

Seasonal Tasting Menu

Rockpool Bar & Grill Perth present a seasonal tasting menu celebrating Western Australian produce, premium beef and the signature woodfire grill. From BBQ Pemberton marron with corn and curry leaf to David Blackmore Wagyu Denver, each course is thoughtfully prepared with clean, focused flavours and optional beverage pairings curated to complement the experience.

\$189 Per Person | Wine Pairing \$269 Per Person

TALLOW HASHBROWNS, WAGYU TARTARE, CAVIAR

David Blackmore Wagyu, Mountain Pepper Caramel

NV Etienne Calsac 'Rosé de Craie' Avize, Côtes de Blancs, Champagne, France (75ml)

SOURDOUGH, SMOKED BUTTER

BBQ Pemberton Marron, Corn and Curry Leaf

2020 Stefan Winter 'Dittelsheim' Grauburgunder [Pinot Gris], Rheinhessen, Germany (75ml)

DRY AGED P. PRINCI RUMP & DAVID BLACKMORE WAGYU DENVER

Caramelised Shallots, Wood Fired Mushrooms, Smoked Beef Fat Sauce

2019 Benjamin de Beauregard 2nd Wine Merlot Blend, Pomerol, Bordeaux, France (100ml)

CARAMELISED SUNCHOKE ICE CREAM, MANDARIN & PUFFED GRAINS

2025 Fraser Gallop 'Ice Pressed' Chardonnay, Wilyabrup, Margaret River, WA (60ml)

PETIT FOURS

