

# RUBICON

DINING PACKAGES

# RUBICON

**“To commit ones self irrevocably  
on a course of action”**



**Owen Kenyon had his Rubicon  
moment in 1999, when he set out to  
establish a restaurant that showcased  
his passion for food and wine.**

**Today, Rubicon is a Canberra institution:  
an award-winning establishment where  
the dining style is uncomplicated,  
and the service informed yet informal.**

**A hidden gem that is situated in the secluded  
and charming suburb of Griffith, Rubicon offers  
a cosy, private and intimate dining experience  
suitable for any occasion.**

# DINING ROOMS

	Capacity	Min Invoice
<b>Bottom level room</b> (can be curtained off for privacy)	20 – over two tables	\$2,500
<b>Middle level room</b> (not private)	20 – over two tables	\$2,500
<b>Top level room</b> (not private)	10 – one table	\$2,000
<b>Front room</b> (not private)	on request	

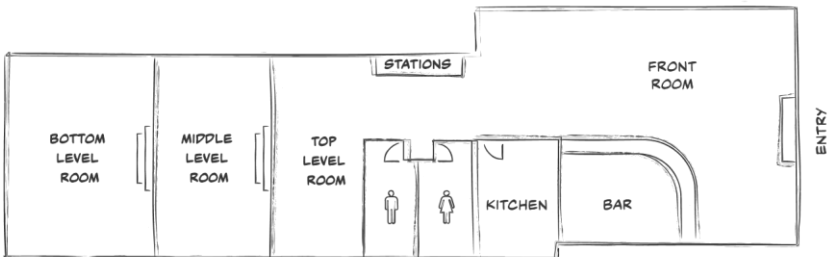
Combine bottom/middle for up to 40 pax  
 Combine bottom/middle/top for up to 50 (private)

Large/Group bookings are required to utilise entire dining rooms, i.e. they can't be shared with other bookings, so accordingly, a minimum spend is attached to each dining room.

A la carte & shared menus are available. We don't advise degustation for large groups.

Large bookings require a deposit of \$20/person at the time of booking. The deposit comes off the final invoice. Adjustments in numbers are fine and do not require amendments to the deposit.

# DINING ROOM LAYOUT



BARKER ST (GRIFFITH SHOPS)

# SHARED/BANQUET MENU \$130

## Bread

whole wheat sourdough, whipped butter

## Charcuterie

artisanal cured meats, parfait, olives, vegetable pickles

## Oysters

Tozasu (mirin soy dashi) shallot, salmon roe

## Zucchini flowers

feta & macadamia stuffing, pomegranate & cranberry

## Kingfish sashimi

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

## Pork & Manchego croquette

smoked tomato Chutney & baconaise

## XO King prawns

black garlic, fresh herb salad

## Salmon

Pernod cure, Asparagus, salsa verdi, champagne

beurre blanc

## Chicken

Madras spice, chargrilled, herb yoghurt  
& coconut curry sauce, broccolini

## Angus Eye Fillet

Roasted garlic mushrooms, asparagus, bearnaise, Jus

## Streamed Summer Greens,

Cashew Pesto

Chips smoked paprika salt

## Dessert

(Individual choice)

Chocolate Mousse, PX muscatels, pistachio honeycomb, milk crumb,  
raspberry

Ginger & lime crème brulee Spiced rum & honey panna  
cotta, drunken figs, buckwheat praline

Specific dietary requirements can be catered for – Advance  
notice appreciated.

Menu Subject to Change

## LUNCH

**Although we are currently not open for a la carte lunches,  
it may be possible to book larger/private groups.**

- \* **The shared/banquet menu is the only menu available.**
- \* **Dietary requirements can easily be catered for within this menu.**
  - \* **No minimum numbers but minimum spend is \$2500.**
- \* **It's probable, but not guaranteed, that your booking will be exclusive.**
- \* **Table/dining room configuration can be adjusted to suit requirements.**
  - \* **Wine packages available – we no longer allow BYO.**
  - \* **Vacate time of 4pm**

## TRADING HOURS

**Dinner Only, Monday - Saturday from 5.30pm.  
Our four separate dining rooms are provided  
for spacious yet intimate dining.**

**For Christmas Functions (including lunch options)  
please email [info@rubiconrestaurant.com.au](mailto:info@rubiconrestaurant.com.au)**



[RUBICONRESTAURANT.COM.AU](http://RUBICONRESTAURANT.COM.AU)