

**ROCKPOOL**  
BAR & GRILL ★ PERTH

**DESSERT MENU**

## DESSERT

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Mango Sorbet with Candied Dessert Lime and Fresh Diced Mango 16  
2024 *Fraser Gallop 'Ice Pressed' Chardonnay, Margaret River, WA 18 / 90 (375ml)*

Catherine's Pavlova with Passionfruit 23  
2024 *Vasse Felix 'Cane Cut' Semillon, Margaret River, WA 17 / 85 (375ml)*

Pemberton Cherries with Pistachio Ice Cream and Cuvee Chocolate 18  
2020 *Schloss Lieser 'Wehlener Sonnenuhr' Riesling Spätlese, GER 17 / 170 (750ml)*

Crème Brûlée with Blood Orange and Burnt Vanilla Sorbet 19  
2018 *Disznókó '1413' Tokaji Édes Szam., Furmint, Tokaji, HUN 23 / 160 (500ml)*

## TABLE SIDE FLAMBÉ

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

## PETIT FOUR

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*Petit Four Tasting Plate 13 per person*

Passionfruit Marshmallow 12

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

Salted Wagyu Butter Caramels 12

Passionfruit and Yuzu Tart 12

## CHEESE

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

Farm House Aged **Cheddar**, UK, Cows Milk 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)*

### CHEESE + WINE 49

***Oregon Rogue River Blue served with Honeycomb***

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***2017 Jurtschitsch Grüner Veltliner Beerenauslese, Kamptal, Austria (75ml)***

Single Serve 22

Selection of Two 31

Selection of Three 41