

ROCKPOOL  
BAR & GRILL ★ SYDNEY

DESSERTS AND  
DESSERT WINE LIST

## DESSERT

Matching wines curated by the Sommeliers

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Strawberry Sorbet, with <i>NV Louis Roederer 'Collection 244' Montagne de Reims, Champagne, Fr</i>	29
Blackberry Sorbet and Gin Granita with Lemon and Rosemary <i>2012 Zilliken 'Forstmeister Geltz' Riesling Auslese, Mosel, Ger</i> 75ml	23 34
Catherine's Passionfruit Pavlova <i>2017 Oremus, Tokaji Aszú, '3 Puttonyos', Tokaji, Hungary</i> 75ml	25 35
Smoked Vanilla Ice Cream with "Rockpool" Ice Magic <i>NV Seppeltsfield 'DP63 Solero' Grand Muscat, Rutherglen, Vic,</i> 60ml	19 18
Warm Rhubarb and Strawberry Pudding with Vanilla Sauce <i>NV Bénédicte &amp; Stéphane Tissot 'Macvin du Jura Blanc' Jura, Fr</i> 60ml	27 29
Crème Caramel <i>2009 Château Guiraud, Sauternes, Bordeaux, Fr</i> 75ml	24 39
Spiced Chocolate Doughnut with Raspberries and Cream <i>NV Penfolds 'Grandfather 20<sup>th</sup> Rare Tawny' Barossa Valley, SA</i> 60ml	26 25

## PETIT FOURS

Pair them with a glass of *NV Penfolds 'Grandfather 20th Rare Tawny' (60ml)* 25

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Devils Food Cupcake with Salted Caramel	10
Dark Chocolate Bark with Macadamia and Sesame	13
Blood Orange Marshmallows	12
Wattleseed Caramel Slice	13
Passionfruits Bonbons	13

## CHEESE

Pair them with a Sommelier's selection of three fortified wines 58

30ML each

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<b>Single Selection 23</b>	<b>Each Additional Selection 11</b>
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Saint, Cow's Milk, Bruny Island, Tas
Bruny Island Raw C2, Cow's Milk, Bruny Island, Tas
Raw George, Cow's Milk, Bruny Island, Tas
Banksia Special Reserve, Cow's Milk, Castlemaine, Vic
Blue Stone, Cow's Milk, Long Paddock, Vic
Long Paddock Driftwood, Cow's Milk, Castlemaine, Vic
Pyengana, 12 Months Aged Cheddar, Cow's Milk, Pyengana, Tas

Sommelier's favourite matching wines

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RED	150ML/375ML	
2021	Tannat Blend, Bodega Bouza, Monte Vide Eu, Montevideo, Uy	68/170
2020	Syrah Blend, Domaine Billon 'Les Elotins' Côte Rôtie, Rhone Valley, Fr	69/173
2017	Shiraz, Yalumba 'Octavius' Barossa Valley, Aus	65/163
2004	Cabernet Blend, Château Sociando-Mallet, Haut-Médoc, Fr	95/238

DESSERT 75ML

2017	Oremus, Tokaji Aszu, '3 Puttonyos', Tokaji, Hun	35
2014	Pillitteri Estates 'Ice Wine' Niagara on the Lakes, Can	48
2012	Zilliken 'Forstmeister Geltz' Riesling Auslese, Mosel, Ger	34
2010	Château d'Yquem, Sauternes, Fr	220

FORTIFIED 60ML

2016	Quinta Do Noval 'LBV' Port, Douro, Pt	29
NV	Henri Giraud 'Solera 90-16' Ratafia, Champagne, Fr	48

## COFFEE & TEA SELECTION

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### Lavazza – Kafa Forest Coffee 100% Arabica 7

Espresso, Long Black, Macchiato

Flat White, Cappuccino, Latte, Hot Chocolate

### Organic Tea Selection – Apothēca By Anthia 7

English ~ English Breakfast Tea

(Classic breakfast tea with premium grade)

Earl ~ Earl Grey Tea

(Orange pekoe black tea leaf imbued with the essential oil of Bergamot)

Shine ~ Lemon & Ginger Tisane

(Ginger root, Licorice root, Lemon myrtle leaf, Lemon verbena leaf & Lemongrass leaf)

Zephyr ~ Mint Tisane

(Peppermint leaf, Licorice root & Blue cornflower)

Harmonia ~ Naturopathic Tummy Tisane

(Aniseed, Fennel seed, Clove bud, Star anise, Cinnamon & Ginger root)

Verdant ~ Australian Green Tea

(An Australian grown green tea called Shincha)

## SWEET & FORTIFIED WINES – BY THE GLASS

DESSERT

75ML

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2022 Cep by Cep, Coteaux du Layon, Loire Valley, Fr 18

2018 Alois Kracher ‘Welschriesling BA Cuvée’ Burgenland, At 24

2012 Zilliken ‘Forstmeister Geltz’ Riesling Auslese, Mosel, Ger 34

2014 Pillitteri Estates ‘Ice Wine’ Niagara on the Lakes, Can 48

2017 Oremus, Tokaji Aszú, ‘3 Puttonyos’, Tokaji, Hungary 35

2021 Donnafugata ‘Ben Ryé’ Passito di Pantelleria, Sicily, It 48

2009 Château Guiraud, Sauternes, Fr 39

2010 Château d’Yquem, Sauternes, Fr 220

FORTIFIED

60ML

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NV Seppeltsfield ‘DP63 Solero’ Grand Muscat, Rutherglen, Vic 18

NV Penfolds ‘Grandfather 20th Rare Tawny’ Barossa Valley, SA 25

2016 Quinta Do Noval ‘LBV’ Douro, Pt 29

2000 Warre’s ‘Vintage Port’ Douro, Pt 49

2002 Toro Albalá ‘Don P.X’ Pedro Ximenez, Montilla Moriles, Sp 36

NV Henriques & Henriques ‘10 Years Old Malvasia’ Madeira, Pt 31

NV Henri Giraud ‘Solera 90-16’ Ratafia, Champagne, Fr 48

NV Bénédicte & Stéphane Tissot ‘Macvin du Jura Blanc’ Jura, Fr 29