

ROCKFORD RESTAURANT AND LOUNGE

DINNER

ENTRÉES

CHICKEN TENDERLOIN

coated w/ Chef's special seasoned flour, nested on mixed lettuce, cherry tomatoes, cucumber, capsicum & grated carrots served w/ lemon vinaigrette (DF)

\$18

GRILLED HALOUMI

w/ mixed lettuce, cherry tomatoes, cucumber, capsicum, croutons, & grated carrot salad served w/ lemon vinaigrette (VG, DF)

\$18

GARLIC PRAWNS

served w/ toasted baguette and lemon (DF)

\$18

CRISPY PORK BELLY SALAD

w/ red cabbage, spring onion, snow peas and studded pickled onion, dressed w/ honey mustard and shallot (GF, DF)

\$18

MAINS

CHICKEN SCHNITZEL

w/ garden salad, beer battered chips & gravy

\$22

LEMON MYRTLE SALMON

w/ silky butter sauce & steamed seasonal vegetables (DF, GF)

\$29

BEEF SIRLOIN (200GM)

served w/ broccolini, roast potatoes & a rich jus (DF, GF)

\$31

CRISPY PORK BELLY

w/ heirloom carrots, apple puree and glossy balsamic glaze (GF, DF)

\$31

DESSERT

APPLE PIE

\$14

served w/ vanilla ice-cream

CHOCOLATE BROWNIE

\$14

served w/ vanilla ice-cream