



Food

Cold Cuts

Coppa / Saucisson Sec /	One \$10
Prosciutto / Calabrese	Three \$20

Bar Food

Moonlight Claire de Lune Oyster	\$4
Bush Spice Almonds	\$6
Homeleigh Grove Olives	\$6
House Pickles	\$6
3 Mills Sourdough	\$6
Chipotle Beans, Goats Curd, Sage	\$8
Padron Peppers	\$9
Hand Cut Chips	\$9
Pork, Pistachio & Fig Terrine	\$15
Sweet Potato, Labneh, Pistachio	\$14
Brussel Sprouts, Smoked Mussels, Pangrattato	\$16
Brightside Carrots, Buttermilk, Almonds	\$16
Pumpkin, Miso, Sesame	\$16
Cauliflower, Yoghurt, Burnt Chilli	\$16
Spatchcock, Hay, Tarragon	\$26
Red Snapper, Black Eyed Peas, Chorizo Oil, Coriander Yoghurt	\$30
Griffith Butcher Rump Steak, Brightside Radish Butter	\$32

Rochford Set Menu - 5 of Our Best \$55 pp
(Min 4 People)

Cheese

Milawa King River Gold VIC	One \$14
Ashgrove Cheddar TAS	Three \$30
Berry's Creek Bellingham Blue VIC	
Mezcla SPA	

Dessert

Sourdough Ice Cream, Fig	\$8
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Wines By The Glass

Sparkling 120ml

Vallformosa \$12/\$53
→ 'MVSA' Cava
SPA

La Factuer \$17/\$82
→ Vouvray
FRA

White 150ml

Von Buhl (2015) \$14/\$68
→ Riesling 'Trocken'
Pfalz GER

Charquino (2015) \$13/\$65
→ Albarino
SPA

Giovanni, Armani, Giorgio (2016) \$13/\$65
→ 'SB, Garganega, Pinot Grigio'
Adelaide Hills SA

Nick Spencer (2016) \$14/\$68
→ Chardonnay
Canberra District ACT

Rose 150ml

Crudo (2016) \$14/\$68
→ Nebbiolo, Shiraz
Yarra Valley VIC

Red 150ml

Verget (2014) \$13/\$65
→ 'Sans Terrior' Merlot, Syrah
Vaucluse FRA

Jean Paul Dubost (2015) \$14/\$68
→ Beaujolais Villages
FRA

Sigurd (2016) \$15/\$73
→ GSM & Nebbiolo
Barossa Valley SA

Konpira Maru (2016) \$12/\$58
→ 'Gymkata' Syrah
Kilmore VIC

