

# ROCKPOOL

## BAR & GRILL ★ PERTH

### THE BEST OF ROCKPOOL BAR & GRILL 10<sup>TH</sup> ANNIVERSARY TASTING MENU

FEATURING THE BEST OF WEST AUSTRALIAN PRODUCE

David Blackmore's Dry-Aged, Full-Blood Wagyu Slider  
and Glass of Sparkling Wine on Arrival

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\*Pink Snapper Ceviche with Zucchini, Blood Lime and Chilli

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Charcoal-roast West Australian Blue Ridge Marron Split and Marinated

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\*\*Fried Calamari with Romesco

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\*Dhufish with Herb Salad and Aioli

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#### **Tasting Plate of our Beautiful West Australian Meat**

Wood-Fire Grilled David Hohnen's Arkady Lamb Cutlets

White Rocks Veal Cutlet

Blackwood Valley Dry-Aged, 36-Month-Old, Grass-Fed Sirloin on the Bone

*Served with*

Wood-Fire Grilled Broccolini with Pecorino Cheese

Radicchio, Cos and Endive Salad with Palm Sugar Vinaigrette

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Valrhona Jivara Milk Chocolate & Salted Caramel Gateaux with Nohory Vanilla Bean Ice Cream

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Tea or Coffee

with Armagnac Truffle

*Menu \$155 Per Person*

*Wine Pairing \$65 Per Person*

*Minimum Two Guests*

*Available Thursday, 1 April to Friday, 30 April*

\*Fish supplied by Ben Pethick

\*\* Seafood supplied by Kailis Bros

**Bookings:** [Rockpool Bar & Grill Perth](#) | [Perthreservations@rockpool.com](mailto:Perthreservations@rockpool.com) | 08 6252 1900.

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