

# THE ROCKFORD

## ENTRÉE

Cheese, pistachio and honey terrine <i>with homemade lavosh crackers</i>	16
Tomato arancini <i>with a romesco sauce, v, gf, contains nuts</i>	15
Cheese croquettes <i>with sweet chilli sauce</i>	15
Panko crumbed prawns <i>with a mango mayonnaise and vinaigrette</i>	17
Port Lincoln blue mussels <i>in a white wine and garlic broth served with baguette slices</i>	19

## MAIN COURSE

Eye fillet <i>with cauliflower puree, honey glazed baby carrots and a red wine jus, gf</i>	52
Lamb chops <i>with a Brazilian style potato salad and chimichurri, gf</i>	46
Pork belly <i>with roasted corn, rocket salad and a red wine jus, gf</i>	44
Chicken fricassee <i>French style with rice and crispy potato, gf</i>	33
Roasted barramundi fillet <i>marinated in lemon pepper and dijon mustard with mixed vegetable rice, gf</i>	29
Garlic prawn fettuccine <i>with creamy homemade tomato sauce, gf opt.</i>	33
Creamy pumpkin risotto, <i>gf, v</i>	27

## SIDES

Citrus and rocket salad <i>with orange, red onion, pickled baby beetroot, almond flakes and a fresh mango dressing</i>	12
Baby carrots <i>with crème fraiche, veg, gf, v opt.</i>	14
Crispy cauliflower bites <i>with smoky chipotle mayo</i>	15
Brazilian style garlic rice, <i>veg, gf, v</i>	10

## DESSERT

Panna cotta <i>with passionfruit coulis, veg, gf</i>	14
Lemon-lime mousse <i>garnished with whipped cream, veg, gf</i>	14
Chocolate mud cake <i>with chocolate cream and vanilla ice cream, v</i>	14
Choice of pistachio, vanilla, and/or chocolate gelati	12

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