

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

Butter Lettuce, Avocado, Cherry Tomato and Jalapeno Chilli Salad*

Market Fish with Lemon, Black Sesame and Davidson Plum

Abrolhos Islands Scallops with Aleppo Pepper and Orange Oil

Fried Calamari with Macadamia Tarator, Saltbush and Kampot Pepper

Wagyu Bolognese with Hand Cut Fettuccine

MAINS

* Australian Native Greens Spanakopita

Charcoal Roasted Market Fish with with Roast Tomato
and Saffron Sauce

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

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

SIDE DISHES

ALL THREE OPTIONS AVAILABLE*

Radicchio, Cos and Endive Salad with Palm Sugar Vinaigrette*

Boiled Mixed Greens with Olive Oil and Lemon*

Potato Puree*

Thick Cut Chips – Additional \$10 per serve

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

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DESSERTS

ALL DESSERTS AVAILABLE

(PLEASE CONFIRM IF YOU WOULD LIKE DESSERT)

Goats Milk Sorbet with Mandarin Granita
and Candied Macadamia

Catherine's Passionfruit Pavlova

Eight Layered Chocolate Cake with Raspberry Sorbet

Cheese Selection

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

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