

Winter Dinner Menu 2023

RUPERT



freshly shucked oyster, baby radish dressing gf	6
<i>½ dozen oysters</i>	30
beetroot-glazed salmon gravlax, crème fraiche gfo	7
lamb skewer, salsa verde, jus gf	8
sweet potato and confit garlic croquette, mint aioli v	6
jerusalem artichoke tartlet pb gf	8
house-made pita bread, black hummus pb	11
char-grilled squid, potato, kalamata olive, pea sauce gf	23
egyptian kofta, yoghurt dill foam, nut crumb gf	22
cauliflower four ways, baby capers v gf	20
wood-fired pumpkin, broccoli, black lentil, cashew cream pb gf	20
snapper fillet, goat's cheese salad, sauce romesco gf	42
lamb rump, lemon dill potato, pickled shallot gf	40
tagliatelle, clam, prawn, chili	38
strozzapreti aglio e olio, green beans, pine nuts v pbo	37
house-made chips, rosemary salt, lime aioli v gf pbo	11
seared heirloom carrots, cumin pistachio dukkah pb gf	13
wood-fired seasonal greens, almond, truffle salt pb gf	13
gem salad, avocado, cherry tomato, mint pb gf	13
chef's dessert	MP
house-made scoop of gelato or sorbet v gf pbo	7
rotating selection of hard, soft or blue cheese (40g)	13
cheese board (all three cheeses)	35
charcuterie board	35

gf – gluten free / **gfo** – gluten free option / **v** – vegetarian / **pb** – plant-based / **pbo** – plant-based option

No split bills.

focaccia

rosemary focaccia pb	12
confit garlic focaccia pb	12

red base

<i>margherita v</i>	20
san marzano, fior di latte, parmesan, basil, extra virgin olive oil	
<i>capricciosa</i>	24
san marzano, fior di latte, mushroom, artichoke, kalamata olives, ham	
<i>prosciutto</i>	26
san marzano, fior di latte, prosciutto, burrata, caramelized fig, rocket	
<i>marinara pb</i>	19
san marzano, confit garlic, garlic oil, dried oregano	
<i>prawn</i>	25
san marzano, confit garlic, fior di latte, prawn, zucchini, parsley	
<i>pepperoni</i>	23
san marzano, fior di latte, pepperoni, red onion	

white base

<i>porcini v</i>	26
fior di latte, button mushroom, porcini, parmesan, parsley, truffle oil	
<i>ortolana v</i>	24
fior di latte, capsicum, eggplant, seasonal greens	
<i>patate e salsiccia</i>	25
fior di latte, confit garlic, roast potato, pork sausage, pecorino	

gluten free bases & vegan cheese available on request

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Express Lunch

SAMPLE

12pm – 3pm

wood-roasted chicken, robuchon's mashed potato 20
+ side dish 5
+ pint or glass of wine 7

mediterranean quinoa salad 20
+ side dish 5
+ pint or glass of wine 7

beef bolognese, rigatoni 20
+ side dish 5
+ pint or glass of wine 7

house cut chips, aioli
green beans, tarragon butter

all pizzas 18

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Foxtrot Knock Offs

SAMPLE Autumn '23

4pm – 6pm

Snack-Quiri's (*Half Size Daiquiri*)

Classic	9
Blackberry	10

Pints at Pot Prices!

Wolf of the Willows XPA	6.5
Wolf of the Willows Crisp Lager	6.5
Mountain Goat Aussie Wheat Beer	7

Wines by the Glass

'21 Vinden Headcase Semillon	11
'21 Ben Haines Chardonnay	13
'20 M de Minuty Rosé	12
'20 Petits Detours Gamay	10

Feeling Peckish?

Rotating selection of Hard, Soft or Blue Cheese (40g)	13
Cheese Board (all three cheeses)	35
Charcuterie Selection	35

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