

Rochford Wines Restaurant Menu

Any 2 courses \$55.00 per person, inclusive of Lavazza espresso coffee and T2 teas.

Menu subject to change without notice

Entrée

Soup of the Day
Chef's daily creation using season-inspired ingredients

Prosciutto Salad
Salad of Serrano prosciutto, figs, gorgonzola and roquette with lemon vincotto dressing

Morton Bay Bugs
Warm salad of Morton Bay bug, fresh peas and tarragon with quail egg and tomato mayonnaise

Yarra Valley Quail
Pressed Yarra Valley quail terrine served with confit quail leg, endive, blueberry and ginger dressing

Fraîche Tart
Wild roquette and fromage fraîche tart with Black Rock smoked salmon and green olive tepanade

Mains

Lamb Rump
Flinders Island lamb rump on parsnip pureé and spiced salad of roasted beetroot and Yarra Valley persian fetta

Twice Cooked Duck
Half duck, double roasted with baked blood plums and a salad of white cabbage, fennel and celery

Angus Eye Fillet
Angus eye fillet with anchovy and cherry butter, broccolini and du puy lentils

Baked Gnocchi
Ricotta gnocchi, baked in tomato with buffalo mozzarella, oregano and Syrenam virgin olive oil

Fish of the Day
Market fresh fish of the day served with seasonal produce

Sides

Broccoli with Carlsberg butter and sea salt

Chat potatoes with salsa verde

Wild rocket and reggiano salad

Any side dish \$8.00 per serve

Dessert

Chocolate Soufflé

Belgium dark chocolate soufflé with banana and pistachio ice cream

Strawberry Soup

Chilled strawberry soup, macerated cherries and yogurt sorbet

Crème Brûlée

Citrus crème brûlée with chocolate biscotti

Mille-Feuille

Mille-Feuille of yellow box honey and poached pear with vanilla bean crème patisserie

House made Cakes

Assortment of freshly baked cakes, served with double cream

Cheese Board

Three Australian & International cheeses accompanied by Rochford's Fig Chutney, dried fruits & fresh bread

For one - \$16.00

For two - \$23.50

For more information regarding our menu's or seating please contact:

Reception

03 5962 2119

reception@rochfordwines.com.au

Rochford Wines Function Menu

This Function Menu is a sample only, and can be adapted to suit your style of wedding, corporate event, group booking as well as cater for tour groups.

A selection of packages are available on request from our Functions Manager:

Faye Hendricksen
Functions & Event Manager
functions@rochfordwines.com.au
03 5957 3302 or 0419 561 516

Entrées

Choice of 2 served alternating

Soup

Chef's daily creation using season-inspired ingredients served with crusty ciabatta bread

Tuna Carpaccio

Herb crusted tuna rare sealed, accompanied by cucumber spaghetti, radish & preserved lemon dressing with coriander sprouts

House Made Raviollo

Filled with Persian fetta and red grapes, set on a spiced beetroot salad, wilted Swiss chard & beetroot dressing

Port Phillip Squid

Sumac encrusted squid with grilled witlof, pear & prosciutto salad, drizzled with semi dried tomato vinaigrette

Yarra Valley Quail

Glazed with black truffle honey, grilled nectarine & cress salad with a vincotto dressing

Mains

Choice of 2 served alternating

Fish Fillet

Market fresh fish of the day served with seasonal produce & estate grown lemon

Aged Scotch Fillet of Beef

Angus beef fillet char grilled, with bone marrow & parsley dumplings, aside roasted trussed tomatoes, served with Rochford Cabernet jus

Confit Duck Leg

Served glazed with a Rochford Pinot Noir and cherry reduction, matched with sautéed broccolini & barbequed eggplant

Yarra Valley Free Range Pork

Rib Eye stacked on goat's cheese mashed potato, accompanied by zucchini flowers filled with slow cooked pork cheek & blue berry compote

Chestnut Fettuccini

Made in house served with broad beans & dill, tossed in a confit shallot and champagne sauce

Dessert

Choice of 2 served alternating

Bavarois

Belgium white chocolate and rose water bavious with poached peach and sable biscuit

Apple Trifle

Blackberry and apple trifle served with strawberry and Rochford Sparkling sorbet

Venezuelan Chocolate soufflé

served hot with a pourer of drambuie cassonade & house made cardamon ice cream
(Please allow 20min to prepare)

Crème Brulée

Classic French custard topped with a caramelised sugar crust

Filtered coffee and tea

For more information regarding a function please contact our Functions Manager:

Faye Hendricksen

Functions Manager

functions@rochfordwines.com.au

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