

BAR ROCH FORD

sparkling

NV - Vallformosa 'MVSA' Cava - Xarel.lo, Macabeo, Parellada // Catalunya SPA \$15 / \$73
2020 - Sipp Mack 'Crémant' - Chardonnay, Pinot Blanc, Riesling // Alsace FRA \$21 / 103

white

2023 - Crawford River 'Strata' - Riesling // Henty VIC \$17 / \$83
2022 - Etienne Mangier 'Contrefort' - Pinot Blanc // King Valley VIC \$17 / \$83
2023 - Jauma 'A 1000 Fires' - Chenin Blanc // McLaren Vale SA \$17 / \$83
2022 - Terre di Vita 'Lucido' - Catarratto // Sicily ITA \$18 / \$88
2021 - Millton 'Opou' - Chardonnay // Gisborne NZ \$16 / \$78

oxidative

2008 - R. D'Meure 'l'Avenir Oublié' - Chardonnay // TAS \$30 [75ml]

skin contact

2023 - Les Fruits 'Peu de Peau' - Sauvignon Blanc // McLaren Vale SA \$17 / \$83

pink

2023 - Good Intentions 'Limestone Coast' - Shiraz // Coonawarra SA \$16 / \$78

red

2022 - Foradori 'Lezer' - Teroldego // Trentino ITA [CHILLED] \$20 / \$98
2023 - Rivar Mayer 'Bloody Hill' - Pinot Noir // Yarra Valley VIC \$17 / \$83
2021 - Domaine de Chatillion - Gamay // Savoie FRA \$15 / \$73
2022 - Architects Of Wine 'Normale' - Nebbiolo // Adelaide Hills SA \$20 / \$98
2023 - Ainsworth 'Saddleback' - Syrah // Pyrenees VIC \$19 / \$93

sweet

2019 - Disznókő 'Tokaji - Late Harvest' - Furmint // Sopron HU \$16 [60ml]

tap beers & cider

Bodriggy 'Stingray's' - Kolsch // Abbotsford VIC [4.5%] \$7 / \$14
Bodriggy 'Stingray's' - XPA // Abbotsford VIC [4.0%] \$7 / \$14
Sully's Traditional Sparkling Cider // Reidsdale NSW [8%] \$10 [150ml]

bar specials

Leisure Centre // Hendrick's Gin, Plum, Majura Farm Rosella & Cucumber Tonic \$23

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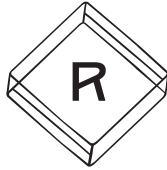
2019 - Disznókő 'Tokaji - Late Harvest' - Furmint // Sopron HU \$16 [60ml]

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bar specials

Leisure Centre // Hendrick's Gin, Plum, Majura Farm Rosella & Cucumber Tonic \$23



set menu

Smoked Beef Tongue, Anchovy Mayo
Margra Lamb Ribs, Szechuan, Lime Caramel
Potato Galette, Miso, Caviar

Kingfish Crudo, Tamari, Radish, Capers
Stracciatella, Fennel, Orange, Spiced Almond

Monkittée Tomatoes, Basil, Macadamia
Cos, Fines Herbes, Dashi, Green Sauce
Berkshire Pork Chop, Sauce au Poivre, Salted Cucumber

Cheesecake Mousse, Raspberry Sorbet, Milk Crumb

vegetarian set menu

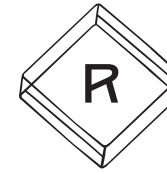
Grilled Eggplant, Kabayaki, Goma Mayo
Cauliflower, Szechuan, Lime Caramel
Potato Galette, Miso, Cherry Tomato

Radish Tart, Buffalo Ricotta
Stracciatella, Fennel, Orange, Spiced Almond

Monkittée Tomatoes, Basil, Macadamia
Cos, Fines Herbes, Lemon, Green Sauce
Orecchiette, Cavolo Nero, Parmesan, Calabrian Chilli

Cheesecake Mousse, Raspberry Sorbet, Milk Crumb

*Under Bakery Sourdough \$4pp
Appellation Oyster, Cava Mignonette \$5ea*



set menu

Smoked Beef Tongue, Anchovy Mayo
Margra Lamb Ribs, Szechuan, Lime Caramel
Potato Galette, Miso, Caviar

Kingfish Crudo, Tamari, Radish, Capers
Stracciatella, Fennel, Orange, Spiced Almond

Monkittée Tomatoes, Basil, Macadamia
Cos, Fines Herbes, Dashi, Green Sauce
Berkshire Pork Chop, Sauce au Poivre, Salted Cucumber

Cheesecake Mousse, Raspberry Sorbet, Milk Crumb

vegetarian set menu

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BAR ROCH FORD

snacks

Under Bakery Sourdough, Cultured Butter	\$4pp
Appellation Oyster, Cava Mignonette	\$5ea
Smoked Beef Tongue Skewer, Anchovy Mayo	\$8ea
Alto Olives	\$8
Pork & Pepperberry Salami, Guindilla Peppers	\$14
Anchovy Toast, Gribiche	\$16
Majura Valley Zucchini Flowers, Labneh, White Bean Hummus	\$18
Radish Tart, Buffalo Ricotta	\$18
Potato Galette, Miso, Caviar	\$22
Kingfish Crudo, Tamari, Radish, Capers	\$24
Stracciatella, Fennel, Orange, Spiced Almond	\$24
Magra Lamb Ribs, Szechuan, Lime Caramel	\$28

vegetables

Cos, Fines Herbes, Dashi, Green Sauce	\$18
Monkittee Tomatoes, Basil, Macadamia	\$26
Beetroots, Pistachio, Chèvre	\$26
Asparagus, Buffalo Yoghurt, Smoked Oil, Buckwheat	\$26

pasta

Orecchiette, Cavolo Nero, Parmesan, Calabrian Chilli	\$32
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meat & fish

Snapper, Vadouvan, Zuni Pickles, Cabbage	\$38
Berkshire Pork Chop, Sauce au Poivre, Salted Cucumber	\$38
Wagyu Skirt, Tomatillo Chimichurri, Black Garlic Mustard	\$49

desserts & cheese

Gollion Farm Blood Plum Tart, Frangipane, Honey, Crème Fraîche	\$16
Cheesecake Mousse, Raspberry Sorbet, Milk Crumb	\$16

Woodside 'Vigneron' Vine-Wrapped Goat's Cheese // McLaren Vale SA	\$13
Valdivieso 'Curado' Manchego DOP // La Mancha SPA	\$13

rochford chef's menu **\$90pp**

BAR ROCH FORD

snacks

Under Bakery Sourdough, Cultured Butter	\$4pp
Appellation Oyster, Cava Mignonette	\$5ea
Smoked Beef Tongue Skewer, Anchovy Mayo	\$8ea
Alto Olives	\$8
Pork & Pepperberry Salami, Guindilla Peppers	\$14
Anchovy Toast, Gribiche	\$16
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desserts & cheese

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Cheesecake Mousse, Raspberry Sorbet, Milk Crumb	\$16

Woodside 'Vigneron' Vine-Wrapped Goat's Cheese // McLaren Vale SA	\$13
Valdivieso 'Curado' Manchego DOP // La Mancha SPA	\$13

rochford chef's menu **\$90pp**



sherry (60ml)

La Goya Manzanilla // Jerez SPA	\$10
Romate 'NPU' Amontillado // Jerez SPA	\$11
Romate 'Regente' Palo Cortado // Jerez SPA	\$13
Romate 'Don Jose' Oloroso // Jerez SPA	\$11
Romate 'Cardenal Cisneros' Pedro Ximenez // Jerez SPA	\$13

port & madeira (60ml)

Niepoort 'White' // Porto PT	\$11
Niepoort 'Ruby' // Porto PT	\$11
Quinta do Vallado 'Old Tawny' 10yo // Porto PT	\$15
Barbeito Island Dry Madeira Reserva // Madeira PT	\$12
D'Oliveira 'Medium Sweet 5yo' // Madeira PT	\$11

dessert wine & mistelle (60ml)

2019 - Disznókö 'Tokaji - Late Harvest' - Furmint // Sopron HU	\$16 (75ml)
NV - Dumangin 'Ratafia Champenois' - Chardonnay, Pinot Noir // Champagne FRA	\$16
1979 - Groperrin 'MmC3' - Pineau des Charantes // Chermignac FRA	\$26

grappa & eau de vie (30ml)

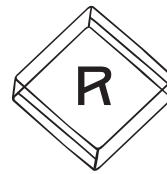
Cascina Tavjin 'Grappa di Ruché' - Ruché // Piedmont ITA	\$16
Levi Romano 'Grappa di Barberesco' - Nebbiolo // Piedmont ITA	\$18
Levi Romano 'Grappa di Barolo' - Nebbiolo // Piedmont ITA	\$18
Occhipinti 'Grappa di Frappato' - Frappato // Sicily ITA	\$20
Cyril Zang '00 Eau De Vie Cidre' // Normandy FRA	\$16

armagnac (30ml)

1979 - Millesimes Delord // Ténarèze FRA	\$18
1995 - Chateau du Tariquet // Bas-Armagnac FRA	\$28
2001 - Domaine Boingnères 'Folle Blanche' // Bas-Armagnac FRA	\$36
1973 - Darroze 'Domaine de la Poste' // Ténarèze FRA	\$45

amaro, liqueurs, & spirits (45ml)

Fernet Branca // Milan ITA	\$16
Amaro Rubino // Piedmont ITA	\$15
Brookie's 'Mac' Macadamia & Wattleseed Liqueur // Byron Bay NSW	\$13
Gran Centenario 'Anejo' Tequila // Jalisco MEX	\$19 (30ml)
Joadja PX Cask Whisky // Southern Highlands NSW	\$14 (30ml)



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