

## Sample Menu

# RUBICON

**Bread** - whole wheat sourdough - 2.5

**Oysters** - Merimbula Rock - \$4 per oyster

Natural

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

Smoked bourbon sauce, bacon, shallot, pecorino ◆

### Taste

Zucchini flower, mozzarella macadamia stuffing, Pico de gallo - 11 each 🌱❖

Nori wrapped silken tofu, Szechwan braised eggplant, sesame caramel - 12 ❖🌱

Beef tartare, 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, pickled fennel, celeriac puree, carrot, vermouth gel, Pedro Ximénez jus, crackling - 21 ◆

### Mains

Ricotta gnocchi, butternut pumpkin, confit tomato, zucchini, basil, sage butter, Taleggio - 29 🌱◆

Pernod cured ocean trout, Madras spice, scallop mousseline, spring veg, black garlic dashi - 38 ◆

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

Duck confit, roasted wild mushrooms & ginger miso, duck brik, crisp enoki, creamed leek - 38 ❖

Chargrilled beef rib eye, garlic roasted mushroom, asparagus, heirloom carrot, jus & sauce béarnaise - 44◆  
-250g Rangers Valley 270 day grain fed Wagyu

### Salads, sides and other comestibles

Fior di latte mozzarella, tomato, elk leaves, dates, pepitas, pomegranate - 14 🌱◆

Potatoes roasted in duck fat, garlic scapes, 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 pear - 17 ◆

Kahlua chocolate mousse, choc tuile cigar, mocca bombe, lemon joconde, cherries - 17

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

### Cheese - 18 per person

Soft - Délice des Crémiers, France

- Brebirousse d'Argental, 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