

We believe that eating in a fine restaurant is a journey and we invite our guests to indulge in the small tastes the eight course menu offers. This is the best way to experience Rockpool's food and wine as one course leads to another in harmony and balance.

## THE 8 COURSE GRAND TASTING MENU

\$195 per person

Sterling caviar on prawn toast

Fragrant crab broth with hand picked queensland mud crab, dashi custard and tapioca

Chirashi zushi of tuna, prawn, bonito and squid

Green lip abalone, red braised thirlmere goose, chicken crisp and fine noodles with xo dressing

Coorong yellow eye mullet\*\* with crisp melanda pork belly, artichokes and olives

Redgate farms partridge pie with melted leeks and borscht sauce

David blackmore's full blood wagyu rib eye (score 9+) hot and numbing brisket, tendon with soy and rock sugar sauce

Pink grapefruit and pine nut tartlet

Baked alaska; pear sorbet and spiced mousse

Coffee and petits fours

*The tasting menu is available for the whole table only.*

*Please advise your waiter if dishes need to be altered to accommodate dietary needs.*

*Wine to match is also available \$95 per person.*

*Last order for the tasting menu is 9.30 pm.*

\*\* Coorong yellow eye mullet from south australia are marine stewardship council approved; these fish will now be sustainable forever