

ENTREE

Three Cheese Garlic Bread Pizza,
Aged Cheddar, Italian Mozzarella and
Pecorino

For one **\$5**

To share (feeds 2-3) **\$8**

Chicken Caesar Salad with Romaine
lettuce, soft boiled egg, crispy bacon
and gluten free croutons finished with
a traditional Caesar dressing
mayonnaise. **(GF, Veg) \$19**

Whitebait fried in seasoned flour
served with a spiced green tomato
chutney and a remoulade sauce with
lemon cheeks. **\$22**

Spaghetti Carbonara with traditional
Italian Pancetta and finished with
Grana Padano cheese. **(GF) \$18**

MAIN

Prime beef fillet charcoal grilled to order,
served with a rich house made
Béarnaise sauce and French Fries
(GF) \$58

Malando Prawns, house made egg pasta,
chili, onion, garlic, parsley in a fresh
passata and cream sauce with chopped
bronze basil and Grana Padano cheese
(GF available) \$36

Beer battered fried Flathead fillets with
a mixed greens and shaved fennel salad. **\$32**

New Orleans Chicken, breast fillet Cajun
dry spice marinated served on a polenta
mash with fried sugar snaps **(GF) \$31**

Truffle Mushroom, Swiss Mushroom and
Inoki Mushroom risotto with roasted
pinenuts and garlic pesto finished with a
touch of fresh passata **(Vegan, GF) \$28**

Confit Pork Belly with smashed fingerling
potatoes and roasted
vine ripe tomatoes **(GF) \$39**

SIDES

Chips with Beerenberg Chutney
(GF) \$8

Pan fried asparagus in ghee seasoned
with Sumac and Dukkha **(GF, Veg) \$14**

Mashed Potato with cracked pepper
and chive butter **(GF, Veg) \$9**

Mixed Greens salad with shaved fennel
(GF, Vegan, Veg) \$9

DESSERT

Crème Brulee with langue de chat wafers
(GF Option Available) \$15

Churros with cinnamon sugar and a rich
Baileys custard cream and dark chocolate
dipping sauce **\$14**

Trio of Gelati topped with Persian fairy
floss and raspberry dust **\$9**

THE ROCKFORD

RESTAURANT MENU

