

RUPERT



<u>Small board</u>	Chef's selection of three, with condiments	27
<u>Large board</u>	Chef's selection of five, with condiments	44

Salt Kitchen Charcuterie VIC:

-Mortadella	Italian cured pork sausage	9
-Free range Capocollo	Free range pork neck, cured for 12 weeks	10
-Noix de Jambon	Free range, French style ham	11

De Palma NSW:

-Lonza	Air dried pork loin	9
-Salame Picante	Perugian style salami	10
-Bresaola:	Air dried salted beef	12

All Charcuterie is served with house made bread and condiments

Curds and Whey

- Brillat Savarin	Cow	Soft	FRA	8
- Chevrano	Goat	Semi Hard	HOL	8
- Bay of Fires Cheddar	Cow	Hard	TAS	8
- Roncari Blue	Ewe	Blue	SPA	9
- Milawa King River Gold	Cow	Wash Rind	VIC	9

All Cheese is served with quince paste, house made bread and crackers

Bites

Cantabrian anchovy, roast capsicum, shallot, basil, toast	4
Chicken and leek croquette, lemon pepper mayo	4
Tempura lemon ricotta zucchini flower, black olive aioli (v)	6
House bread, Mt Zero olive oil, dukkah (v)	6
Marinated Mt Zero olives (vg)	8
Garlic, rosemary, fior de latte pizza bread (v)	10

Small Plates

Rupert vegetarian tasting board, house bread (v)	35
Chickpea falafel, tahini eggplant, shallots, urfa pepper, pomegranate (vg)(gf)	15
Heirloom tomatoes, wattle seed kale pesto, cannellini beans, crispy kale (vg)(gf)	17
That's Amore burrata, minted beans, charred radicchio, sherry caramel (v)(gf)	18
Charcoal ricotta gnocchi, butternut pumpkin, burnt butter, hazelnuts (v)	19
Sumac cured kingfish, preserved lemon sour cream, brik pastry	19
Grilled squid, ink cracker, fennel, herbs, verjuice	21
Rare beef, golden beets, truffle horseradish cream, red wine syrup	19
Crispy ham hock terrine, raisin puree, mixed leaves, agrodolce	18

From the Wood Oven

Whole flounder, grilled lemon, persillade sauce	Market price
Free range piri piri chicken, sherry corn salsa	22/40
Chermoula lamb shoulder, hazelnut dukkah,	46

Sides

Mixed leaf salad, lemon shallot dressing (vg)(gf)	9
House cut chips, rosemary sea salt, garlic aioli (v)	9
Seasonal vegetables, fennel, chilli, olive oil(vg)(gf)	10

Pizza

Margherita

Fior di latte, basil, garlic olive oil, San Marzano (v) 18

Chevre

Goat's cheese, red pepper, black olive, herb oil, San Marzano (v) 21

Carciofo

Marinated artichoke, broccoli, kale, lemon ricotta, San Marzano (v) 22

Finocchio

Fennel salami, radicchio, fennel, chilli, gorgonzola, agresto, cream 23

Carbonara

Speck, mushroom, potato, fior di latte, confit garlic, truffle, cream 24

Carne

Chili beef, jalapeno, smoked scamorza, rocket, gremolata, San Marzano 24

Extras

House made vegan cashew cheese	3
olives	3
extra bread	4
gluten free bases	5
anchovies	5
speck	6
fennel salami	6

* Please let us know if you have any special dietary requirements so that we can best accommodate your needs.

* Dishes may contain nuts and seeds.

*(v) Vegetarian, (vg) Vegan, (gf) Gluten free