

RUBICON

Lunch Shared Menu

Bread - whole wheat sourdough

Charcuterie

artisanal cured meats, parfait, olives, vegetable pickles

Kingfish sashimi

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

Zucchini flowers

mozzarella & macadamia stuffing, Pico de gallo

Pork belly

pickled fennel, celeriac puree, carrot, Pedro Ximénez jus, crackling

Ocean trout

Pernod cure, Madras spice, black garlic dashi

Burrata

tomato, elk leaves, dates, pepitas, pomegranate

Chicken rolled with kale & mushroom

hazelnut emulsion, beer pickled onion, sprouts

Kipfler potatoes

in duck fat and mustard dressing

Sweet amuse bouche

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

Must be prebooked - Minimum 8 people

Specific dietary requirements can be catered for – Advance notice appreciated

Menus may be subject to change

RUBICON

Dinner Shared Menu

Bread – whole wheat sourdough

Charcuterie

artisanal cured meats, parfait, olives, vegetable pickles

Oysters

Tozasu (mirin, soy, dashi), shallot

Kingfish sashimi

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

Seared scallops

confit chicken, serrano crisp, apple, calvados

Zucchini flowers

mozzarella & macadamia stuffing, Pico de gallo

Pork belly

pickled fennel, celeriac puree, carrot, Pedro Ximénez jus, crackling

Burrata

tomato, elk leaves, dates, pepitas, pomegranate

Duck breast

wild mushrooms & ginger miso, duck brik, crisp enoki, creamed leek

Green beans

& snow peas, spiced dukkah

Wagyu rib eye

garlic roasted mushroom, asparagus, heirloom carrot, jus & sauce béarnaise

Fries

smoked paprika

Sweet amuse bouche

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

Must be prebooked - Minimum 8 people

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