



Something Special at Rocks



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.

5 COURSE DEGUSTATION

\$75PP Matched wine: \$40PP

Bread

Tapioca Cracker

Seafood emulsion, creme fraiche

Peking Duck Broth GF

Coriander oil

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Grilled Plums GF

Goat's cheese, raspberry vinegar

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Bresola GF

Egg yolk, apple, onion rings

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King Prawn GF

Kohlrabi puree, prawn consomme, oyster mushrooms

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Kangaroo Loin GF

Lovage puree, turnip, pickled pear

7 COURSE DEGUSTATION

\$95PP Matched wine: \$55PP

Bread

Scallop GF

Macadamia purée, gochujang crumb

Oyster GF

Chinese shallot oil

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Heirloom Tomato GF

Whipped ricotta, kombu oil

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Smoked Trout GF

Charred cucumber, pickled beetroot

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Prosciutto Di Palma GF*

Burrata & saba dressing

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King Prawn GF

Kohlrabi puree, prawn consomme, oyster mushrooms

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Saucisson a L'ail GF

Pickles, savora mustard

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Lamb Neck GF

Glazed carrots, black truffle puree

All items subject to change

**Can be made gluten free/vegan upon request*