

ROCKPOOL
BAR & GRILL

MELBOURNE CUP 2018

CANAPÉS ON ARRIVAL

David Blackmore's full blood wagyu slider
Goats cheese tortellini with pine nuts and raisins
Hiramasa king fish and king prawn ceviche with chill and avocado

ENTRÉES

Charcoal roasted Great Southern asparagus, slow cooked egg, manchego
King prawn and gremolata ravioli, Riesling braised cabbage, prawn bisque
David Blackmore's full blood Wagyu carpaccio, celeriac remoulade, rocket, aged balsamic

MAINS

Cape Grim dry aged rib eye on the bone
Vintage Cape grim fillet
Charcoal oven roasted market fish, roast tomato sauce and herb crust
Pumpkin and sage tortelli, brown butter and parmesan
Served with baby kipfler potatoes sautéed in wagyu fat with rosemary and garlic, cos and radicchio salad with palm sugar vinaigrette, wood fired grilled creamed corn, chipotle butter and manchego

DESSERT

Peanut butter, Caramel and Chocolate with roasted cocoa sorbet
Crème caramel
Selection of cheese, fruit bread, frisee and pear salad with bacon vinaigrette

BEVERAGES

R de Ruinart Champagne NV
Cape Mentelle Wallcliffe 2015 Sauvignon Blanc, Semillon
Cape Mentelle Wilyabrup 2015 Cabernet Sauvignon Blend

\$229 PER PERSON