

# ROCKPOOL

## BAR & GRILL ★ SYDNEY

### MELBOUNE CUP LUNCHEON

Tuesday 6 November 2018

#### Glass of Ruinart R de Ruinart

#### ENTREE

Half a Dozen Freshly Shucked Merimbula, Sydney Rock Oysters with Mignonette Dressing  
Hiramasa Kingfish with Lemon, Black Sesame and Davidson Plum  
Salad of Wood Fire Grilled Vegetables and Goat's Curd  
David Blackmore's Wagyu Bresaola with Pickled Peppers, Manchego and Brioche Crumb  
House Smoked Berkshire Leg Ham with Bruny Island Cheddar and Pickled Onions  
Fried Calamari with Romesco  
Charcoal Roast Squid and Pork Belly  
Wagyu Bolognese with Hand Cut Fettucine

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#### MAIN PLATES

Fried Black Bean and Manchego Tamale, Pickled Green Tomatoes and Pumpkin Seeds  
Free Range Burrawong Chicken with Spring Vignole  
Snapper with Herb Butter, Capers and Breadcrumbs  
Blue Eye Trevalla with Mussel and Saffron Sauce  
House Made Bangalow Pork Sausages with Green Lentils and Shaved Apple  
Milly Hill Lamb Chops and Cutlets with Traditional Mint Jelly

#### BEEF FROM THE WOOD FIRED GRILL

##### DAVID BLACKMORE'S DRY AGED

##### FULL BLOOD WAGYU OX

Topside 240g 35 days

##### CAPE GRIM DRY AGED 36 MONTH OLD

##### GRASS FED

Rib Eye on the Bone 350g 36 days

##### CAPE GRIM DRY AGED VINTAGE 60 MONTH OLD

##### GRASS FED

Fillet 250g

Fillet 250g 'Minute Style' with Cafe de Paris

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#### SIDES

Radicchio, Cos and Endive Salad with Palm Sugar Vinaigrette  
Sebago Potatoes Sautéed with Wagyu Fat, Garlic and Rosemary  
Boiled Mixed Greens with Olive Oil and Lemon

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#### DESSERT

Lemonade Fruit Sorbet with Jasmine Granita  
Blueberry Mousse with Blueberry Sorbet, Lavender and Pistachio Praline  
Vanilla Ice Cream with Valrhona "Ice Magic" and Chocolate Pearls  
Catherine's Passionfruit Pavlova  
Crème Caramel  
Flourless Chocolate Cake with Raspberries and Chantilly Cream

**\$150 PER PERSON**



**Neil Perry**