



## SMALL & CHARCUTERIE

Organic Toolunka Creek olives in house marinade with housemade bread	12	
Truffle & mozzarella croquettes	14	
House made dips with housemade bread	15	
Gian Carlo Tanara Prosciutto Di Parma 40g	16	
Nduja (soft spreadable salami)	16	
Fennel & garlic salami	16	
Terrine, rhubarb jam served with housemade bread	19	
Smoked ox tongue, pickled pear & buttermilk crème fraiche	18	
House charcuterie selection (for 2)	30	

Sorry - no split bills / 15% Surcharge will apply on Public Holidays



- Vegetarian




- Gluten free






- Dairy free


ROCHFORD  
FREE WIFI



## MEDIUM

**Crispy pork shoulder, za'atar, fennel slaw & apple ketchup** 22  
 2018 Estate Pinot Rosé


**House smoked pastrami, rockmelon, toasted brioche, crème fraiche & chervil oil** 22  
 2018 Estate Pinot Noir



**Pickled octopus, heirloom tomato, olive, basil & romesco** 23  
 2018 Rochford Cerberus 


**Young calamari stuffed with burghal, pine nuts, currants, skordalia, orange & dill** 23  
 2018 Estate Pinot Gris



**Green olive & garlic baked ricotta, honey roasted wild figs, thyme vinaigrette & lavosh** 21   
 2017 Single Vineyard Isabella's Chardonnay


## LARGE

**Duck confit, parisienne gnocchi, truffle, white beans & tarragon** 39  
 2017 Single Vineyard 'Dans les Bois' Pinot Noir


**Roasted lamb rump, pistachio, jcharred eggplant, black garlic, yogurt & chermoula** 40   
 2017 Estate 'la Gauche' Cabernet Sauvignon

**Pan seared fillet of salmon, roasted corn, nduja, pickled cucumber & scotched egg** 40  
 2018 Estate Pinot Noir

**Barley & pumpkin risotto, zucchini flower, buffalo milk ricotta & smoked almond gremolata** 36   
 2018 Estate Chardonnay


**200g wagyu sirloin, rosemary rosti, shaved asparagus salad & anchovy butter** 58  
 2017 Single Vineyard 'Garrigue' Heathcote Syrah

 **Our Sommelier's Wine Recommendation**


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## ENORMOUS

16 hour oyster blade of beef, crusted in black pepper & coriander, heirloom carrot, almond cream & harissa 80

 2017 Single Vineyard 'Garrigue' Heathcote Syrah

Saffron & orange glazed chicken, cous cous, zhoug labne & chilli 75

 2017 Single Vineyard 'Dans les Bois' Chardonnay

## FLAT BREAD


House cured pastrami, pickled cucumber, beetroot & feta 26

Roasted potato, truffled cream, goats cheese & rocket 24

Smoked salmon, crème fraiche, capers & confit red onions 26

## SIDE


Thick fries & aioli 10 

Summer herb, toasted almond & green bean salad 10 





Wild rocket leaves, roasted pear, hazelnuts & feta 10 

Bread (gluten free also available) 6

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## SWEET

<b>Charred apricot, vanilla &amp; almond custard tart with chai spiced short bread</b>	16
 2017 Rochford Moscato	
<b>Coconut &amp; passionfruit parfait, mango &amp; lime</b>	16
 2018 Rochford Autumn Riesling	
<b>Cherry &amp; white chocolate mousse, marshmallow &amp; pistachio brittle</b>	16
 2017 Single Vineyard Sparkling Rosé	
<b>Selection of cheese, fig &amp; walnut roulade, muscatels &amp; lavosh</b>	32
 2016 Single Vineyard Isabella's Blanc de Blanc Sparkling	

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