

CHINESE NEW YEAR POP-UP SPECIAL

新年快乐

\$90

Sichuan style whole duck dish for two, complete with a fresh rice noodle salad with cucumber sesame & toasted peanuts - Gluten Free

川味烤鸭配米粉沙拉, 芝麻酱黄瓜和烤坚果, 可供两人享用

Available Saturdays and Sundays only, from 26th January 2019 to 17th March 2019

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



- Vegetarian





- Gluten free



- Dairy free

**ROCHFORD
FREE WIFI**

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	

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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, mushroom, white beans & tarragon 39

 2017 Single Vineyard 'Dans les Bois' Pinot Noir

Roasted lamb rump, pistachio, charred eggplant, black garlic, yogurt & chermoula 40

 2015 Estate 'la Droite' Merlot



Pan seared fillet of salmon, roasted corn, nduja, pickled cucumber & smoked salmon croquette 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**

 - Vegetarian  - Gluten free  - Dairy free

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

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

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