

# Rockpool Bar and Grill

## Entrée

Green, yellow and Roman Beans with ricotta, olive seeds and dill oil

Yellowfin tuna with Davidson plum, konbu and black sesame

Cape Grim beef carpaccio with baby beetroot and horseradish

Jamaican chicken with lime crema by Chef Dave Pynt, Burnt Ends

## Finals only

Spanner crab tart with Yarra Valley salmon roe and soft herbs

## Mains

Heirloom zucchini and goat cheese torta

Moolooloba swordfish with romseco and burnt red chilli

Fennel and black pepper crusted pork neck, cherry tomatoes and black olive

Cape Grim beef fillet with roasted corn puree

## Finals only

Robbins Island Waygu sirlion with chimichurri

## Sides

Cos, radicchio and endive salad with palm sugar vinaigrette

Fries

## Desserts

Peach melba tart

Chocolate and hazelnut mouse with chantilly cream

All Australian cheese plate with Outback condiments

## Finals only

Rockpool "Gaytime"

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## A LA CARTE MENU 2022

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Cape Grim beef carpaccio with baby beetroot and horseradish

Jamaican chicken with lime crema by Chef Dave Pynt, Burnt Ends

### Mains

Pork sanga with chipotle aioli by Chef Dave Pynt, Burnt Ends

Cape Grim minute steak with Café de Paris butter and fries

Heirloom zucchini and goat cheese torta

Mooloolaba swordfish with romesco and burnt red chilli

Fennel and black pepper crusted pork neck, cherry tomatoes and black olive

Cape Grim beef fillet with roasted corn puree

### Sides

Cos, radicchio and endive salad with palm sugar vinaigrette

Fries

### Desserts

Peach melba tart

Chocolate and hazelnut mousse with chantilly cream and praline

All Australian cheese plate with Outback condiments

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