

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

Four Raw Tastes of the Sea \$26

Crudo of Ocean Trout, Yellow Fin Tuna,  
Hiramasa Kingfish with Fresh Ginger, Coriander,  
Finger Limes and Lime Flavoured Extra Virgin  
Olive Oil \$29

Cured Ocean Trout with Bruschetta \$19

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

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

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

Parma Prosciutto with Fresh Figs, Rocket and  
Parmesan, Aged Balsamic \$29

SALADS AND OTHER THINGS

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

House Chopped Salad, Dressed Table Side \$24

Wood Fire Grilled Bean and Hummus Salad with  
Croutons and Yoghurt \$21

Salad of Baby Beets, Pickled Onions, Grilled  
Zucchini, Farro and White Beans \$19

Wood Fire Grilled Vegetables and  
Goat's Cheese Salad \$19

Panzanella with Preserved Tuna and  
White Anchovy \$25

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

King Prawn and Buffalo Mozzarella Salad with  
Gazpacho Dressing \$23

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

Alaskan King Crab Cocktail \$35

Wood Fire Roast Chicken and Waldorf Salad \$21

My Steak Tartare with Chips \$25

HOT STARTERS

Summer Vegetable Passata with Herb Butter and  
Parmesan \$19

Spicy Mussel, Tomato and Fregola Soup \$21

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

Fried Calamari with Romesco \$28

Lobster Frittata with Prawn Sauce and Garlic  
Breadcrumbs \$35

Charcoal Roast Squid and Pork Belly \$28

Charcoal Roast Chorizo, Potato and  
White Beans \$18

Charcoal Roast King Prawns,  
Split and Marinated \$30

Warm Salad of Wood Fire Grilled Quail with  
Smoked Tomato and Black Olive \$29

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

PASTA

Spaghetti with Tomato, Ginger, Chilli and Ricotta  
Salata \$19

Spanner Crab, Roast Cherry Tomato, Spicy Prawn  
Oil with Semolina Noodles \$29

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

Wagyu Bolognese with Hand Cut Fettuccine \$25

Veal Shank Agnolotti with Broth and Parmesan \$19

Rabbit Braised in White Wine and Tomato with  
Pappardelle Noodles, Peas, Fresh Herbs and Green  
Olives \$25

SEAFOOD FROM THE CHARCOAL OVEN GRILL

Blue Eye \$45

Barramundi \$45

John Dory \$49

Whole Rock Lobster Roasted with  
Herb Butter \$160

Seafood Stew with Spicy Mussel and  
Saffron Broth \$45

*All seafood served with herb salad and aioli*

MAIN PLATE

Classic Lobster Thermidor \$160

Crispy Leatherjacket Fillets with “Crazy Water” \$29

Wood Fire Grilled Grass Fed English Bred 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 Soft White Polenta \$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 Bread Salad  
(50 Minutes) \$39

Glenloth Pigeon with Roasted Red Peppers,  
Red Grape and Radicchio Salad \$49

Redgate Farm Partridge with Roasted Fig 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!*

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

BEEF FROM THE WOOD FIRED GRILL

**DAVID BLACKMORE'S DRY AGED  
FULL BLOOD WAGYU**

*All Wagyu From 9+ Marble Score Animals*

Sirloin 200g 24 days \$110

Rump 240g 24 days \$90

Topside 220g 24 days \$49

Skirt 240g 24 days \$39

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

Rib-eye on the Bone 350g 64 days \$58

Fillet 250g \$55

T-bone 400g 23 days \$45

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

Rib-eye on the Bone 440g + 80 days \$70

Fillet 250g \$65

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

SIDES

Potato and Cabbage Gratin \$9 / \$11

Potato Puree \$9

Pink Eye Potatoes Sauteed with Wagyu Fat and  
Rosemary \$10

Hand Cut Fat Chips \$12

“Mac and Cheese” \$9 / \$11

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 and Silverbeet with Chilli,  
Garlic and Parmesan \$9

Sautéed Zucchini with Garlic and Mint \$9

Sautéed Pimento de Padron with Garlic \$15

Creamed Corn \$9

*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

Tomato Basil Salad \$9

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