

ROCKPOOL



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The Cornerstone of good cooking is to source the finest produce

At Rockpool we have put together a comprehensive "ocean to plate" seafood program, enabling us to deliver the best quality fish in the world.

Our fisherman, fishing for the Japanese export market, go through a 'stress minimising catch methodology', followed by Japanese fisherman for hundreds of years. The fish are line caught, immediately brain spiked (ikijimi killed) and ice slurried. This serves to bring the body temperature down more rapidly, and brings on rigor mortis. As a result the fish is less damaged by stress, preserving the best flavour and texture.

As the common practice of filleting fish with running water, leaches flavour from the fish, and damages the texture, all our fish come in whole under ice and are dry filleted each day. The fillets are then kept in a static fish cool room until needed for service. Thus we maintain complete control of the cold chain management.

To maintain purity with shellfish, we must keep them alive until ordered.

To reduce the stress on species that are not compatible, either for reasons of temperature, or to prevent predation we have installed 4 separate tanks with separate filtration systems, only running enough live stock in each tank so that the optimum level is not overloaded.

All our suppliers go to similar lengths to make sure that our produce is nurtured, we would like to take this opportunity to thank them, as they are the strength behind the philosophy of the restaurant

Fresh Herbs Grown by Trish Richards & Lyn Withers
Bread by Victoire
Oil, Vinegar and Cheese by Simon Johnson
Seafood by; Christies, De Costi, Southern Crays, Jolly Roger,
and Australian Hiramasa
Pigeons by Glenloth
Ducks by Meadows Farm, Tamworth
Veal by Mondo Di Carne
Aged Beef by Robin Perry
Selected Imported Cheese by Will Studd
Coffee by Vittoria, Cantarella Brothers

Chefs worldwide in conjunction with Rémy Martin are supporting UNICEF through the sale of '*Art of Excellence*' \$60
A wonderful book featuring the premier food cities and chefs of the world

Simply Asian Cookbook \$35
Rockpool Cookbook \$50

Visit Our Web Site At www.rockpool.com

Tasting Menu

Canape

Tastes, Fresh from the Sea

Mud Crab "Au Naturel" with Autumn Salad

King Prawn and Coconut Cake with Duck Confit
and Kimchi Flavoured Congee Sauce

Spring Bay Scallops with Sweet Corn Crepe,
Fragrant Lemongrass and Mussel Butter

Stir Fried Lobster and Kangaroo Island Chicken with Shiitake Mushrooms,
Hand Cut Noodles and Red Curry Sauce

Herb Crusted Bass Groper with Crab, Leek and Celeriac Sauce
-Saffron Farfalle

Tea Smoked Duck with Leek and Gai Choy Turnover,
Pineapple, Star Anise and Ginger Caramel Sauce

Selection of Desserts

Coffee with Pecan and Ginger Brownie Cake

\$160.00 per person - available until 9.30pm
Wine to match also available \$65.00 per person

Due to the extended number of courses
We request that the whole table order the tasting menu

Six Tastes, Fresh from the Sea	39.00
Tuna and Hiramasa Kingfish Sashimi with Freshly Grated Wasabi	36.00
Mud Crab "Au Naturel" with Autumn Salad	39.00
Salad of Grilled King Prawns with Salt and Pepper Tofu	32.00
Spring Bay Scallops with Sweet Corn Crepe, Fragrant Lemongrass and Mussel Butter	39.00
Warm Salad of King Prawn, Veal Sweetbread and Tea Smoked Oyster with Harissa	36.00
Stir Fried Lobster and Kangaroo Island Chicken with Shiitake Mushrooms, Hand Cut Noodles and Red Curry Sauce	43.00
King Prawn and Coconut Cake with Duck Confit and Kimchi Flavoured Congee Sauce	32.00
Squid, Squid Ink, Smokey Bacon, Chilli and Coriander Risotto "Prepared to order"	32.00

ALL PRICES ARE INCLUSIVE OF GOODS AND SERVICES TAX

John Dory Seared on Indian Pastry with a Spice and Yoghurt Sauce, Roma Tomato, Cucumber and Herb Salad	54.00
Seared Tuna Wrapped in Prosciutto, Stuffed with Anchovies - Red Wine and Roast Garlic Sauces	54.00
Herb Crusted Bass Groper with Crab, Leek and Celeriac Sauce -Saffron Farfalle	54.00
Red Emperor Cooked in a Pot with Garam Masala and Coconut Milk Served with Semolina Noodles and Snow Peas	54.00
Lobster Tagine with Nut and Spice Stuffed Dates, Eggplant Salad and Cous Cous	70.00
Stew of Scampi, Kingfish, Whiting, Live Tasmanian Scallops, Squid and Prawn with Mussel and Saffron Sauce, Aioli	60.00
Chinese Roast Pigeon with Prawn Stuffed Eggplant, Stir Fried Bok Choy and Black Vinegar Sauce	54.00
Tea Smoked Duck with Leek and Gai Choy Turnover, Pineapple, Star Anise and Ginger Caramel Sauce	54.00
Kangaroo Island Chicken Inspired by Burgundian Cooking (The chicken is roasted at low temperature for a long period of time. Slow cooking renders it very tender, the dark leg meat will have a pink hue, Rest assured that it is completely cooked through.) 54.00	
Twice Cooked Lamb with Middle Eastern Flavours	54.00
Pan Roasted White Rocks Veal with Red Braised Vegetables and Roast Potatoes	54.00

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Warm Rhubarb, Raspberry and Praline Pudding with Vanilla Sauce	23.00
Chestnut, Vanilla and Coffee Mille-Feuille	23.00
Pomegranate and Citrus Fruit Salad with Panna Cotta and Pistachio Ice Cream	23.00
Molten Caramel Centred Chocolate Cake with Buttermilk Ice Cream and Walnuts	23.00
Hazelnut Sablé with Quince and Rose Scented Yoghurt	23.00
Date Tart	23.00
Passionfruit Souffle with Passionfruit Ice Cream (Preparation Time 35 Minutes)	23.00
Kervella Rondolet	25.00
Formagella Artavaggio	25.00
Fourme D=Ambert	25.00
Montgomery Cheddar	25.00
Selection of Cheese	31.00
Coffee with Pecan and Ginger Brownie Cake	8.50

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Kervella Rondolet

Gabrielle Kervella has been making goats milk cheeses on her farm in the hills north of Perth in Western Australia for over ten years. She has bred an accredited herd of goats from a mix of Anglo Nubian and Saanen goats to adapt to local conditions. These are fed a controlled diet of organic pasture balanced with minerals. This cheese is mature, nutty and firm with a white mould. Fresh, clean, goat flavours with a hint of spice and a slight tartness.

Formagella Artavaggio

The term 'Formagella' is commonly applied to many different cheeses that originate in the Italian Alps. This cheese takes its name from the Valsassina Mountain Region where the Mauri family has been making cheese for four generations. It is matured in damp caves cut into the mountainside, overlooking the village of Pasturo. Stacked in the traditional wooded boxes for 30 days, the cheese slowly develops a thin orange rind, which encloses the mild, creamy paste. After wrapping, the cheese is ripened further at Calendar Cheese Co. until it has softened, and developed a distinct flavour with a hint of yeast.

Fourme D'Ambert

Semi hard, cylindrical, cow's milk cheese made to a traditional Auvergne recipe that is strictly controlled by regional appellation. The cheese features in the original stained glass windows of the local churches and it is thought that it was the forebear of the Stilton recipe introduced to the Midlands of England by the Norman invasion. Maturation is for a minimum of two months in mountain cellars, where a powdery grey natural rind forms on the outside. The ripened cheese has a very distinctive blue mould flavour and a delicate, creamy, soft texture.

Montgomery Cheddar

Hand made on the farm at a traditional West Country Cheddar maker - one of only ten farms still using traditional methods. A cloth bound Cheddar typically an old fashioned, fruity style with a slightly soft texture.