

# RUBICON

## Lunch Banquet Menu

### **Bread**

sourdough with basil oil – toasted garlic, chive and parmesan bread

### **Charcuterie**

artisanal cured meats, parfait, olives, vegetable pickles

### **Kingfish sashimi**

green nam jim, lime, coriander, coconut, yuzu, cress

### **Zucchini flowers**

feta and macadamia stuffing, chopped romesco

### **Pork belly**

celeriac remoularde, apple, crackling

### **Ocean trout**

fennel and orange salad, black garlic

### **Green salad**

seasonal leaves and herbs, lemon dressing

### **Roast chicken leg**

pistachio cranberry stuffing,

### **Kipfler potatoes**

in duck fat and mustard

### **Pan forte slice**

of dried fruits, nuts and chocolate

\$49 per person - \$59 per person with a la carte dessert selection or cheese

Must be prebooked - Minimum 8 people

Specific dietary requirements can be catered for – Advance notice appreciated

Menus may be subject to change

# RUBICON

## Dinner Banquet Menu

### **Bread**

sourdough with basil oil – toasted garlic, chive and parmesan bread

### **Charcuterie**

artisanal cured meats, parfait, olives, vegetable pickles

### **Oysters**

freshly shucked natural

### **Kingfish sashimi**

green nam jim, lime, coriander, coconut, yuzu, cress

### **Seared scallops**

confit chicken, bacon jam, apple, calvados

### **Zucchini flowers**

feta and macadamia stuffing, chopped romesco

### **Fennel and orange salad**

Radicchio, hazelnut, sheep's feta

### **Duck breast**

blood plum, beetroots, black eye beans, kale

### **Green beans**

snow peas, tarragon chilli dressing

### **Waygu rib eye**

chargrilled with gentlemen's relish, horseradish, polenta chips

### **Fries**

smoked paprika

### **Pan forte slice**

of dried fruits, nuts and chocolate to finish

\$79 per person - \$89 per person with a la carte dessert selection or cheese

Must be prebooked - Minimum 8 people

Specific dietary requirements can be catered for – Advance notice appreciated

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