

SAMPLE MENU – SUBJECT TO CHANGE DAILY

RUBICON

Sourdough - plain with basil infused olive oil – 1.5
- toasted with garlic, chive and parmesan – 1.5

Oysters – Merimbula Rock - \$4 per oyster

Natural

Tozasu (Japanese dressing - mirin, soy, dashi), shallot

Smoked bourbon sauce, bacon, shallot, pecorino ◆

Taste

Zucchini flower, feta macadamia stuffing, Pico de gallo, wheatgrass dressing - 11 each 🌿❖

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

Beef tartare (Rangers Valley Wagyu), cornichon, eschallot, salsa Verdi, charred crouton – 15 ❖

Starters

Gruyère & chestnut twice cooked soufflé, chevre labneh, sauce Bois Boudran, sumac, pine nut - 21 🌿

Yellowtail kingfish sashimi, green nam jim, lime, yuzu gel, coriander, coconut cream – 22 ◆

Scallops, confit chicken, serrano crisp, apple, calvados – 22 ◆

Roasted pork belly, apple ketchup, fino currants, celeriac remoularde, boudin noir, crackling - 21 ◆

Mains

Ricotta gnocchi, butternut pumpkin, confit tomato, zucchini, basil, sage butter, Taleggio – 29 🌿◆

Pernod & Madras spiced ocean trout, scallop mousseline, spring veg, black garlic dashi – 38 🌿◆

Chicken rolled with kale & mushroom, hazelnut emulsion, beer pickled onion – 36 ◆

Duck confit, roasted wild mushrooms & ginger miso, duck brik, crisp enoki – 38 ❖

Chargrilled beef rib eye, garlic roasted mushroom, asparagus, heirloom carrot, jus & sauce béarnaise – 44◆
-300g Rangers Valley 270 day grain fed Wagyu

Salads, sides and other comestibles

Roasted beetroots (golden & purple), goats curd, fresh honey, walnut, pomegranate 14 🌿◆

Potatoes roasted in duck fat, mustard dressing– 9 🌿◆

Green beans & snow peas, café d'Paris, spiced dukka – 9 🌿◆

Shoestring fries, smoked paprika – 9 🌿◆

Desserts

Honey & spiced rum panna cotta, drunken figs, glass biscuit, buckwheat, fig & ginger ice cream – 17◆

Caramelised apple tart, vanilla sablé, butterscotch, crème fraîche sorbet – 17 ❖

Passion fruit crème brûlée, coconut biscuit, spiced quince– 17 ◆

Kahlua chocolate mousse, choc tuile cigar, orange, goats milk sorbet – 17 ❖

House-made ice creams and sorbets – 2 scoops 12 – 3 scoops 16 ◆

Cheese - 18 per person

Soft - Délice des Crémiers, *France*

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

- Taleggio, *Italy*

Hard - Comté, *France*

- Manchego, *Spain*

Blue - Roquefort Hervé Mons, *France*

- Gorgonzola Luigi Guffanti, *Italy*

Degustation: design your own menu – select how many courses, choose the dishes from anywhere on the menu – portions are scaled to suit courses, menu is for the whole table at the same time (dietary may be catered for), dessert can be ordered individually

4 course \$69 with wine \$95 (lunch only) - 5 course \$85 with wine \$120 - 6 course \$95 with wine \$135

🌿vego 🌿vego adaptable ◆gf ❖gf adaptable

**Please advise of any dietary requirements