

**ROCKPOOL**  
BAR & GRILL ★ PERTH

**DESSERT MENU**

## DESSERT

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Mandarin Sorbet, Grapefruit, Coconut and Fingerlime 15

2021 *Telmo Rodriguez 'MR' Moscatel, Málaga, Spain* 19/135 (500ml)

Catherine's Pavlova with Passionfruit 22

2023 *Glenguin 'The Sticky' Botrytised Semillon, Hunter Valley, NSW* 15/70 (375ml)

Cuvee Soleo Milk Chocolate Tart with Vanilla Ice Cream 18

NV *Sittella 'Solera' Liqueur Verdehlo, Swan Valley, WA* 23/190 (500ml)

Hot Brioche Doughnuts with Chantilly Cream (6 pc) 16

2018 *Disznókó '1413' Furmint Blend, Tokaji, Hungary* 21/150 (500ml)

## PETIT FOUR

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Petit Four Tasting 12 per person (Tartlet not included)

Passionfruit Marshmallow 11

Chocolate and Salted Caramel Macarons 10 (2 pcs)

42% Cuvee Caramelised Milk Chocolate Truffle 8 (2 pcs)

Salted Wagyu Butter Caramels 11

Strawberry and Pistachio Tartlet 10 (1 pc)

## CHEESE

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Will Studd Brillat Savarin Double Cream, Cow's Rhône Valley, France Served with Quince Paste

Pyengana Clothbound Cheddar, Cow's Milk, Tasmania, Australia Served with Quince Paste

Papillon Roquefort, Sheep's Milk, Roquefort, France Served with Local Honeycomb

Single Serve 21

Selection of Two 30

Selection of Three 40

### CHEESE + WINE 49

Oregon Rogue River Blue  
served with Honeycomb

+

2011 *Château Doisy Daene  
Botrytised Semillon Blend,  
Barsac,*

*Bordeaux, France*