

**ROCKPOOL**  
BAR & GRILL ★ PERTH

**DESSERT MENU**

## DESSERT

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Seasonal Sorbet, Grapefruit Champagne Granita 18

2018 *Disznókó '1413, Edes Szamorodni' Furmint, Tokaji, Hungary 24 / 150 (500ml)*

White Chocolate Mousse, Blackberry Sorbet, Candied Finger Lime 18

2025 *Fraser Gallop 'Ice Pressed' Chardonnay, Margaret River, WA 18 / 91 (375ml)*

Passionfruit Pavlova 23

2021 *La Caussade, Semillon, Sainte-Croix-du-Monte, France 22 / 110 (375ml)*

Rhubarb Sorbet, Citrus Cream, Poached Pear, Finger Lime 19

2024 *Vasse Felix 'Cane Cut' Semillon, Margaret River, WA 19 / 96 (375ml)*

Crème Caramel 20

NV *Kracher 'Noble Reserve' TBA Chardonnay, Burgenland, Austria 34 / 99 (187ml)*

Tart of the Day 19

NV *Vino Volta 'Intimations' Liqueur Verdelho, Swan Valley, WA 24 / 190 (500ml)*

## PETIT FOUR

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Petit Four Tasting Plate 18 per person (1pc of each)

Passionfruit Marshmallows 12

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

Strawberry Tart 12 (2 pcs)

Dulce de Leche Alfajor 9 (1pc)

## CHEESE

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Brillat-Savarin Triple Cream, Cow's Milk, Burgundy, France

Ford Farm House Aged Cheddar, Cow's Milk, Dorset, UK

Papillon Roquefort, Sheep's Milk, Roquefort, France

Rogue River Blue, Cow's Milk, Oregon, USA (29 supplement)

*Cheese Served with Crackers and Quince Paste*

Single Serve 22

Selection of Two 31

Selection of Three 39