

# RUPERT



<b>Small board</b>	Chef's selection of three, with condiments	29
<b>Large board</b>	Chef's selection of five, with condiments	47

## **Salt Kitchen Charcuterie VIC:**

Fiocco	Free range Italian pork salami	12
Capocollo	Free range pork neck, cured for 12 weeks	10
Midnight ham	Free range, English style ham	9

## **Quattro Stelle NSW:**

Lonza	Free range cured pork loin	10
Ventricina	Cured free range pork salumi	10

## **De Palma NSW:**

Salumi Finochiatta	Free range, Perugian style salumi	10
Salumi Picante	Free range, Perugian style salumi	10

*All Charcuterie is served with house made bread and condiments*

## **Curds and Whey:**

Agour arpea	Sheep	Wash Rind	Fra.	10
Rouzaire brie de nangis	Cow	Soft	Fra.	10
Valdeon	Goat and cow	Blue	Spa.	10
Delice D'argental	Cow	Soft	Fra.	10
Ford Farm cheddar	Goat	Hard	U.K.	11

*All Cheese is served with quince paste and crackers*

## **Bites**

Freshly shucked oyster, natural or chardonnay chive mignonette (gf)	4
Cantabrian anchovy, heirloom tomato, basil, toast	4
Smoked chicken, taleggio and leek croquette, lemon pepper mayo	4
Chickpea and pumpkin falafel, muhammara, pepita zaatar (pb)	4
House baked bread, taramasalata, mt zero olive oil	8
Warm marinated Mt Zero olives (pb)	8
Wood fired smoked mozzarella, garlic and herb bread (v)	11

## **Small Plates**

Rupert vegetarian tasting board, house bread (v)	35
Heritage carrots, peas, mint, hazelnuts, spiced tahini dressing (pb) (gf)	16
Grilled tender stem broccoli, romesco salad, almonds, sherry (pb)	16
That's Amore burrata, caponata, herb oil, citrus pangrattato (v)	16
Lemon ricotta gnocchi, beetroot puree, broccolini, spinach, verde butter (v)	22
Gin and tonic cured trout, grapefruit, cucumber, dill sour cream (gf)	18
Abrolhos Island scallops, bbq corn, nduja oil (gf)	22
Market fish	MP
Twice cooked pork belly, apple puree, kohlrabi remoulade, crackling (gf)	21
Spiced lamb meatballs, tagine sauce, harissa yogurt, green olives (gf)	22

## **From the Wood Oven**

Whole roasted Ras el Hanout cauliflower, medjool date bbq sauce (pb) (gf)	22
Wood fired free range chicken, black olive oregano dressing (gf)	22/40
Coriander zhoug roasted lamb shoulder, buttermilk labne, zaatar (gf)	48

## **Sides**

Mixed leaf salad, lemon shallot dressing (pb)(gf)	9
House cut chips, rosemary sea salt, garlic aioli (v)	10
Primavera vegetables, garlic, chilli, pangrattato (pb)	10

## **Pizza**

### **Margherita**

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

### **Verde**

Broccoli, spinach & almond pesto, lemon ricotta, cream (v) 21

### **Fungi**

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

### **Gamba**

Chilli prawn, bbq fennel, fior di latte, cherry tomato, gremolata, San Marzano 24

### **Tomislav**

Hot salumi, jalapeno, smoked scamorza, chilli, San Marzano 24

### **Cerdo**

Pork & fennel sausage, tallegio, salsa verde, San Marzano 24

### **Extras**

House made vegan cashew cheese	3
Olives	3
Extra bread	4
Gluten free bases	5
Anchovies	5
Hot salumi	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, (pb) Plant Based, (gf) Gluten Free