

ROCKPOOL BAR & GRILL SYDNEY  
PRIVATE DINING ROOM MENU

**MENU OPTIONS**

<b>2 COURSE CHOICE MENU</b>	<b>\$110 PER PERSON</b>
<b>3 COURSE CHOICE MENU</b>	<b>\$139 PER PERSON</b>

**ENTREES**

*PLEASE CHOOSE THREE OPTIONS FROM THE BELOW TO ACCOMPANY THE VEGETARIAN OPTION\**

\* Burraduc Buffalo "Dolcenina" Cheese with Grilled Nectarine and Hazelnuts

Iceberg Lettuce with Roquefort, Bacon and Walnuts

Crudo of Market Fish, Hiramasa Kingfish and Yellowfin Tuna with Ginger and Finger Lime

Abrolhos Islands Scallops with Aleppo Pepper and Orange Oil

Fried Calamari with Macadamia Tarator, Saltbush and Kampot Pepper

David Blackmore Wagyu Bresaola with Guindillas, Mahon Cheese and Brioche Crumbs

Wagyu Bolognese with Hand Cut Fettuccine

**MAINS**

*PLEASE CHOOSE THREE OPTIONS FROM THE BELOW TO ACCOMPANY THE VEGETARIAN OPTION\**

\* Australian Native Greens Spanakopita

Charcoal Roasted Market Fish with Herb and Garlic Butter

Charcoal Roasted Market Fish with Romesco

Bangalow Pork Chop with Curry Leaves, Black Peppercorns and Caramelized Whey

Corned Wagyu Silverside with Mustard Sauce

Wood Fire Grilled Grass Fed Fillet with Modern Béarnaise  
(Cooked Medium Rare)

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

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**SIDE DISHES**

*PLEASE CHOOSE TWO OPTIONS FROM THE BELOW*

Radicchio, Cos and Endive Salad with Palm Sugar Vinaigrette

Boiled Mixed Greens with Olive Oil and Lemon

Thick Cut Chips

Potato Puree

Macaroni Cheese

**DESSERTS**

*ALL DESSERTS AVAILABLE*

*(PLEASE CONFIRM IF YOU WOULD LIKE DESSERT)*

Catherine's Passionfruit Pavlova

Chocolate Mille Feuille

Raspberry, Coconut and Macadamia Splice

Cheese Selection

PLEASE NOTE THAT ALL MENUS ARE SUBJECT TO CHANGE DUE TO AVAILABILITY OF PRODUCE

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