

ROCKPOOL
BAR & GRILL ★ PERTH

DESSERT MENU

DESSERT

Mango Sorbet with Candied Dessert Lime and Fresh Diced Mango 16
2017 Josef Spreitzer '303' Spätlese Riesling, Rheingau, Germany 19 / 190 (750ml)

Catherine's Pavlova with Passionfruit 23
2024 Vasse Felix 'Cane Cut' Semillon, Margaret River, WA 15 / 75 (375ml)

Textures of Chocolate, Cherries & Mascarpone 23
NV Niepoort 'Ruby' Port, Douro Valley, Portugal 13 / 95 (750ml)

Hazelnut Choux, Hazelnut Crème, Cinnamon Crumble and Hazelnut Ice Cream 18
NV Morris 'Premium Rare' Muscat, Rutherglen, VIC 36 / 285 (500ml)

Crème Brulée with Blood Orange and Burnt Vanilla Sorbet 19
2018 Royal Tokaji Wine Co. 'Late Harvest' Furmint, Tokaji, HUN 16 / 105 (500ml)

TABLE SIDE FLAMBÉ

Mango and Vanilla Bombe Alaska with Mango Passion Fruit Compote 45
(Suitable for 2)

PETIT FOUR

Petit Four Tasting Plate 13 per person

Passionfruit Marshmallow 12

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

Salted Wagyu Butter Caramels 12

Passion Fruit Yuzu Tart 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