

# RUPERT



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

### **Bites**

Freshly shucked oyster, natural or chardonnay chive mignonette (gf)	4
Cantabrian anchovy, agrodolce, parsley, toast	4
Truffled mushrooms, tarragon dressing, toast (pb)	4
Chickpea falafel, muhammara, 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
Herb, garlic and mozzarella pizza bread	12

### **Sharing**

Heirloom carrots, saffron carrot puree, hazelnut dukkah (pb,gf)	16
Japanese pumpkin, black lentil, pearl onion, salsa verde (pb)	16
Mushrooms, tarragon vinaigrette, truffled cashew cream (pb,gf)	17
Golden pickles, squid ink taramasalata, toast	17
Grilled Peninsular squid, rendered nduja, fennel, green olives	17
Aperol cured kingfish, orange, Aperol dressing, bronze fennel (gf)	17
Market fish	MP
San Daniele prosciutto, walnut, honey (gf)	17
Twice cooked pork belly, leek, witlof, sauce charcutière (gf)	19

## **From the Wood Oven**

Wood roasted cauliflower, green tahini, chermoula (pb, gf)	20
Herb marinated chicken, sage gravy, thyme, piperade	22/40
Zhoug roasted lamb shoulder, lemon, za'atar (gf)	44

## **Sides**

Baby gem lettuce, dill, eschallot vinaigrette (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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### **Potata**

Potato, thyme, caramelised onion, truffle paste (pb)	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
Red wine poached pears, pistachio praline, vanilla custard (pb)	13
Beetroot chocolate brownie, chantilly, coulis, almond (gf)	14
Choc chip skillet cookie, ice cream (for 2)	20
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.