

RUBICON

Bread - whole wheat sourdough, basil infused 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, celeriac remoulade, blood plum vinegar - 24 ❖🌱

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

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

Canadian Scallops, bacon jam, roasted capsicum, carrot, fine herb salad, fino currants – 26 ❖

Twice cooked gruyère souffle, walnuts, rocket & pear salad, beetroot balsamic, Spinach cream – 24 🌱

Mains

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

COD, zucchini, kale, garlic scapes, champagne & caviar sauce, salmon caviars – 44 ❖

Duck confit, wild mushrooms, saba glazed dutch carrots, celeriac puree, morels, port jus – 42 ❖

Cognac prunes & pistachio stuffed Pork fillet, pomme & leek puree, broccolini, potato lyonnaise, jus – 44 ❖

Chargrilled 250g Riverina Angus eye fillet wrapped in bacon garlic mushroom,

Cauliflower blossoms, jus & sauce béarnaise – 62

❖

Salads, sides, comestibles

Steamed summer greens, cashew pesto – 14 ❖🌱

Garlic & thyme roasted kipfler potatoes, mustard dressing – 14 ❖🌱

Shoestring fries, smoked paprika - 13 ❖🌱

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

Desserts

Caramelized passion fruit crème brûlée, griottines cherries – 22 ❖

Dark Matter chocolate mousse, raspberry, chocolate crisp, honeycomb, vanilla tuiles – 22

Mango & coconut parfait, coconut cookies, baileys mousse - 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

- Gruyère 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

Wagyu \$10 Extra

🌱 vego / vego adaptable ❖ gf / gf adaptable

**Please advise of any dietary requirements.