

ROCKPOOL

BAR & GRILL ★ PERTH

SEASONAL TASTING MENU

\$139 Per Person

\$209 Per Person with Wine Pairing

This menu is designed for the whole table

Optional Add on Tin of Caviar \$49 Per Tin

10g Black Pearl Oscietra Caviar served with Wagyu Fat Hash Browns, Sour Cream and Chives

Optional Champagne Pairing \$35 Per Person

NV Louis Roederer 'Collection 243, Brut' Reims, France (125ml)

Market Fish Crudo with Yuzu and Miso Emulsion, Pickled Daikon and Wasabi

2021 Hirsch Grüner Veltliner 'Hirschvergnügen' Kamptal, Austria (75ml)

★

Roasted Torbay Asparagus with Devilled Eggs and Sourdough

2022 Fermoy Estate 'Cold Fire, Fumé Blanc' Sauvignon Blanc, Margaret River, WA (75ml)

★

Abrolhos Islands Scallops with Aleppo Pepper and Orange Oils

2019 Château Chamboureau 'Champ de la Hutte' Chenin Blanc, Savennières, Loire Valley, France (75ml)

★

Cape Grim 36 Month Old Grass Fed Fillet with Togarashi and Beef Fat Sauce

Served With

Creamed Corn

Cos, Endive and Radicchio Salad with Burnt Honey Vinaigrette

2018 La Rioja Alta 'Viña Alberdi, Reserva' Tempranillo, Rioja, Spain (75ml)

★

Optional Add on Cheese \$20 Per Person or \$40 Per Person with wine pairing

Oregon Rogue River Blue served with Honeycomb

2019 Château Suduiraut 'Lions de Suduiraut' Botrytised Semillon Blend,

Preignac, Sauternes, Bordeaux, France (75ml)

★

Cuvee White Chocolate Mousse with Yuzu, Blackberry and Black Sesame Meringue

2020 Telmo Rodriguez 'MR' Moscatel, Málaga, Spain (60ml)

Kindly take note we are not able to cater for seafood or dairy allergies for this menu.

CREDIT CARDS INCUR A PROCESSING FEE OF 1.7% TO 2.7%. DEBIT AND EFTPOS CARD INCUR A PROCESSING FEE OF 0.95%. EXTERNAL PAYMENT APPS INCUR ADDITIONAL FEES. 10% DISCRETIONARY SERVICE CHARGE APPLIES TO ALL GROUPS OF 6+