

**ROCKPOOL**  
BAR & GRILL ★ PERTH

**DESSERT MENU**

## DESSERT

---

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)*

"Ferrero Rocher" Cuvee Cremeux, Hazelnut Praline Cream, Salted Caramel 22

2003 *Seppeltsfield 'Para, 21 Year Old' Tawny, Barossa, SA 19 / 195 (750ml)*

Yogurt Panacotta with Mango, Passionfruit and Raspberry Champagne Granita 19

2018 *The Yard 'Cane Cut' Gewürztraminer, Pemberton, WA 15 / 75 (375ml)*

## PETIT FOUR

---

Petit Four Tasting Plate 13 per person

Passionfruit Marshmallow 12

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

Passionfruit and Yuzu Tart 12

## CHEESE

---

L'Artisan Mountain Man **Reblochon**, Victoria,  
Cow's Milk Served with Quince Paste

Farm House Aged **Cheddar**, UK, Cow's 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

★

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

Single Serve 22

Selection of Two 31

Selection of Three 41