

COLD BAR

Osetra Caviar with Toast and Crème Fraîche
50g \$295 / 125g \$625

Sterling Caviar with Toast and Crème Fraîche
50g \$275 / 125g \$600

Freshly Shucked Oysters
with Mignonette Sauce \$4 each

Alaskan King Crab Cocktail \$35

Four Raw Tastes of the Sea \$29

Crudo of Ocean Trout, Yellow Eyed Coorong
Mullet*, Yellow Fin Tuna and Hiramasa Kingfish
with Fresh Horseradish, Coriander and Lime
Flavoured Extra Virgin Olive Oil \$32

Cured Ocean Trout with Bruschetta \$19

Tuna Tartare, Moroccan Eggplant, Cumin
Mayonnaise and Harissa \$29

Joselito Iberico Jamon, Jamondul, Trevelez Serrano
Jamon, Serrano Jamon Reserva, Fratelli Galloni
Parma Prosciutto with Pickles \$29

Kurobuta Prosciutto and Capocollo, Rodriguez
Chorizo, Blackmore's Wagyu Bresola Pickles \$25

SALADS AND OTHER THINGS

Butter Lettuce, Avocado, Cherry Tomato and
Jalapeno Chilli Salad \$14

House Chopped Salad, Dressed Table Side \$24

Salad of Baby Beets, Farro, Parsley, Roasted
Jerusalem Artichoke and Barrel Aged Fetta \$19

Wood Fire Grilled Eggplant, Roast Pumpkin and
Chilli Salad with Goats Curd \$19

King Prawn Russian Salad with Avruga Caviar \$30

Baby Cos, Reserva Anchovies and Slow Cooked
Egg with Green Goddess Dressing \$19

Wood Fire Grilled King Prawn with Beans,
Hummus, Croutons and Yoghurt \$30

Wood Fire Grilled Baby Octopus with Tarrator
Dressing and Marinated Radicchio \$24

Wood Fire Roast Chicken and Waldorf Salad \$21

Wood Fire Grilled Pear, Raw Fennel, Prosciutto
and Gorgonzola Salad \$21

My Steak Tartare with Chips \$25

HOT STARTERS

Jerusalem Artichoke Soup with Mushroom and
Gruyere Toast \$19

A Pot of New Season Mussels Steamed with White
Wine, Fennel and Tomato \$21

Live Vongole Clams Steamed with Serrano Ham,
White Wine and Flageolet Beans \$30

Fried Calamari with Romesco \$28

Charcoal Roast Squid and Pork Belly \$28

Charcoal Roast Chorizo, Potato and
White Beans \$18

Charcoal Roast King Prawns,
Split and Marinated \$34

Traditional Garlic Prawns \$24

Sauteed Spanner Crab and Globe Artichoke with
Soft White Polenta and Fontina \$30

Warm Salad of Wood Fire Grilled Quail with
Braised Dried Figs, Walnuts and Fresh Herbs \$29

Slow Cooked Egg and Braised Greens on
Bruschetta with Parmesan \$19

Brioche with Slow Cooked Hens Egg and Bone
Marrow with Red Wine Butter Sauce \$21

Truffle Omelette with Truffled Toast \$70

PASTA

Semolina Noodles with Sardinian Bottarga and
Pangrattato \$25

Seared King Prawns with Goats Cheese Tortellini,
Burnt Butter, Pine Nuts and Raisins \$30

Octopus Braised in Red Wine, Olives and Tomato
with Saffron Pappardelle and Gremolata \$25

Wagyu Bolognese with Hand Cut Fettuccine \$25

Agnolotti of Winter Greens with White Rocks
Veal Shank, Sweetbread and Mushrooms \$30

SEAFOOD FROM THE CHARCOAL OVEN GRILL

Yellow Eyed Coorong Mullet* \$39

Sand Whiting \$49

Swordfish \$39

John Dory \$49

Snapper \$45

Seafood Stew with Spicy Mussel and
Saffron Broth \$45

All seafood served with herb salad and aioli

MAIN PLATE

Crispy Leatherjacket with “Crazy Water” \$39

Wood Fire Grilled Brian Crosers Mayland Park Lamb
Cutlets and Chops with Mint Jelly \$39

Wood Fire Grilled White Rock Veal Cutlet \$59

Wood Fire Grilled Pork Sausages with Grilled Peppers
and Warm Lentil Salad \$29

Beef and Guinness Pie with Pea Puree \$29

Wagyu Chuck Braised in Red Wine
with Gremolata and Potato Puree \$39

Lentil and Ricotta Eggplant Moussaka \$21

FROM THE WOOD FIRED ROTISSERIE

Free Range Chicken with Tuscan White Bean
and Bread Salad (50 Minutes) \$39

Glenloth Pigeon with Blood Orange, Fennel,
Hazelnuts and Radicchio Salad \$49

Redgate Farm Partridge with Roasted Pear and
Aged Balsamic \$49

*Man first used fire to roast chicken. There is no
reason to believe that it isn't still the best method.
Taste the difference!*

*Intensive industrial farming is cruel. All of our
animals are humanely treated and live a stress free
and happy life.*

**Coorong Yellow Eye Mullet from South
Australia are Marine Stewardship Council
Approved which means these fish will now be
sustainable forever.*

BEEF FROM THE WOOD FIRED GRILL

**DAVID BLACKMORE'S DRY AGED
FULL BLOOD WAGYU**
All Wagyu From 9+ Marble Score Animals

Sirloin 200g 18 days \$110

Rumpcap 220g 18 days \$110

Topside 220g 18 days \$49

Skirt 240g 18 days \$39

**CAPE GRIM DRY AGED 36 MONTH OLD
GRASS FED**

Rib-eye on the Bone 350g 80 days \$60

Fillet 250g \$55

T-bone 400g 28 days \$45

**RANGERS VALLEY DRY AGED 300 DAY
GRAIN FED**

Rib-eye on the Bone 440g + 59 days \$70

Fillet 250g \$65

Fillet 'Minute style' with Cafe de Paris \$65

*Dry Aged Beef does not benefit from cooking
past medium rare.*

SIDES

Potato and Cabbage Gratin \$9 / \$11

Potato Puree \$9

Kipfler Potatoes Sauteed with Wagyu Fat and
Rosemary \$10

Hand Cut Fat Chips \$12

“Mac and Cheese” \$9 / \$11

Parsnip Puree \$9

Mushy Peas with Slow Cooked Egg \$9

Organic Carrots Inspired by St John \$9

Boiled Mixed Greens
with Extra Virgin Olive Oil and Lemon \$9

Sautéed Mixed Mushrooms \$25

Onion Rings \$9

Charcoal Oven Roast Pumpkin and Sweet Potato
with Garlic Yoghurt and Burnt Butter \$9

Braised Cavolo Nero, Rapa. and Silverbeet with
Chilli, Garlic and Parmesan \$9

Sautéed Brussels Sprouts with Speck \$9

Wood Fire Grilled Broccolini \$18

*Rockpool Bar & Grill has a number of private
dining areas available for events.*

*More detailed information on the heritage aspects
of 66 Hunter Street is available on our website.*

CONDIMENT SERVICE

Mustards

Barbecue Sauce

Harissa

Béarnaise

Horseradish Cream

SIDE SALADS

Radicchio, Cos and Endive Salad with
Palm Sugar Vinaigrette \$9

Green Beans with Creamy Anchovy, Chilli and
Lemon Dressing, Toasted Almonds \$9

Cabbage and Parmesan Salad with Lemon and
Extra Virgin Olive Oil \$9