

Rockpool Bar and Grill (25/11/2009)

66 Hunter Street
Sydney NSW 2000

The stage was definitely set for this restaurant, the elaborate decorations, the lauded reputation and multi-million dollar wine cellar. After our first failed attempt to dine here, we came back with determination, bypassing the Bar for another day. We were greeted by professional service, though with a cold atmosphere combined with the high ceilings, sectioned areas and wide spacing seating.

The daily changing menu was impressive and upon examination we were spoilt for choice, possibly too many choices and as some of us found out, probably some choices could have been left off. The restaurant is famous for it's 'Grill', and that really was the star of the night, more on that later.

We were all seated soon enough, and a cloak room was a nice touch. We were seated right next to the kitchen which was a treat to see the sheer number of chefs preparing the meals and to be able to see some of our meals unwrapping before our eyes, it really was interesting to see in particular how the steaks were prepared, grilled, smoked and then heated above the heat. The smoke from the grill later on in the night was a bit disappointing but wasn't enough to really bother the table.

I shared a plate of oysters for entree and was let down, the oysters were on the small side and the mignonette sauce really just wasn't up to scratch. It definitely paled in comparison to those tasted in other similar restaurants. Personally a highlight for me was the mixed prosciutto plate which Jason and Janice ordered, the seafood entrees also looked salivating in presentation though I wasn't able to try, something to keep in mind next time.

Muahahah and onto the mains, around the table it was broadly split between the range of steaks and the roast chicken, the wagyu Bolognese was also tasted. I went with the chicken which was done quite well, being a fairly difficult dish and though the salad was too sour for my taste the overall dish was pleasing...that was till I tried Michael's 'Rangers Valley Dry Aged 300 Day Grain Fed Rib-eye on the Bone 440g + 72 days'. This dish deserves to be named in complete full, it was definitely the best steak I have had, the flavour was amazing and I was definitely envious of his choice from the piece I savoured. I can't do it justice in describing and so would just recommend you try it yourself.

The sides were quite well done, having shared the roast pumpkin and sweet potato (was delicious, even as a fan of both) and the potatoes in wagyu fat. The cold bean salad was also a refreshing side and overall the meal was very filling.

I wasn't able to stay for desserts, the list was comprehensive and both the mousse cake and black forest trifle looked delicious, I'll leave it to those who had the opportunity to try the dishes to elaborate. Overall it was a great dining experience, bumping into our ex-prime minister-to-be the restaurant definitely was classy and the transformation from bank to restaurant was beautiful. I caught a glimpse of the wine cellar on a walk around the mezzanine level but the star of the night by far was the steak.

Bon appétit

- Revsion Tam

Food Quality	8.5 (2.5 for the steak alone)
Value	7
Ambience	6
Cleanliness	6
Service	6