

# RUBICON

**Bread** - whole wheat sourdough, basil infused whipped butter – 5

**Oysters** – Narooma Rocks - \$6 per oyster (minimum 3)

Natural – lemon

Tozasu - Japanese dressing, chive, salmon caviar

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

## Starters

Zucchini Flowers with Fetta and Macadamia Stuffing, Almonds, Romesco Sauce, and Watercress – \$24

🍷❖

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

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

Grilled octopus, skordalia, fine herb salad, apple, pepper caponata – 26 ❖

Twice cooked gruyère souffle, labneh, sauce bois boudran, pine nuts– 24 🍷

## Mains

Ricotta gnocchi, confit tomatoes, Gorgonzola & pumpkin sauce, basil– 38 🍷❖

Pan seared salmon, asparagus velouté, spätzle, garlic scapes, bottarga, salmon roe – 44 ❖

Duck confit, dutch carrots, witlof, parsnip puree, grand mariner sauce – 42 ❖

Pedro ximenez braised beef cheeks, cauliflower puree, broccolini, vincotto brussel sprouts, jus – 49 ❖

Chargrilled 250g Riverina Angus eye fillet wrapped in bacon, pomme pave,

cauliflower blossoms, jus & sauce béarnaise –

62 ❖

## Salads, sides, comestibles

Steamed winter greens, cashew pesto – 14 🍷❖

Duck fat potatoes with mustard dressing – 14 🍷❖

Shoestring fries, smoked paprika salt - 13 🍷❖

## Desserts

Ginger & lime crème brûlée, kirsch berries- 22 🍷❖

Apple tarte tatin, vanilla sable, butterscotch, anglaise, sour cream sorbet – 22 🍷❖

Chocolate fondant, raspberry, chocolate pearls, milk crumbs, pistachio ice cream – 22🍷

House-made ice cream or sorbet - 3 scoops for 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