

# ROCKPOOL BAR & GRILL SYDNEY

## PRIVATE DINING ROOM MENU

“The cornerstone of good cooking is to source the finest produce.” *Neil Perry*

The menu that I believe best showcases Rockpool Bar & Grill begins with the freshest raw seafood available. It stars beef as its centre point, cooked to melt in the mouth consistency and our wonderful South Coast Snapper from the wood fired grill.

My favourite menu would be...

Tuna Tartare with Moroccan Eggplant Salad and Cumin Mayonnaise

Wood Fire Grilled Quail with Smoke Tomato and Black Olive Salad

Fried Calamari with Romesco

Wood Fire Grilled Vegetables and Goats Cheese Salad

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Slow Roasted 4 Hour Grass Fed Sirloin with Modern Béarnaise

Market Fish from the Charcoal Oven Grill with Wood Fired Tomato and Forum Vinegar sauce

Lentil, Ricotta and Eggplant Moussaka with Red Pepper Sauce

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Passionfruit Pavlova

Black Forest Trifle

Crème Caramel

Cheese Selection



**Neil Perry**

**Menu Price \$120 per person**

*Please note all menus are subject to change due to availability of produce*

## Private Dining Room Menu

### Entrees

Alaskan King Crab Cocktail

Ceviche of Prawn and Snapper with Avocado and Cherry Tomatoes

Crudo of Ocean Trout, Yellow Fin Tuna and Hiramasa Kingfish with Coriander and lime Flavoured Extra Virgin Olive Oil

Charcoal Roast King Prawns,  
Split and Marinated

Wood Fire Grilled Quail with Smoke Tomato and Black Olive Salad

Beetroot Salad with Barrel Aged Feta, Macadamia and Frisée

Fried squid with chilli, Radiccio Salad and Romesco Sauce

Wagyu Bolognese with Hand Cut Fettuccine

\* Wood Fire Grilled Vegetables and Goats Cheese Salad

**Please select 2 Entrees from the above to accompany the \*Vegetarian option**

### Mains

Slow Roasted 4 Hour Grass Fed Sirloin with Modern Béarnaise

Free Range Chicken, Char Grilled Corn, Pumpkin, Roasted Garlic and Bread Salad (Allow 50 Minutes)

Market Fish from the Charcoal Oven Grill with Wood Fired Tomato and Forum Vinegar Sauce

Crispy Market Fish in Crazy Water and Aioli

\*Lentil, Ricotta and Eggplant Moussaka with Red Pepper Sauce

**Please select 2 Mains from the above to accompany the \*Vegetarian option**

Side Dishes

Potato and Cabbage Gratin

Potato Puree

Boiled Mixed Greens  
with Extra Virgin Olive Oil and Lemon

Macaroni Cheese

Organic Carrots Inspired by St John's

Radicchio, Cos and Endive with Palm Sugar Vinaigrette

**Please select 2 Side dishes from the above**

Desserts

Crème Caramel

Black Forest Trifle

Passionfruit Pavlova

Cheese Selection

**All desserts will be available**

**3 Course Private Dining Room Menu     \$120 per person**

**2 Course Private Dining Room Menu     \$100 per person**

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# ROCKPOOL BAR & GRILL SYDNEY

## PRIVATE DINING ROOM MENU

### CANAPE SELECTION

#### **COLD – WITH BREAD OR PASTRY**

Steak Tartare on Toast \$3

Harrys Bar Lobster Sandwiches \$10

Harrys Bar Chicken Sandwiches \$3

Moroccan Eggplant Salad on Toast \$1.5

Ortiz Anchovy Toasts with Roasted Capsicum \$3

House Cured Ocean Trout on Brioche Toast \$3

#### **COLD – SERVED ON SPOONS**

Mixed Fish Ceviche \$4

Fish Crudo (Italian Style with Olive Oil & Lemon) \$4

Freshly Shucked Oysters \$4.5

Tea Smoked Oysters with Pickled Cucumber \$5

Beetroot Salad with Barrel Aged Feta, Macadamia and Frisée \$2

Alaskan Crab Cocktail \$8

**WARM – GRILLED, FRIED OR STEAMED**

Grilled Octopus with Pesto \$5

Fried Calamari with Romesco \$5

Grilled Marinated King Prawns \$10

Fried Onion Rings with Tomato Sauce \$1.5

**WARM – PASTRY OR PASTA**

Goats Cheese Tortellinis \$2

Wagyu Sliders \$6

Beef Empanadas \$2.5

Pumpkin Empanadas \$2.5

30 Minute pre function chefs 3 piece selection canapé package \$15 per person

2 hour chef canape selection \$45 per person