

THE ROCKFORD

ENTRÉE

Toasted Sourdough Garlic Bread <i>served with marinated black olives</i>	10
Smooth and comforting pumpkin soup <i>with sliced toasted Sourdough bread</i>	13
Hearty green pea and ham soup <i>with sliced toasted Sourdough bread</i>	14
Golden Cheesy Mozzarella Croquettes <i>with a sweet chilli dipping sauce</i>	16
Crispy pumpkin arancini rice balls <i>served with a Romesco sauce and Parmesan cheese, v opt.</i>	16
Crunchy popcorn cauliflower bites <i>with smoky Chipotle mayo</i>	17

MAIN COURSE

Slow cooked chicken breast <i>served with herb butter, sweet potato purée and a creamy mushroom sauce</i>	34
Charcoal grilled beef fillet, <i>potato gratin, broccolini and a rich red wine jus, gf opt.</i>	51
Red wine braised tender lamb shank <i>with Désirée mash, gf</i>	36
Roasted salmon fillet <i>with a green pea creamy risotto</i>	35
Creamy Button and Shiitake mushroom risotto <i>with parmesan, veg</i>	26
Pappardelle pasta in rich Ossobucco ragu <i>and parmesan cheese</i>	34

SIDES

Winter Salad <i>with baby spinach, semi dried tomatoes, dried cranberries, sliced red onion, feta, almond flakes with sweet Italian dressing</i>	12
Sweet glazed baby carrots <i>tossed and finished with a touch of Middle Eastern Dukkah</i>	11
Creamy mashed Désirée potatoes <i>with fresh chives</i>	10

DESSERT

Double chocolate Brownie <i>with vanilla ice cream, strawberry and warm chocolate sauce, gf opt.</i>	15
Churros <i>with dark chocolate and dulce de leche dips, gf opt.</i>	14
Vanilla custard Crème Brûlée <i>with caramelised top, strawberry and thin biscuit</i>	14
Chocolate Mud Cake <i>served with strawberries, chocolate cream and vanilla ice cream, v</i>	14

gf - gluten free
veg - vegetarian
v - vegan on request