

RUPERT



\$40 Pizza Set Menu

Starters

Smoked chicken, leek & taleggio croquettes, lemon pepper mayo

Heirloom tomatoes, salsa agresto, marinated feta (v)

Grilled peninsular squid, green goddess dressing, lemon (gf)

Pizza

Please choose one per person

Gluten free bases and vegan cheese available on request

Margherita pizza, fior di latte, basil, garlic olive oil, San Marzano (v)

Pumpkin, roasted capsicum, walnut pesto, smoked scamorza, San Marzano v)

Hot salami, jalapeno, smoked scamorza, chilli, San Marzano

Prosciutto, fior di latte, salsa verde, rocket, San Manzano

Sides

House cut chips, rosemary sea salt, garlic aioli (v)

Baby gem, fennel, radish salad, lemon dressing (pb)

Dessert

Please ask for our daily menu

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\$65 Feast Sharing Menu

On arrival

House baked bread, Mt Zero olive oil (pb)

Bites

Freshly shucked natural oyster, lemon (gf)

Chickpea falafel, labne, pepita zataar (gf)

Marinated Mt Zero olives (pb)

Starters

Prosciutto, orange blossom honey, beetroot, walnuts (gf)

Grilled local asparagus, goats curd, soured onion (v, gf)

Wood roasted Japanese pumpkin, muhammara, freekeh herb oil (pb)

Main

Please choose 1 main per 2 people

Wood roasted cauliflower, cashew cream, chermoula dressing (pb, gf)

Herb marinated chicken, black olive dressing, tzatziki (gf)

Allpress coffee rubbed lamb shoulder, zhoug, lemon (gf)

Sides

Please choose 2

House cut chips, rosemary sea salt, garlic aioli (v)

Baby gem, fennel, radish salad, lemon dressing (pb,gf)

Sautéed greens, chilli oil, (pb, gf)

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Nibbles Menu

For those that fancy a little bit more and also between 4-5.30pm

Bites

Freshly shucked oyster, natural or chardonnay chive mignonette (gf)	4
Cantabrian anchovy, tomato, garlic, toast	4
Chickpea falafel, labne, pepita zaatar (pb)	4
Smoked chicken and leek croquette, lemon pepper mayo	4
House baked bread, mt zero olive oil, zaatar	8
Marinated Mt Zero olives (pb)	8
Shaved prosciutto, cornichons, orange blossom honey	12
Herb, garlic and mozzarella pizza bread	12

Pizza

Fior di latte, basil, garlic olive oil, San Marzano (v)	19
Pumpkin, roasted capsicum, walnut pesto, smoked scamorza San Marzano (v)	22
Hot salami, jalapeno, smoked scamorza, chilli, San Marzano	24
Prosciutto, fior di latte, salsa verde, rocket, San Manzano	24

Gluten free bases and vegan cheese available on request

Dessert

House sorbet and ice cream	4/scoop
Allpress coffee affogato	5
Vegan pumpkin frozen cheesecake candied walnuts (pb)	12
Tiramisu semi freddo, bitter chocolate crumble, Allpress coffee syrup	12
Orange and almond cake, grilled stone fruit, cream chantilly (gf)	12