

<p>COLD BAR</p> <p>Tsar Nicoulai Osetra Caviar with Toast and Crème Fraîche 28g \$250</p> <p>Sterling Caviar with Toast and Crème Fraîche 50g \$275/ 125g \$600</p> <p>Freshly Shucked Oysters with Mignonette Sauce \$4 each</p> <p>Four Raw Tastes of the Sea \$26</p> <p>Crudo of Ocean Trout, Yellow Fin Tuna, Hiramasa Kingfish with Fresh Horseradish, Coriander, and Lemon Flavoured Extra Virgin Olive Oil \$29</p> <p>Cured Ocean Trout with Bruschetta \$19</p> <p>Tuna Tartare, Moroccan Eggplant, Cumin Mayonnaise and Harissa \$29</p> <p>Joselito Iberico Jamon, Jamondul Serrano Jamon Reserva, Fratelli Galloni Parma Prosciutto with Pickles \$29</p> <p>Kurobuta Prosciutto and Capocollo, Rodriguez Chorizo, Blackmore's Wagyu Bresola, Mondo's Pancetta with Pickles \$25</p>	<p>SALADS AND OTHER THINGS</p> <p>House Chopped Salad, Dressed Table Side \$24</p> <p>Wood Fire Grilled Asparagus and Hummus Salad with Croutons and Yoghurt \$21</p> <p>Modern Caprese with Burrata \$19</p> <p>Salad of Baby Beets, Pickled Onions, Grilled Zucchini, Farro and White Beans \$19</p> <p>Fried Goats Cheese, Wood Fire Grilled Summer Vegetables, Olives and Endive Salad \$19</p> <p>Seared Raw Tuna with Red Braised Vegetable Salad and Tapenade \$25</p> <p>Baby Iceberg, Reserva Anchovies and Slow Cooked Egg with Green Goddess Dressing \$19</p> <p>King Prawn, Nectarine and Hazelnut Salad \$23</p> <p>Wood Fire Grilled Baby Octopus with Olives and Hand Pounded Pesto \$24</p> <p>Salad of White Anchovies, Wood Fired Peppers, Capers and Green Olives \$19</p> <p>My Steak Tartare with Chips \$25</p>	<p>HOT STARTERS</p> <p>Spicy Mussel, Tomato and Fregola Soup \$21</p> <p>Sautéed White Asparagus with Shiitake Mushrooms, Slow Cooked Hens Egg, Burnt Butter and Parmesan \$21</p> <p>Live Vongole Clams Steamed with Serrano Ham, White Wine and Flageolet Beans \$30</p> <p>Fried Calamari with Romesco \$28</p> <p>Globe Artichoke Sautéed with Minced Prawn on Soft White Polenta with Fontina Cheese \$25</p> <p>Charcoal Roast Squid and Pork Belly \$28</p> <p>Charcoal Roast Chorizo, Potato and Borlotti Beans \$18</p> <p>Charcoal Roast King Prawns, Split and Marinated \$34</p> <p>Warm Salad of Wood Fire Grilled Quail with Smoked Tomato and Black Olive \$29</p>
<p>PASTA</p> <p>Spanner Crab, Roast Cherry Tomato, Spicy Prawn Oil with Semolina Noodles \$29</p> <p>Wagyu Bolognese with Hand Cut Fettuccine \$25</p> <p>Seared King Prawns with Goats Cheese Tortellini, Burnt Butter, Pine Nuts and Raisins \$30</p> <p>Spaghetti with Tomato, Ginger, Chilli and Ricotta Salata \$19</p> <p>Rabbit Braised in White Wine and Tomato with Pappardelle Noodles, Peas, Fresh Herbs and Green Olives \$25</p> <p>Agnolotti in Roasted Poultry Broth \$19</p>	<p>SEAFOOD FROM THE CHARCOAL OVEN GRILL</p> <p>Snapper \$45</p> <p>Swordfish Steak \$45</p> <p>Whole John Dory \$45</p> <p>Whole Rock Lobster Roasted with Herb Butter \$160</p> <p>Seafood Stew with Spicy Mussel and Saffron Broth \$45</p> <p><i>All seafood served with herb salad and aioli</i></p>	<p>MAIN PLATE</p> <p>Lobster Thermidor \$160</p> <p>Crispy Leatherjacket Fillets with “Crazy Water” \$29</p> <p>Wood Fire Grilled Grass Fed English Bred Lamb Cutlets and Chops with Mint Jelly \$39</p> <p>Wood Fire Grilled White Rock Veal Cutlet \$59</p> <p>Wagyu Chuck Braised in Red Wine with Gremolata and Potato Puree \$39</p> <p>Lentil and Ricotta Eggplant Moussaka \$21</p>
<p>FROM THE WOOD FIRED ROTISSERIE</p> <p>Free Range Chicken with Tuscan Bread Salad (50 Minutes) \$39</p> <p><i>Man first used fire to roast chicken. There is no reason to believe that it isn't still the best method. Taste the difference!</i></p> <p><i>Dry Aged Beef does not benefit from cooking past medium rare</i></p>	<p>BEEF FROM THE WOOD FIRED GRILL</p> <p><i>DAVID BLACKMORE’S DRY AGED FULL BLOOD WAGYU</i></p> <p><i>All Wagyu From 9+ Marble Score Animals</i></p> <p>Sirloin 200g 20 days \$110</p> <p>Fillet 200g 20 days \$110</p> <p>Rump 240g 20 days \$90</p> <p>Topside 220g 20 days \$49</p> <p><i>CAPE GRIM DRY AGED 36 MONTH OLD GRASS FED</i></p> <p>Rib-eye on the Bone 350g 78 days \$58</p> <p>Fillet 250g \$55</p> <p><i>RANGERS VALLEY DRY AGED 300 DAY GRAIN FED</i></p> <p>Rib-eye on the Bone 440g + 72 days \$68</p> <p>Rib-eye ‘Minute style’ with Cafe de Paris \$60</p> <p>Fillet 250g \$65</p>	<p>SIDES</p> <p>Potato and Cabbage Gratin \$9 / \$11</p> <p>Potato Puree \$9</p> <p>“Mac and Cheese” \$9 / \$11</p> <p>Hand Cut Fat Chips \$12</p> <p>Kipfler Potatoes Sauteed with Wagyu Fat and Rosemary \$10</p> <p>Mushy Peas with Slow Cooked Egg \$9</p> <p>Organic Carrots Inspired by St John \$9</p> <p>Boiled Mixed Greens with Extra Virgin Olive Oil and Lemon \$9</p> <p>Sautéed Mixed Mushrooms \$25</p> <p>Onion Rings \$9</p> <p>Charcoal Oven Roast Pumpkin and Sweet Potato with Garlic Yoghurt and Burnt Butter \$9</p> <p>Braised Cavolo Nero and Silverbeet with Chilli, Garlic and Parmesan \$9</p> <p>Sautéed Zucchini's with Garlic and Mint \$9</p> <p>Sautéed Pimento de Padron with Garlic \$12</p>
<p><i>Rockpool Bar & Grill has a number of private dining areas available for events.</i></p> <p><i>More detailed information on the heritage aspects of 66 Hunter Street is available on our website.</i></p>	<p>CONDIMENT SERVICE</p> <p>Mustards</p> <p>Barbecue Sauce</p> <p>Harissa</p> <p>Béarnaise</p> <p>Horseradish Cream</p>	<p>SIDE SALADS</p> <p>Radicchio, Cos and Endive Salad with Palm Sugar Vinaigrette \$9</p> <p>Tomato Basil Salad \$9</p> <p>Green Beans with Creamy Anchovy, Chilli and Lemon Dressing, Toasted Almonds \$9</p>