

At Rockpool, we focus on relationships and seasonality of ingredients. And of course the most important ingredient of all is our suppliers.

All our suppliers go to extraordinary lengths to ensure that our produce is carefully nurtured.

As they are the strength behind our philosophy, we would like to take this opportunity to thank them.

Meats by Vic's Meat and Feather & Bone

Lamb by Brian Croser

Wagyu Beef by David Blackmore

Seafood by Christie's

Greens and Olive Oil by Fratelli Fresh

Caviar by Simon Johnson

Organic Eggs by Cornucopia and Fountaindale

Bread by Iggy's

Lescure Butter by Calendar Cheese

Selected Imported Cheese by Will Studd

Herbs and Flowers from Lyn York at Salad Farm

Coffee by Vittoria from Cantarella Brothers

Teas by Penelope Sach and Jing

Exotic produce from Fiat at Sunrise

Patrons with food allergies

Prior to ordering, please inform your waiter of any food allergies. Your waiter will then be able to tell you which menu items contain as an ingredient the relevant substance and the extent to which it is possible to accommodate any requested changes to a menu item.

However Rockpool advises patrons that all menu items may contain traces of allergens and will not accept responsibility.

Rockpool Cookbook (reprinted 2010) \$50

The Food I Love Cookbook \$89

Good Food Cookbook \$59

Balance and Harmony Cookbook \$125

All prices include Goods and Services Tax (GST)

Visit our website www.rockpool.com

The cornerstone of good cooking is to source the finest produce.

This is the unwavering philosophy that has driven Rockpool for over twenty years.

We are cooks living in the modern world and as such, are constantly exposed to new techniques, equipment and products. We share ideas and in turn are inspired by all the great cooks of the world. We gather all the influences the modern cook lives with and turn them into the ever evolving Rockpool menu.

Our only unbreakable rule is that in the end, the food we cook must be delicious first and foremost, because at Rockpool, taste and texture have always been the ultimate goal.

THE 4 COURSE A LA CARTE MENU

\$145 per person

Canape

Fragrant crab broth with hand picked queensland mud crab, dashi custard and tapioca

Course 1

Chirashi zushi of tuna, prawn, bonito and squid

Roasted western australian marron with bean “cassoulet”, gnocchi and almond cream

Green lip abalone, red braised thirlmere goose, chicken crisp and fine noodles with xo dressing

Beetroot and horseradish tart with seasonal vegetables and beetroot reduction

Rich and noble lobster congee, star anise scented peanuts, chinese fried bread and chilli oil

Scampi tartare with jerusalem artichoke, jicama and mugolio jelly

Course 2

Hervey bay scallops with white cut chicken, prawn cracker, green beans, corn and fish fragrant dressing

John dory poached in dashi with braised daikon, ginger pearls and buckwheat noodles inspired by yuichi kamimura

Stir fried southern calamari, smoked “schulz” bacon, chilli, coriander and squid ink noodles

Redgate farm’s partridge pie with melted leeks and borscht sauce

Confit suckling pig with veal sweetbreads, preserved mustard greens, sugar snap peas and superior stock

Course 3

Bass groper with aromatic green lentils, baby turnips and blood orange sauce

Roast burrawong chicken with spring garlic, baby zucchini, potato dauphine and parsley puree

Chinese roast pigeon with prawn stuffed eggplant and black vinegar sauce

Slow cooked brian croser’s mayland farm lamb with heirloom carrots, medjool dates, carrot souffle and lamb sauce

Rangers valley beef fillet*, hot and numbing brisket, tendon with soy and rock sugar sauce

Baby vegetable tagine with nut stuffed date and cauliflower

*David blackmore’s wagyu rib eye (score 9+) may be substituted upon request, supplement \$45

Course 4

Date tart (original since 1984)

Strawberry cheesecake with organic schulz quark

Baked alaska; pear sorbet and spiced mousse centre

Amedei chocolate and hazelnut filled pain perdu with banana ice cream

Passionfruit soufflé with passionfruit ice cream (preparation time 20 mins)

Selection of cheese (also available as an extra course with a \$20 supplement)

Mothais sur feuille

Mastorazio

Fougerus

Roquefort

Dessert wine by the glass

NV	Deseado late harvest sparkling torrantes	patagonia, argentina	\$12
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Fortified, malt whisky & digestif by the glass

	Rockford p.s. marion tawny	barossa valley, south australia	\$18
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	Seppeltsfield 1988, 21 year old para vintage tawny	barossa valley, south australia	\$20
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	Campbells classic muscat	rutherglen, victoria.	\$22
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	Dalwhinnie 15 year old single malt	highland, scotland	\$16
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	Oban 14 year old single malt	west highlands, scotland	\$15
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	Boulard grand solage pays d'auge calvados	normandy, france	\$16
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	Frapin XO fontpinot grande champagne cognac,	cognac, france	\$32
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Coffee and petits fours

Teas by penelope sach

Green tea

Summer delight

Petal tea

Lemon tang

Apres

Teas by jing

English breakfast (black tea)

Earl Grey (black tea)

Yunnan gold (black tea)

Silver needle (white tea)

Jade sword (green tea)

Dragon well (green tea)

Flowering jasmine peach

(scented green tea)

Mothais sur Feuille

Mothais sur Feuille is a surface-ripened goats milk cheese, produced by Sevre & Belle. The milk is produced in Poitou-Charentes, a region in the west of France near Bordeaux, an area famous for its goats milk.

Mothais sur Feuille is delicately creamy textured and exhibits the typical sharpness and rich qualities of good goats milk cheeses.

Mastorazio Casa Madaio

Mastorazio is a mature ewe's milk pecorino produced by Casa Madaio, a family owned cheese producer from the Cilento region in the south of Italy, near the city of Potenza.

Mastorazio owes its special characteristics to the caves of Castelvita where the cheese is matured.

The cheese is matured for 12 – 18 months and has the typical Pecorino aroma of milk, grass, dry hay and roasted hazelnuts. The taste tends to be sharp and slightly spicy.

Fougerus rouzaire

This artisanal cheese belonging to the Brie group is slightly larger than a Coulommiers. Originally, it was made on a farm for family consumption, with the fern leaf serving as decoration and flavouring. It was commercially produced for the first time at the beginning of the twentieth century. The scent of the fern blends with the smell of the mould. The pate is supple and sweet and has a salty taste. Affinage takes four weeks.

Gabriel Coulet Roquefort

The Coulet family has been making Roquefort since 1872, when Guillaume Coulet dug a wine cellar under his house. By a happy coincidence, he found that the cave he had made contained fleurines. These are cracks that occur naturally and therefore provide ventilation for the caves.

Recognising this, as an ideal space for maturing Roquefort, he abandoned the idea of a wine cellar. Five Coulet generations later, the family is still producing a premium Roquefort using specially selected *Penecillium Roqueforti* to produce an exceptional cheese with a strong salty flavour