

RUPERT



<u>Small board</u>	Chef's selection of three, with condiments	27
<u>Large board</u>	Chef's selection of five, with condiments	44

Salt Kitchen Charcuterie VIC:

-Mortadella	Italian cured pork sausage	9
-Free range Capocollo	Free range pork neck, cured for 12 weeks	10
-Noix de Jambon	Free range, French style ham	11

De Palma NSW:

-Lonza	Air dried pork loin	9
-Salame Picante	Perugian style salami	10
-Bresaola:	Air dried salted beef	12

All Charcuterie is served with house made bread and condiments

Curds and Whey

- Brillat Savarin	Cow	Soft	FRA	8
- Chevrano	Goat	Semi Hard	HOL	8
- Bay of Fires Cheddar	Cow	Hard	TAS	8
- Roncari Blue	Ewe	Blue	SPA	9
- Milawa King River Gold	Cow	Wash Rind	VIC	9

All Cheese is served with quince paste, house made bread and crackers

Bites

Freshly shucked oyster, wakame mignonette (gf)	4
Cantabrian anchovy, onion jam, toast	4
Smoked chicken, taleggio and leek croquette, lemon pepper mayo	4
Almond crusted cauliflower, date bbq sauce (gf, vg)	6
House bread, taramasalata, Mt Zero olive oil	8
Warm marinated Mt Zero olives (vg)	8
Wood fired garlic bread, Greek yogurt, zaatar (v)	11

Share Plates

Rupert vegetarian tasting board, house bread (v)	35
Chickpea falafel, tahini eggplant, shallots, urfa pepper, pomegranate (vg)(gf)	15
Heirloom tomatoes, wattle seed kale pesto, cannellini beans, crispy kale (vg)(gf)	17
That's Amore burrata, minted beans, charred radicchio, sherry caramel (v)(gf)	18
Charcoal ricotta gnocchi, butternut pumpkin, burnt butter, hazelnuts (v)	19
Sumac cured kingfish, preserved lemon sour cream, brik pastry	19
Grilled squid, chickpea, chorizo, romesco	22
Rare beef, golden beets, truffle horseradish cream, red wine syrup	19
Twice cooked pork belly, carrot, Moroccan spices	21

From the Wood Oven

Whole flounder, grilled lemon, persillade sauce	Market price
Free range piri piri chicken, sherry corn salsa	22/40
Chermoula lamb shoulder, hazelnut dukkah	46

Sides

Mixed leaf salad, lemon shallot dressing (vg)(gf)	9
House cut chips, rosemary sea salt, garlic aioli (v)	9
Wood roasted vegetables, preserved lemon yogurt, almonds (v,gf)	11

Pizza

Margherita

That's Amore fior di latte, basil, garlic olive oil, San Marzano (v) 19

Chevre

Goat's cheese, red pepper, black olive, herb oil, San Marzano (v) 21

Fungi

Mushrooms, pecorino, fior di latte, truffle gremolata, rocket, porcini cream (v) 23

Pera

Pear, red onion, prosciutto, gorgonzola, rosemary, cream, walnuts, honey 23

Tomislav

Hot salami, artichoke, smoked scamorza, olive, chilli, San Marzano 24

Agnello

Lamb merguez sausage, fennel, harissa, cherry tomato, feta, San Marzano 24

Extras

House made vegan cashew cheese	3
Olives	3
Extra bread	4
Gluten free bases	5
Anchovies	5
Prosciutto	6
Pepperoni	6

* Please let us know if you have any special dietary requirements so that we can best accommodate your needs.

* Dishes may contain nuts and seeds.

*(v) Vegetarian, (vg) Vegan, (gf) Gluten free