

# THE ROCKFORD

## RESTAURANT MENU

### Entrée

Sourdough Garlic Bread (Veg) \$9

Caesar Salad with mixed leaves, croutons, parmesan cheese and a rich Caesar dressing served with dried prosciutto and a poached egg \$15  
Optional grilled tenderloin chicken \$21

Arancini - Mushroom, spinach and pinenut arancini balls served with pesto mayonnaise (5 pieces) \$16

Trio of dips - Babaghanoush, hommous and capsicum served with Pita bread \$12

### Main Course

Prime beef fillet charcoal grilled served with a rich wine jus and roasted rustic herb potatoes (GF) \$51

Roasted chicken breast with herb butter and served with Australian mashed potatoes and green peas (GF) \$32

Rustic fettucine pasta with marinated garlic prawns, blue cheese, cherry tomatoes and fresh basil \$34

Roasted parsnip and asparagus risotto with mascarpone, pecorino and parmesan cheese (GF) (VO) \$27

Australian roasted salmon with quinoa salad, cherry tomatoes, cucumber, carrots and a rich honey mustard dressing (GF) \$36

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### Sides

Green garden salad (GF, Veg) \$9

Broccolini and baby carrots (GF, Veg) \$10

Mashed Potato with cracked pepper and fresh chives (GF, Veg) \$9

Bowl of seasoned chips with Beerenberg chutney \$9

Potato wedges with sweet chilli and sour cream \$12

### Dessert

Apple crumble baked fresh served with vanilla ice cream (Veg) \$17

Fig puree Panna Cotta with a citrus coulis (GF, Veg) \$14

Chocolate mousse served with Chantilly cream (GF, Veg) \$14

Chocolate Mudcake served with strawberries and vanilla ice cream (V) \$14