

# RUBICON

**Bread** - whole wheat sourdough - 2.5

**Oysters** – Wallis Lakes Rock - \$4 per oyster

Natural

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

Smoked bourbon sauce, bacon, shallot, pecorino ◆

## Starters

Zucchini flower, fetta macadamia stuffing, Pico de gallo - 21 ❖ 🌱

Beef tartare, cornichon, eschallot, salsa Verdi, charred crouton – 19 ❖

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 in prosciutto, roast capsicum, spiced tomato, carrot, calvados – 22 ◆

Roasted pork belly, caramelised fennel, celeriac puree, boudin noir, Birlou gel, Pedro Ximénez jus - 21 ◆

## Mains

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

Pernod cured salmon, Madras spice, scallop mousseline, summer veg, black garlic dashi – 38 ◆

Lamb rump coffee rub, rosemary polenta chips, roasted beetroot, yogurt, pomegranate – 38 ❖

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

Chargrilled beef rib eye, garlic roasted mushroom, heirloom carrot, jus & sauce béarnaise – 44◆

-250g Rangers Valley 270-day grain fed Wagyu MS7+

## Salads, sides and other comestibles

Burrata, heirloom tomato, dates, pepitas, pomegranate dressing - 14 ◆ 🌱

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

Green beans & snow peas, café d'Paris, spiced dukkah – 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, mocha bombe, lemon jaconde – 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*

- Brebirousse d'Argental, *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 (dietarys 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