

# RUPERT



## **Rupert Feed me menu \$65 per head**

### **Bites**

Freshly shucked oyster, natural or chardonnay chive mignonette (gf)	4
Cantabrian anchovy, tomato, garlic, toast	4
Chickpea falafel, tahini eggplant, pepita za'atar (pb)	4
Smoked chicken and leek croquette, lemon pepper mayo	4
House baked bread, Mt Zero olive oil, za'atar	8
Marinated Mt Zero olives (pb)	8
Padron peppers, lemon, salt (pb)	10
Herb, garlic and mozzarella pizza bread	12

### **Sharing**

Heirloom carrots, orange, ras el hanout, hazelnut (pb,gf)	16
Japanese pumpkin, pul biber, muhammara, freekeh, herb oil (pb)	16
Beetroot, sherry, agresto, goat's feta (gf)	17
Burnt cucumber, taramasalata, black sesame, seaweed	17
Grilled Peninsular squid, ajo blanco, green olive dressing, peppers	17
Gin & tonic cured ocean trout, grapefruit, rice cracker (gf)	18
Market fish	MP
San Daniele prosciutto, beetroot relish, walnut, orange blossom honey (gf)	17
Polpette al sugo, pecorino, pine nut gremolata	19

## **From the Wood Oven**

Wood roasted cauliflower, cashew cream, chermoula dressing (pb, gf)	20
Herb marinated chicken, black olive dressing, tzatziki (gf)	22/40
Allpress coffee rubbed lamb shoulder, zhoug, lemon (gf)	44

## **Sides**

Baby gem lettuce, fennel, radish, lemon dressing (pb, gf)	11
Sautéed greens, chilli oil (pb, gf)	12
House cut chips, rosemary sea salt, garlic aioli (v)	11

## **Pizza**

### **Margherita**

Fior di latte, basil, garlic olive oil, San Marzano (v)	19
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### **Verde**

Broccoli, zucchini, lemon ricotta, walnut pesto, San Marzano (v)	22
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### **Gamba**

Prawns, red capsicum, fior di latte, chilli gremolata, San Marzano	24
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### **Tomislav**

Hot salami, jalapeno, smoked scamorza, chilli, San Marzano	24
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### **San Daniele**

Prosciutto, fior di latte, salsa verde, rocket, San Marzano	24
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## **Extras**

vegan cheese	3
gluten free bases	4

V: vegetarian

GF: gluten free

PB: plant based

## **Dessert**

House sorbet or ice cream scoop	4
Champagne sorbet, poached stone fruit, thyme, shortbread (pb)	13
Beetroot chocolate brownie, mascarpone ice cream, raspberry, almond (gf)	14
Goats cheesecake, strawberry, pink peppercorn, pistachio	14
Rupert 3 cheese selection, condiments, crackers	27

\* 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 and seeds.