

# RUPERT



## **\$45 Set Menu**

### **Starters**

Warm Mount Zero olives (pb)

Bruschetta, smoked tomato, aioli, pickled Sicilian anchovies

Chickpea falafel, baba ghanoush, pomegranate, toasted black sesame seeds (pb)

### **Entree**

Beetroot cured salmon, vanilla pickled cucumber, horseradish cream (gf)

San Danielle prosciutto, truffled ricotta, black figs (gf)

### **Main**

***Please choose 1 main per 2 people***

Lightly spiced grilled lamb shoulder, roast pumpkin & freekeh salad, pickled chilis, yoghurt dressing (gf)

Grilled spatchcock chicken, celeriac, crisp sage, hazelnut emulsion (gf)

Crumbed Dory, smoked lardo, spinach, chive beurre blanc

Gnocchi, crushed cherry tomatoes, dried olives, rocket (v)

Sumac roasted cauliflower, parsley puree, crispy chickpeas, pomegranate, baby coriander salad (gf/v)

### **Sides**

**Please choose 2**

House cut Nicola chips, rosemary salt, aioli

Baby cos, soft herb, cucumber, white balsamic, Pecorino Romano

Sautéed greens, chilli oil

### **Optional Dessert \$12 per head**

Peanut butter cheesecake, salted caramel, chocolate soil

Warm frangipane and cherry tart, toasted cinnamon ice cream

### **Optional Cheese Board \$12 per head**

Selection of local and imported cheeses with fresh bread and condiments to match

***Please advise your waitstaff of any dietaries***

**\$65 Feast Sharing Menu**

**On arrival**

House bread, Mt Zero olive oil (pb)

**Bites**

Baked Hervey Bay scallops, chorizo, chili, radish (gf)

Freshly shucked oysters, natural or finger lime dressing (gf)

Chickpea falafel, Baba Ghanoush, pomegranate, toasted black sesame seeds (gf/v)

Warm Mount Zero olives (gf/v)

**Starters**

Beetroot cured salmon, vanilla pickled cucumber, horseradish cream (gf)

Grilled asparagus, broad beans, Shaw River buffalo mozzarella, caper berries (gf/v)

San Danielle prosciutto, truffled ricotta, black fig (gf)

**Main**

***Please choose 1 main per 2 people***

Lightly spiced grilled lamb shoulder, roast pumpkin & freekeh salad, pickled chilis, yoghurt dressing (gf)

Grilled spatchcock chicken, celeriac, crisp sage, hazelnut emulsion (gf)

Crumbed Dory, smoked lardo, spinach, chive beurre blanc

Gnocchi, crushed cherry tomatoes, dried olives, rocket (v)

Sumac roasted cauliflower, parsley puree, crispy chickpeas, pomegranate, baby coriander salad (gf/v)

**Sides**

***Please choose 2***

House cut Nicola chips, rosemary salt, aioli

Baby cos, soft herb, cucumber, white balsamic, Pecorino Romano

Sautéed greens, chilli oil

**Optional Dessert \$12 per head**

Peanut butter cheesecake, salted caramel, chocolate soil

Warm frangipane and cherry tart, toasted cinnamon ice cream

**Optional Cheese Board \$12 per head**

Selection of local and imported cheeses with fresh bread and condiments to match

## **Nibbles Menu**

### **Bites**

Bruschetta, smoked tomato, aioli, pickled Sicilian anchovies	3
Freshly shucked oysters, natural or finger lime dressing (gf)	4
Chickpea falafel, Baba Ghanoush, pomegranate, toasted black sesame seeds (gf/v)	4
Parsnip fritters, vegan chipotle mayonnaise (v)	8
Baked Hervey Bay scallops, chorizo, chili, radish (gf)	9
Warm Mount Zero olives (gf/v)	8

### **Pizza**

#### **Margherita**

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

Potato, thyme, caramelised onion, truffle paste, fior di latte(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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***Gluten free bases and vegan cheese available on request***

### **Dessert**

Peanut butter cheesecake, salted caramel, chocolate soil	16
House sorbet or ice cream scoop	4
Warm frangipane and cherry tart, toasted cinnamon ice cream	15
Rupert selection local and imported cheese, quince paste, lavosh	27

***Please advise your waitstaff of any dietaries***