



St.Valentine's Day @ Rochford Wines

Appetiser

Confit duck roulade with fresh fig on crispbread

Sharing Entrée

Gin cured ocean trout, minted yoghurt & pickled cauliflower - GF

Pressed pork belly, almond cream, grilled peaches, jalapeno & lime - GF

Haloumi stuffed zucchini flower, fennel & lemon - V

Mains - choice of:

Lightly smoked fillet of salmon, green tomato gazpacho, potato wrapped prawn, zucchini & mint - GF

16hr cooked oyster blade of beef, roasted beetroot puree, broccoli slaw & chimichurri - GF

Summer heirloom tomato, basil & ashed savourine tart - V

Sharing Dessert

Chocolate bombe Alaska, variations of rose & raspberry

\$90.00 per person

Beverages additional

For Bookings call 5957 3333 or visit

www.rochfordwines.com.au

Please note: Dinner reservations only

Bookings must be paid in full at time of making the reservation

