

# Rockford Restaurant

## Menu

### Entree

**SOURDOUGH GARLIC BREAD** \$ 7.00

**SOUP OF THE DAY** \$ 12.00  
with crusty bread

**CHICKEN SHASLIKS** \$ 17.00  
served on a spiced cous cous

**TEMPURA BATTERED SOFT SHELL CRAB** \$ 22.00  
with a rice wine, sweet chilli dipping sauce

**GREEK SPANAKOPITA PASTRIES** \$ 16.00  
filled with spinach & ricotta cheese with a spiced capsicum relish aioli (VEG)

GF: Gluten free  
VEG: Vegetarian  
V: Vegan

### Main

**BEEF FILLET** \$ 49.00

250gm charcoal grilled to order, served with a rich house made bearnaise sauce and French Fries (GF)

**CHICKEN KIEV** \$ 38.00

lightly crumbed and served with a confit garlic cream sauce and mashed potato

**SPAGHETTI BOLOGNESE** \$ 29.00

with rich meatballs and Grana Padano cheese (Veg Option Available)

**BRAISED LAMB SHANKS** \$ 38.00

marinated in herbed mead and served with a rich vegetable and Napoli sauce with mashed potato (GF)

**BEEF ROGAN JOSH** \$ 32.00

with Basmati rice and cucumber & mint raita (GF)

**FLATHEAD FILLETS BATTERED** \$ 36.00

and fried with chips and a mixed greens salad

**VEGETARIAN WELLINGTON** \$ 28.00

pan fried winter vegetables wrapped in puff pastry with a mushroom duxelles and served with bearnaise sauce (VEG)

### Sides

**Chips with Beerenberg Chutney (GF)** \$ 8.00

**Asparagus pan fried in ghee seasoned with Sumac and Dukkha (GF, Veg)** \$ 14.00

**Mashed Potato (GF, V, VEG)** \$ 9.00

### Dessert

**New Orleans Style Pecan Pie served with ice cream and vanilla bean anglaise sauce (VEG)** \$ 18.00

**Apple Crumble baked fresh and served with Chantilly cream (VEG)** \$ 16.00

**Clove & Fig Panna Cota with a citrus coulis (VEG)** \$ 16.00