

ROCKPOOL
BAR & GRILL ★ PERTH

DESSERT MENU

DESSERT

Mandarin Sorbet, Grapefruit, Coconut and Fingerlime 16

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

Catherine's Pavlova with Passionfruit 23

2023 *Vasse Felix 'Cane Cut' Semillon, Margaret River, WA* 14 / 70 (375ml)

Cuvee Soleo Milk Chocolate Tart with Vanilla Ice Cream 19

NV *Niepoort 'Ruby Port' Douro Valley, Portugal* 12 / 90 (750ml)

Hot Brioche Doughnuts with Chantilly Cream (6 pcs) 17

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

Crème Caramel 20

2013 *Argyros 'First Release' Vin Santo, Santorini, Greece* 35 / 235 (500ml)

Baked Vanilla Cheesecake with Mixed Berry Compote 19

2019 *Monte Tondo 'Nettare di Bacco' Garganega, Veneto, Italy* 17 / 120 (500ml)

Crème Brulee with Blood Orange and Burnt Vanilla Sorbet 19

NV *Chavost Ratafia Champenois, Chardonnay, Champagne, France* 19 / 225 (700ml)

PETIT FOUR

Petit Four Tasting Plate 13 per person

Passionfruit Marshmallow 12

Chocolate and Salted Caramel Macarons 11 (2 pcs)

42% Cuvee Caramelised Milk Chocolate Truffle 9 (2 pcs)

Salted Wagyu Butter Caramels 12

CHEESE

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

2021 *Zind-Humbrecht 'Turkheim' Gewürztraminer, Alsace, France* 26 / 130 (750ml)

Single Serve 22

Selection of Two 31

Selection of Three 41

CHEESE + WINE 49

Oregon Rogue River Blue
served with Honeycomb

+

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