAUCE  
HARISSA

DRY AGED BEEF DOES NOT BENEFIT FROM COOKING PAST  
MEDIUM RARE

### SIDES

Boiled Mixed Greens with  
Extra Virgin Olive Oil and Lemon \$12  
Wood Fire Grilled Pimientos with  
Garlic and Sherry Vinegar \$18  
Wood Fire Grilled Beetroots with Goat Curd,  
Hazelnuts and Cabernet Sauvignon Vinegar \$18  
Sautéed Mixed Mushrooms with  
Garlic and Pangrattato \$25  
Dobson’s Russet Potatoes Sautéed with  
Wagyu Fat, Garlic and Rosemary \$14  
Potato and Cabbage Gratin \$18/\$22  
Potato Puree \$12  
“Mac and Cheese” (contains Pork) \$15

### SIDE SALADS

Radicchio, Cos and Endive Salad with  
Palm Sugar Vinaigrette \$12

ALL CREDIT CARD TRANSACTIONS INCUR A PROCESSING FEE OF  
1.0% TO 1.5%  
ALL DEBIT CARDS INCUR A PROCESSING FEE 0.5% TO 1.0%  
ALL EFTPOS NO CHARGE

A 10% SURCHARGE APPLIES ON SUNDAYS

A 15% SURCHARGE APPLIES OF ON ALL PUBLIC HOLIDAYS  
FOR TABLES OF 10 OR MORE GUESTS, YOUR BILL WILL INCLUDE A  
SERVICE CHARGE OF 10%