

# THE ROCKFORD

## ENTRÉE

Roasted Pumpkin Soup <i>with warm baguette slices</i>	13
Tomato arancini <i>with romesco sauce and grated parmesan, gf, v opt</i>	15
Sourdough Garlic Bread <i>with South Australian olives, v</i>	10
Crispy Tapioca Bites <i>with pineapple chili jam, gf</i>	12

## MAIN COURSE

Slow Braised Lamb Shank <i>with creamy Desiree mash, gf</i>	36
Bahian Fish (A) Moqueca, Brazilian coconut fish stew <i>with basmati rice and butter bean salad, v opt with plantain</i>	34
Chargrilled Eye Fillet (250G) <i>with garlic butter mash and red wine jus, gf</i>	52
Mild Coconut Chicken Curry <i>with basmati rice, green beans and carrots, gf</i>	25
Sweet Potato and Pumpkin Curry <i>with basmati rice, v, gf</i>	19
Slow Cooked Duck Ragù <i>with pappardelle and parmesan</i>	35
Hand-made Gnocchi <i>with creamy Béchamel, Flambéed Swiss Brown mushrooms, parmesan and truffle oil</i>	33

## SIDES

Roasted Baby Carrots <i>with maple syrup, yoghurt, toasted chickpeas and pistachios, gf opt.</i>	16
Green Beans <i>with arlic and toasted almonds, v, gf</i>	11
Creamy Desiree Potato Mash, gf	10
Pearl Couscous Salad <i>with roasted vegetables, parsley, fetta and citrus dressing</i>	16

## DESSERT

Chocolate Petit Gâteau <i>with vanilla gelato and chocolate sauce</i>	15
Apple Crumble <i>with vanilla gelato and salted caramel</i>	15
Vegan Chocolate Mud Cake <i>with plant-based cream, v</i>	14
Açaí sorbet <i>with coconut and strawberries, gf</i>	15

gf - gluten free  
veg - vegetarian  
v - vegan on request  
(A)- Australian sourced