

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 Daniele prosciutto, truffled ricotta, figs (gf)

Main

Please choose 1 main per 2 people

Lightly spiced grilled lamb shoulder, roast pumpkin & freekeh salad, pickled chillies, 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 Set Menu

On arrival

House bread, Mt Zero olive oil (pb)

Bites

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, buffalo mozzarella, caper berries (gf/v)

San Daniele prosciutto, truffled ricotta, fig (gf)

Main

Please choose 1 main per 2 people

Lightly spiced grilled lamb shoulder, roast pumpkin & freekeh salad, pickled chillies, 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

Freshly shucked oysters, natural or finger lime dressing (gf)	5
Chickpea falafel, Baba Ghanoush, pomegranate, toasted black sesame seeds (gf/v)	5
Bruschetta, smoked tomato, aioli, pickled Sicilian anchovies	6
Parsnip fritters, vegan chipotle mayonnaise (v)	8
Warm Mount Zero olives (gf/v)	8
Scallops, chorizo, chili, radish (gf)	9

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

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

Please advise your waitstaff of any dietaries