

RUBICON

Bread - whole wheat sourdough, whipped butter - 5

Oysters – Pambula Lake Rocks - \$6 per oyster (minimum 3)

Natural – lemon

Tozasu - Japanese dressing, chive, salmon caviar

BBQ - smoked bourbon sauce, speck, shallot, cheese ❖🌱

Starters

Zucchini flowers, fetta macadamia stuffing, almond, pico de gallo, pomegranate & cranberry - 24 ❖🌱

Kingfish sashimi, green nahm jim, coconut, kaffir lime, yuzu – 24 ❖

Pork Croquette, salsa verde, baconnaise, radish, jamon crisp, manchego – 24

Grilled Octopus, roasted capsicum, carrot, fine herb salad, fino currants – 26 ❖

Mains

Ricotta gnocchi, pumpkin, confit tomatoes, triple brie, sauce bois boudran, pine nuts – 38 ❖🌱

Blue Eye cod, scallops, tomatoes consommé, summer mélange, citrus crème fraîche – 44 ❖

Chicken breast, figs & chestnut stuffing, broccolini, hazelnut emulsion, sweet potato – 42 ❖

Duck Confit, king brown mushroom, pickled plums, golden beetroot, duck brik, cauliflower, port jus – 42 ❖

Chargrilled 250g Riverina Angus eye fillet wrapped in bacon, cauliflower,
garlic mushroom, dutch carrot, jus & sauce béarnaise. – 58 ❖

Salads, sides, comestibles

Steamed summer greens, cashew pesto – 14 ❖🌱

Duck fat potatoes, mustard dressing – 14 ❖🌱

Shoestring fries, smoked paprika - 13 ❖🌱

Heirloom tomatoes, marinated fetta, olive tapenade, pepitas, mustard fruits - 14 ❖🌱

Desserts

Caramelized passionfruit crème brûlée, kirsch cherries – 22 ❖

Spiced rum chocolate parfait, poached raisins, raspberry, milk crumbs, honeycomb – 22

Pedro Ximenez cheesecake, meringue, pistachio praline, citrus crumbs, strawberry & basil– 22 ❖

House-made ice creams and sorbets – 3 scoops 22 ❖

Cheese - \$22 per 60 grams, served with drunken figs & guava paste

- Triple Brie – Paysan Breton Original, *France*

- Comté 24 months – Rivoire Jacquemin, *France*

- Gorgonzola Picante - 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's may be catered for), dessert can be ordered individually

5 course \$115 with wine \$160 - 6 course \$130 with wine \$175

🌱 *vego / vego adaptable* ❖ *gf / gf adaptable*

****Please advise of any dietary requirements**