

# ROCKPOOL BAR & GRILL SYDNEY

## PRIVATE DINING ROOM MENU

### MENU OPTIONS

**2 COURSE CHOICE MENU \$110 PER PERSON**

**3 COURSE CHOICE MENU \$139 PER PERSON**

### ENTREES

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

\*Salad of Roasted Beetroot, Horseradish and Macadamia

Baby Cos and Slow Cooked Egg Salad with Green Goddess Dressing  
and Don Bocarte Anchovy

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 Marinated Peppers

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

Shaved Zucchini Salad with Pecorino, Mint and Almonds

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 and Chestnut 'Mont Blanc'

Banana Cheesecake with Banana Ice Cream

Cheese Selection

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

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