

RUPERT



Small board Chef's selection of three, with condiments 27

Large board Chef's selection of five, with condiments 44

Salt Kitchen Charcuterie VIC:

-Fiocco Free range Italian pork salami 10
-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

- Chevrano	Goat	Semi Hard	HOL	8
- Section 28 Mont Rouge	Cow	Wash Rind	SA	9
- Bay of Fires Cheddar	Cow	Hard	TAS	9
- Roncari Blue	Ewe	Blue	SPA	9
- Brillat Savarin	Cow	Soft	FRA	10

All Cheese is served with quince paste and crackers

Bites

Freshly shucked oyster, natural or 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 (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
Japanese pumpkin, mt zero lentils, muhammara, pepita zaatar (vg)	15
Ash roasted beetroots, goats curd, compressed apple, sunflower seeds (v)(gf)	16
Grilled caciocavallo, pine mushroom, pine nut agrodolce, mache (v) (gf)	18
Truffled ricotta gnocchi, braised chard, beetroot puree, burnt butter, pecorino (v)	21
Swordfish crudo, pink pepper, grapefruit, rosemary, hazelnuts (gf)	19
Grilled squid, chickpea, chorizo, romesco	22
Twice cooked pork belly, carrots, ras el hannout butter, hazelnut dukkah (gf)	20
Beef cheeks, red wine, celeriac puree, gremolata (gf)	24

From the Wood Oven

Fish of the day	MP
Sherry marinated free range chicken, ajo blanco, baby leeks, juices	22/40
Rosemary and garlic lamb shoulder, salsa verde, boquerones (gf)	46

Sides

Mixed leaf salad, lemon shallot dressing (vg)(gf)	9
House cut chips, rosemary sea salt, garlic aioli (v)	9
Sautéed spinach, broccoli, garlic oil, chilli (vg) (gf)	10

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