

# ROCKPOOL

BAR & GRILL



Half a Dozen Freshly Shucked Sydney Rock Oysters with Mignonette Dressing  
Crudo of Market Fish, Avocado, Cucumber and Aguachile  
Crushed Pea Salad with Sugar Snaps, Snow Peas and Pecora Feta  
Wood Fire Grilled Baby Octopus with Taramasalata, Chili and Red Peppers  
Fried Calamari with Macadamia Tarrator, Saltbush and Kampot Pepper  
Abrolhos Islands Scallops with Aleppo Pepper and Orange Oil  
Charcoal Roast Whole Prawns Peeled and Marinated  
Charcoal Roast Squid and Pork Belly  
Wagyu Bolognese with Hand Cut Fettucine

Australian Wild Greens Spanakopita  
Charcoal Roasted Market Fish with Herb and Garlic Butter  
House Made Bangalow Pork Sausages with Berlotti Beans and Baby Peppers  
Milly Hill Lamb Cutlet, Chop and Shoulder with Traditional Mint Jelly

**BEEF FROM THE WOOD FIRED GRILL**  
**CAPE GRIM DRY AGED 36 MONTH OLD GRASS FED**  
Rib Eye on the Bone 350g 61 days  
Sirloin on the Bone 350g 24 days  
Fillet 250g 'Minute Style' with Cafe de Paris

Radicchio, Cos and Endive Salad with Palm Sugar Vinaigrette  
Sebago Potatoes Sautéed with Wagyu Fat, Garlic and Rosemary  
Boiled Mixed Greens with Olive Oil and Lemon

Blood Orange Sorbet with Campari Granita  
Catherine's Passionfruit Pavlova  
Chocolate Mille-Feuille  
Crème Caramel  
Cheese Selection

**THREE COURSE CHOICE MENU INCLUDING A GLASS OF RUINART NV ON ARRIVAL \$150**