



# ROCKPOOL



**MAIN MENU**

## STARTERS

### **Garlic Flat Bread 70**

A soft grilled flat bread with spring onion and olive oil. Served with a fresh herb and garlic dipping sauce.

### **Fish Cakes 115**

Served with a lime aioli and a herb and avocado salad.

### **Beef Croquettes 95**

With cheese and panko crust, sliced Jalapeno and served with a cilantro-lime aioli.

### **Marrow Bone with Steak Tartare 145**

Roast marrow bone with a garlic and herb crust served with a beef tartare on the side and toasted sourdough bread.

### **Ceviche 95**

Diced fresh line fish, lime, citrus, cilantro, jalapeño chili, red onion and avocado.

### **Cajun Prawns 145**

3 Queen prawns, butterflied, dusted in Cajun spice and deep fried. Served with an side salad of greens, edamame beans and coconut shavings.

### **Calamari 125**

- Grilled calamari tubes finished with a garlic & lemon butter.
- Deep fried calamari tubes served with a tartare sauce.

### **Saldanha Bay Mussels 120**

With white wine, garlic, parsley and cream. Served with a homemade milk bun.

### **Fresh Wild Oysters SQ**

- Diced red onion and red wine vinegar.
- Ginger & soy dressing.

## SALADS

### **Greek Salad 145**

Tomato, cucumber, red onion, peppers, feta, olives, dried herbs, olive oil and red wine vinegar.

### **Blue Cheese Waldorf Salad 145**

Blue cheese, green apple, seedless red grape, celery, cucumber, Romaine lettuce and pecan nuts. Served with a sour cream and a mayonnaise dressing.

### **Chicken Caesar Salad 150**

Breaded chicken, bacon, Romaine lettuce, tomato, red onion, cucumber, croutons, Caesar dressing.

### **Beach Garden Salad 185**

Tempura spinach, beef, prawns, calamari, julienne vegetables, and spicy roasted coconut dressing.

## ASIAN TAPAS

### **Duck Spring Rolls 125**

Shredded confit duck, hoisin, cucumber and spring onion spring rolls. Deep fired and served with a soy dipping sauce.

### **Pork Belly Kebabs 115**

Fried pork belly cubes, tossed in a red dragon sauce and cucumber ribbons. Fresh pea shoots.

### **Yakitori Chicken Wings 110**

Marinated and dusted with a blend of spices, char-grilled then dunked in a sticky soy and ginger reduction, with sesame and spring onion. Served with a pineapple and mango chutney on the side.

### **Tataki**

Toasted Japanese milk bread, topped with sauteed leek and cream cheese. Drizzled with sweet soy reduction.

- Seared Beef 120
- Seared Tuna 125
- Salmon 145
- Miso Brinjal (V) 115

### **Vietnamese Rice Rolls (3 per portion)**

Lettuce, mint, carrot, cucumber, edamame and sesame, rolled in rice paper with a spicy soy and lemongrass dip.

- Lemongrass beef 100
- Steamed prawns 140
- Crunchy veg, mint & rice noodle 85

## TACO'S

Homemade traditional corn tortillas, served with Pico-de-Galo, pickled onion and cilantro. Served with a side order of guacamole.

- Braised Pork shoulder **110**
- Grilled Ribeye and chimichurri **115**
- Chipotle grilled chicken with avocado crema **100**
- Blackened line fish with a cilantro and lime aioli **115**

## BURGERS & BAO BUNS

### Beef Burgers

Served with hand cut potato fries, and fried onion rings.

- Streaky bacon, mashed avocado and feta **170**
- Smashed aged cheddar, balsamic caramelized onion, and bacon **175**

### Chicken Burgers

Served with hand cut potato fries, and fried onion rings.

- Southern fried chicken breast, hash brown, and cheese **160**
- Katsu fried chicken burger, green slaw, pickled cucumber, sesame mayo **160**

### Bao Buns

- Vegetables and crispy tofu (V) **75**
- Korean Chicken **80**
- Brisket **90**
- Pork belly **90**

## PASTA

### Seafood **220**

Prawns, calamari, mussels and line fish. White wine, tomato and basil. Tossed with tagliatelle.

### Prawn & Chorizo **195**

Prawns, chorizo, chilli, medium cream sherry, cherry tomatoes and fresh chilli. Finished with a touch of cream. Tossed with tagliatelle.

### Carbonara **165**

Bacon, egg yolk, Grana Parmesan cheese, spaghetti pasta.

### Chicken & Broccoli **150**

Tagliatelle tossed with Parmigiano Regino and course black pepper. Topped with grilled chicken breast and zesty steamed broccoli.

## POKE BOWLS

### Poke Bowls

Sushi rice, wakame, avocado, edamame beans and carrot. Tempura crunchies, sesame seeds, Japanese mayo.

Salmon **195** Prawn **180**  
Tuna **180** Chilli tofu (VE) **135**

## CURRIES & COMBOS

### Chicken & Prawns **355**

½ chicken and King prawns, served with Jasmine rice and basted with our signature peri-peri or mild lemon and herb sauce.

### Chicken & Calamari **325**

½ chicken and calamari, served with Jasmine rice and basted with our signature peri-peri or mild lemon and herb sauce.

### Durban Mutton Curry **200**

Tender Mutton on and off bone cooked low and slow in a rich aromatic masala of roasted spices, onions, tomatoes, garlic and fresh ginger. Finished with fresh coriander and a hint of chilli warmth. Served with Basmati rice, sambals and raita.

### Prawn Masala Curry **250**

Deshelled Gamberi, wet medium masala, fresh chilli, tomato and other herbs and spices, served with Basmati rice, sambals, and raita.

### Seafood Thai Green Curry **195**

Prawns, calamari, mussels, and Asian vegetables, cooked in a green Thai curry sauce, and served with sticky Jasmin rice.

## SEAFOOD

### Hake and Fries 140

Deep fried in a beer batter. Served with fries and a chopped salad.

### Calamari

Served with salad and a choice of fries or rice.

- Grilled calamari tubes finished with a garlic & lemon butter 235
- Deep fried calamari tubes served with a Tartare sauce 235

### Filletted Line Fish 245

Grilled and finished in a lemon & garlic butter sauce. Served with potato wedges and salad.

### Whole Baked Line Fish 250

Plate-sized line fish, oven baked and topped with a sauce of capers, anchovies and lemon. Served with hand cut potato chips and vegetables.

### Seared Tuna SQ

Tuna loin seared and served on a bed of Wasabi mashed potato, accompanied by stir fried Pak-Choi, soy and pickled ginger.

### Norwegian Salmon SQ

Almond crusted Norwegian Salmon, seared medium rare, and served on a bed of sweet potato mash, accompanied by steamed broccoli, and soy Beurre Blanc.

### King Prawns 390

7 Grilled king prawns served with a choice of peri peri or lemon butter served with rustic fries and chopped salad.

### Langoustines 595

4 Large langoustinos grilled and served with Jasmine rice, a creamy peri-peri or lemon and herb sauce.

### Seafood Platter (for two) SQ

Grilled King prawns, fresh line fish, calamari and mussels. Served with Jasmine rice or rustic fries. Lemon & peri-peri.

## MEAT

### Pork Belly 200g 245

Topped with Red dragon sauce, served with stir fried Bok Choy and butternut squash puree.

### Smoked Beef Brisket 220g 260

Korean rub, lightly smoked and slow cooked. Served with a bone marrow Jus and a Wakame salad.

### Lamb Rack 400g 310

Grilled on an open flame and finished in the oven with rosemary and garlic. Served with mash potato and seasonal vegetables.

### Spatchcock Chicken

- Lemon & herb 240
- Peri-peri 240
- Spicy jerk and BBQ seasoning 240

### Steaks

Served with parmesan, truffle fries and a choice of side veg or salad.

### Fillet

300g 285  
200g 200

### Aged Sirloin

300g 230  
200g 175

### Tomahawk

700g 385

### Sauces

- Marrow bone and red wine 45
- Madagascar Green peppercorn sauce 45
- Mushroom, Masala wine, chilli and cream 45
- Chimichurri 40
- Gorgonzola, cream, white wine, thyme 45

## DESSERTS

### Vanilla Crème Brule 70

### Rooibos and Vanilla Panna Cotta 95

Star anise infused honey, chocolate and walnut crumb. Candied orange peel.

### Lemon Drizzle Cake 95

With Elderflower ice cream and stone fruit puree.

### New York Style Cheese Cake 85

Served with a mixed berry compote.

### Mochie Brownie 95

Served with salted caramel and our homemade ginger, lemongrass and wild honey ice cream.