

ROCKPOOL

BAR & GRILL ★ MELBOURNE

ROCKPOOL PRIVATE DINING MENU

A LA CARTE MENU

STARTERS AND ENTREES

Marinated Olives \$10
R Bar Mixed Roasted Nuts \$10
Classic Prawn Cocktail \$32
Gazpacho with Spanner Crab, Almond and Croutons \$38
San Daniele Prosciutto, Hazelnuts, Nectarine and Aged Balsamic \$35
Fried Semolina Dusted Calamari with Macadamia Tarator and Finger Lime \$32
Roasted Scallops with Orange Oil and Aleppo Pepper (FINALS ONLY) \$42
Summer Pea Salad with Barrel Aged Fetta \$21
Caesar Salad \$21

MAINS

Grass Fed American Style Cheeseburger \$29
Steak Frites with Café de Paris Butter \$42
Eggplant Parmigiana with Shaw River Buffalo Mozzarella \$39
Yellow fin Tuna with Salmoriglio, Shaved fennel and Lemon \$52
Cape Grim Beef Fillet with Chimichurri \$65
David Blackmore's Wagyu Rump Cap with Quandong Harissa (FINALS ONLY) \$125

SIDES

Coz, Radicchio and Endive Salad with Palm Sugar Vinaigrette \$12
Twice Cooked Potatoes Roasted with Garlic and Rosemary \$14
Chips with Murray River Pink Salt \$12
Mac & Cheese (contains speck) \$16

DESSERT AND CHEESE

Catherine's Passionfruit Pavlova \$23
Black Forest Cake \$23
Summer Fruit Trifle \$23
Cheese Selection with Condiments \$27