



Something Special at Rocks Spring & Summer 2015-16 Volume 1



The team at Rocks on Rosalind offer something special for the discerning palate. A privately tailored degustation with matching beverage - Fine dining is available in Bendigo. Anything is possible at Rocks.

FOOD OFFERING: DEGUSTATION

5 course degustation \$109pp

7 course degustation \$146pp

9 course degustation \$192pp

SOMMELIER'S SELECTION:

from \$76pp

Food and wine matching is an art where an experienced and professionally trained sommelier will carefully and thoughtfully craft beautiful flavour matches to further enhance the food and beverage offering.

Our banquet and specialty menus can be matched with wines, cocktails or beers, to create a true dining experience which is both memorable and delicious.

Fine dining is available in Bendigo and can be tailored to a range of budgets. Discuss your thoughts and event style personally with Finn who will organise the perfect selection to suit the menu, your tastes and your guest requirements.

In addition to our individually selected packages we have the ability to add your favourite drink with a small supplementary charge

Supplements include the following:

- Canapés on arrival \$12pp
- French fizz on arrival \$POA
- Rocking cocktails for \$20pp
- Special wine \$POA (we will discuss your preference)
- BYO \$20 per bottle corkage - bring something you have been saving for a special occasion

DEGUSTATION MENU SAMPLE

Canapés on arrival

Tempura nori wrapped Moreton Bay bug tail Chinese Shallot oil

Pork rilette dry vermouth, cassis, beurre noisette & juniper

MATCHED WITH:
2005 Goutorbe Champagne Ay

Patagonian tooth fish rose water spiced poached pear, celeriac puree & lemon salt

MATCHED WITH:
Curly Flat Pinot Gris

Duck, pistachio & foie gras terrine salted thyme, cassis & Domaine du Chateau Gris Bourgogne jelly en brioche

MATCHED WITH:
2007 Domaine du Chateau Gris Clos du lupe - Nuits de Saint Georges, Burgundy.

Grade 7 Wagyu porterhouse pommes fondant, borlotti, broad & white bean ragout, star anise, chocolate & vanilla jus

MATCHED WITH:
2006 Turners Crossing The Cut
1997 Leconfield Cabernets

Cheese platters Lavoche, apple and quince paste

MATCHED WITH:
Rutherglen Muscat