

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:

Fiocco	Free range Italian pork salami	10
Capocollo	Free range pork neck, cured for 12 weeks	10
Noix de Jambon	Free range, French style ham	11

De Palma NSW:

Coppa	Free range pork neck	9
Salame Picante	Free Range, Perugian style salami	10
Bresaola:	Air dried salted beef	12

All Charcuterie is served with house made bread and condiments

Curds and Whey

Agour arpea	Sheep	wash rind	Fra	9
Jouvence brie fermier.	Cow,	soft	Fra	10
Valdeon	Goat and cow	blue	Spa.	10
Delice De'argental	Cow	Soft	Fra	10
Section 28 Mont Rouge.	Cow	wash rind.	Spa.	9

All Cheese is served with quince paste and crackers

Bites

Freshly shucked oyster, natural or chardonnay cucumber vinaigrette, chives (gf)	4
Cantabrian anchovy, heirloom tomato, basil, toast	4
Smoked chicken, taleggio and leek croquette, lemon pepper mayo	4
Tempura zucchini flowers, black olive ricotta, confit garlic aioli (v)	6
House baked bread, Mt Zero olive oil, pepita zaatar (vg)	8
Warm marinated Mt Zero olives (vg)	8
Wood fired smoked mozzarella, garlic and herb bread (v)	11

Share Plates

Rupert vegetarian tasting board, house bread (v)	35
Japanese pumpkin, Mt Zero lentils, muhammara, pepita zaatar (vg)	15
Grilled local asparagus, romesco salad, almonds, sherry (vg)	16
That's Amore burrata, caponata, herb oil, citrus pangrattato (v)	16
Lemon ricotta gnocchi, beetroot puree, broccolini, spinach, verde butter	22
Gin and tonic cured trout, grapefruit, cucumber, dill sour cream (gf)	18
Abrolhos Island scallops, bbq corn, nduja oil	22
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

Market fish	MP
Wood fired free range chicken, black olive oregano dressing	22/40
500grm John dee beef rump cap, café de paris butter, red wine jus (gf)	44

Sides

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

Pizza

Margherita

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

Verde

Broccoli, asparagus 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 salami, jalapeno, smoked scamorza, chilli, San Marzano 24

Cerdo

Pork & fennel sausage, tallegio, salsa verde, san manzano 24

Extras

House made vegan cashew cheese	3
Olives	3
Extra bread	4
Gluten free bases	5
Anchovies	5
Hot salami	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