

Victorian Beef Tasting Menu

Rockpool Bar and Grill Melbourne present a five-course tasting menu showcasing the best beef produced in Victoria; Wagyu, Mishima, Angus, Wagyu x Angus and Jersey. Each course allows guests to explore the uniqueness of each breed alongside the very best Victorian produce, native ingredients, wines and spirits.

\$195 Per Person | Wine Pairing \$120 Per Person

DENVER · BONE MARROW · TONGUE

DAVID BLACKMORE MISHIMA
35mo, Grass Fed, MB9+

SIRLOIN 'BLACK & BLUE' TARTARE

ROCKPOOL RESERVE F1 WAGYU x ANGUS
48mo, Grass & Barley Fed MB8+

SPINALIS · EYE OF SCOTCH · WATTLESEED MOLE

GIPPSLAND BLACK ANGUS
45mo, Grass Fed

RUMP CAP · NATIVE SAMBALS

DAVID BLACKMORE FULL BLOOD WAGYU
26mo, Grass & Ration Fed, MB9+

JERSEY YOGHURT SORBET · MANGO · GREEN ANTS

GIPPSLAND JERSEY
Pasture Raised Dairy

DAVIDSON PLUM & CUVÉE CHOCOLATE TRUFFLE

GIPPSLAND JERSEY
Pasture Raised Dairy

