

TWO COURSE MENU



ENTREE

Antipasti platter

Marinated grilled vegetables, olives, cornichons, caperberries, artichokes, mild salami, hot salami and house made bread (GFA, DFA, NF)

MAIN COURSE (CHOICE OF)

16 Hour Slow Cooked Beef Oysterblade (MB3+), seeded mustard, mixed bean and mushroom casserole, parsley pistou, jus (GFA, NF, EF)

Moroccan Spiced Chicken Thigh, polenta, ratatouille, pea tendrils (GF, NF, EF)

Creamy Truffle, Mushroom and Spinach casarecce pasta, pecorino cheese
(V, NF, GFA)

Pan Seared Salmon, saffron labneh, fennel, dill and chilli salad, gin and orange dressing (NF, GF, DFA, EF)

Slow Cooked Pork Belly, fennel purée, honey baked apple, onion, pea tendrils (NF, GF, DF, EF)

ADD SIDES (\$13 PER PERSON)

Chips with Aioli (V, DF, NF, EFA, VGA)

Rocket, Pear, Parmesan, balsamic vinegar dressing (V, GF, NF, EF, VGA)

Heirloom Tomatoes, basil, bocconcini cheese, balsamic onion, frisse salad
(DFA, V, NF, GF, VGA)

ADD DESSERT (\$17 PER PERSON)

Vegan Chocolate Cake, glazed cherry, caramel sauce (V, VG, NF, DF, EF)

Coconut Pannacotta, lemon gel, honeycomb (GF)

Rochford
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CherryHill
ORCHARDS