

# ROCKPOOL

BAR & GRILL ★ PERTH

## MOSS WOOD WINE DINNER

TUESDAY 5<sup>TH</sup> APRIL 2016

Four Raw Tastes of the Sea

Fried Calamari with Romesco

Jamondul Serrano Jamon Reserva, Trevelez Serrano Jamon,  
Fratelli Galloni Parma Prosciutto, Rodriguez Chorizo with Pickles

Sautéed White Rocks Veal Sweetbreads with Almonds, Orange and Rosemary

Heirloom Tomatoes with Balsamic Vinegar, Shallot, Basil and Woodside Goats Curd

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Slow Roasted Cape Grim Beef Fillet with Modern Béarnaise

Wagyu Bolognese with Hand Cut Fettuccine

Market Fish with Red Braised Vegetables and Herbs with Aioli

Goats Cheese Tortellini, Burnt Butter, Pine Nuts and Raisins

*Served with*

Baby Baldavis Kipfler Potatoes Sautéed in Wagyu Fat with Rosemary and Garlic  
Wood Fired Grilled Creamed Corn with Chipotle Chilli Butter and Manchego Cheese

Radichio, Cos and Endive Salad with Palm Sugar Vinaigrette

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Almond Macaron Ice Cream Sandwich

Crème Caramel

Catherine's Passionfruit Pavlova

Cheese Selection



The cornerstone of good cooking is to source the finest produce." **Neil Perry**