

## Sample Menu – subject to change

# RUBICON

Sourdough with basil infused olive oil - 1.5

Garlic, chive and parmesan – 2

**Scooper's Oysters** – Coffin Bay Pacific - \$4 per oyster

natural with lemon ◆

lime granita, fresh horseradish, wasabi sesame ◆

bourbon sauce, bacon, shallot, pecorino ◆

### Tastes

Zucchini flower, feta macadamia stuffing, chopped romesco - 11 each 🌿❖

Crisp nori wrapped silken tofu, Szechwan braised eggplant, sesame caramel – 12 ❖🌿

Rabbit sausage, roasted Portobello mushroom, tomato parmesan stuffing - 9 each 🥕◆

Illawarra Prime alpaca tartare, orange, cornichon, sesame lavoche – 12 ❖

### Starters

Yellowtail kingfish sashimi, green nam jim, lime, yuzu, coriander, coconut, cress – 21 ◆

Scallops, confit chicken, bacon jam, apple, calvados – 21 ◆

Gruyère and chestnut twice cooked soufflé, tomato kasundi and labneh - 19 🌿

Roasted pork belly, celeriac remoulade, crackling, apple - 20 ◆

### Main

Herb gnocchi, Swiss brown and oyster mushrooms, zucchini, basil, Tallegio – 29 🌿◆

Cured ocean trout, paneer stuffed clams, asparagus, broad beans, trout pearls, finger lime, black garlic – 36 ◆

Roast chicken leg, pistachio cranberry stuffing, parsnip, sweet potato, silver beet puree – 34 ❖

Chermoula spiced lamb, smoked eggplant, polenta chips, pomegranate – 36 ❖

Duck breast, pickled blood plum, salt baked celeriac, beets, black eye beans, kale and duck brick – 36 ❖

Chargrilled 270g Wagyu rib eye (*rec medium*), miso onions, boulangère, gentlemen's relish, horseradish – 42 ◆

### Salads, sides and other comestibles

Fennel, orange, radicchio and hazelnuts, sheep's feta – 14 🌿◆

Green beans, snow peas, tarragon chilli and lemon dressing – 9 🌿◆

Mixed salad leaves – 8 🌿◆

Kipfler potatoes in duck fat, serrano, mustard – 9 🥕◆

Shoestring fries, smoked paprika – 9 🌿◆

### Dessert

Spiced rum panna cotta, drunken figs, ginger ice cream, buckwheat praline – 16 ◆

Honey & buttermilk bavarois, rhubarb compote, thyme meringue – 16 ◆

Ginger crème brûlée, coconut cake, pineapple, kaffir lime, crème fraiche sorbet – 16 ❖

Tia Maria parfait, salted caramel, chocolate brandy snap, cocoa nibs, malted milk – 16 ❖

House-made ice creams and sorbets – 2 scoops 11 – 3 scoops 15 ◆

### Cheese - 16 per person

Soft - Délice des Crémiers, *France*

- Tallegio, *Italy*

Hard - Comté, *France*

Blue - Roquefort Hervé Mons, *France*

- Délice des Deux-Serves (ashed goats), *France*

- Brébirousse D'Argental, *France*

- Manchego, *Spain*

- Gorgonzola Luigi Guffanti, *Italy*

### Design your table's own tasting/degustation menu

4 course \$65 with wine \$95 (lunch only) - 5 course \$80 with wine \$115 - 6 course \$95 with wine \$140

🌿vego 🥕vego adaptable ◆gf ❖gf adaptable

\*\*Please advise of any dietary requirements