

# RUPERT



## **Bites**

Spicy smoked almonds (GF) (V)	6
Mixed olives, chilli, rosemary, garlic, house sourdough (V)	8
Boquerones, dill, paprika croutons	7

## **Sharing**

Urfa spiced farro, broccoli, fennel, rocket, muhumarra, walnuts (V)	15
Heirloom tomatoes, pickled cucumber, garlic croutons, herbs, red wine vinegar (V)	16
Wood fired zucchini, radicchio, lemon ricotta, salsa agresto (GF) (VG)	16
Heritage carrots, yarra valley feta, peas, nigella seeds, cumin, hazelnuts (GF) (VG)	17
Lemon fried squid, black olive tapenade, capsicum, sherry aioli	18
Tasmanian ocean trout crudo, beets, fennel, capers, blood orange dressing (GF)	19
Smoked ham hock, beef croquettes, taleggio, pickles, mustard aioli	16
Grilled lamb merguez sausage, pumpkin hummus, pomegranate yogurt, pepitas, sesame (GF)	20
Roast pork belly, eggplant ajvar, csabai, jalepeno, corn salsa, crackling (GF)	21
Twice cooked octopus, kipfler potatoes, olives, grapes, garlic, oregano (GF)	24
Rupert vegetarian board, pickled & marinated vegetables, local cheese, house preserves, sourdough (VG)	29
Rupert charcuterie board, cured meats, condiments, sourdough	33

## **Sides**

Green salad, cucumber, radish, avocado, house dressing (GF) (V)	12
Cajun House cut chips, smoked paprika & lime aioli (VG)	10

At Rupert we pride ourselves on our commitment to the ancient method of authentic sour dough baking. All pizza and bread is cultured on premises from natural sour dough, using certified organic Laucke Flour, & baked in our wood fired oven with a whole lot of love. We hope you enjoy.

## **Pizza**

### **Margherita**

Buffalo mozzarella, roasted tomato, basil, napoli, garlic olive oil (VG) 17

### **Balkan**

Braised lamb shoulder, caramelized onion, rocket, bulgarian feta 22

### **Tomislav**

Salami kulin, smoked capsicum, chilli, napoli, florida mozzarella 22

### **Melanzane**

Baba ganoush, grilled eggplant, chevre, pomegranate, parsley (VG)(V OPT) 22

### **Livada**

Garlic lemon thyme mushrooms, napoli, florida mozzarella, truffle oil (VG) (V OPT) 22

### **Basque**

Boquerones, smoked anchovies, olives, capers, chilli, parsley (VG)(V OPT) 22

### **Curds & Whey**

Gorgonzola, taleggio, mozzarella, parmigiano, pangrattato, truffle honey (VG) 22

### **Extras**

vegan cheese	3
olives	3
gluten free bases	4
extra bread	5

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

\* Gluten free bases are available on request, as are fodmap friendly options

gluten free bases are cooked in the same oven as sour dough and will contain small traces of gluten

\* Dishes may contain nuts & seeds



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## Something Sweet

### **Bakewell & co pies**

**The pecan de resistance (pie)** 14

straight from the south, this pie  
made nigella cry honey sweet tears of joy

**Apple & salted caramel (pie)** 14

a pie in flavour town classic & damn good

**Tarte au citron** 14

sour by name but sweet by nature,  
a luscious delicate filling enveloped  
in a buttery almond base

**Vegan caramel slice** 8

gooey and glorious, ethically sound but wickedly decadent

*all pies are served w a dollop of pidapipo gelato*