

Rupert's

BAR & GRILL

Est. 2006

“Who doesn’t like to get dressed up and eat good food?”

Victoria Arlen



Cheese Board

A selection of premium cheese and accompaniments – platter for 2
w/ a choice of today's dips + water crackers & grizzini sticks **25**

Breads

Rustic roasted garlic baguette w/ garlic puree + crystal salt flakes **10**

House-made crusty multigrain loaf w/ chef's selection of daily dips
+ house-made dukkah + balsamic & Olive oil **14**

Starters

Soup of the day w/ house-made multigrain sliced loaf **15**

House-made sweet potato gnocchi w/ roast spring vegetables
+ chef's pesto + Napoli sauce & shaved parmesan **16**
(V, also avail as main)

Salt and Pepper calamari – pineapple cut and w/ tangy rocket &
balsamic mayonnaise **17**

Hoisin Duck spring rolls -shredded duck + crispy bean shoots
& chilli and mango dipping sauce **17**

Pork and leek empanadas – pulled pork + sautéed leeks +
smoked tomato chutney & spicy BBQ sauce **16**

Pan-Fried scallops w/ pumpkin, thyme and blue cheese puree
& crispy speck (gf) **19**



Flame Grills - Hot off the Coals

John Dee Gold Label Export Quality Beef

Rump	400gm	32
Eye Fillet	220gm	38
Filet Mignon	220gm	43
Scotch Fillet	300gm	42
Sirloin	300gm	36

All grills served w/ rosemary potato & garden salad or creamy garlic mash & sautéed broccolini

Grill accompaniments and sauces

Sauces - red wine jus/Dianne/peppercorn/mushroom	3
3 prawn topper	8.5

Specialties

Grilled Cajun Lamb Rump - Barwon River Region 1st Grade Lamb w/ spinach & cashew salad + honey mustard dressing & crispy hokkien noodles 250gm **31**

Twice cooked Pork Belly w/ steamed black rice + Asian slaw + chilli jam & sticky cinnamon sauce (gf df) **29**

Indian Butter Chicken w/ basmati rice + spicy lime pickle + sweet mango chutney + cucumber and cumin yogurt & pappadam (gf) **29**

Dukkah crusted Seared Salmon Fillet w/ panzanella salad & cucumber raita (gf avail) **28**

Roast vegetable stack - capsicum + mushroom + zucchini + sweet potato + eggplant w/ balsamic reduction & rocket (gf,v) **26**

Chicken tenderloin fillets wrapped in speck w/ garlic mash + house-dried Roma tomatoes + asparagus & maple jus **29**

Kerala style beef curry w/ grilled paratha roti bread + cucumber & cumin yoghurt **29**

Sides **8.5**

Seasonal steamed greens/garden salad/
sweet potato wedges/beer battered chips
Sautéed prawns x 3



Dessert **13**

Cheesecake of the day w/ vanilla ice cream

Passion & mango pannacotta w/ berry coulis & seasonal berries (gf)

Chef's choice of crepe w/ house-made sauce & quenelle of vanilla ice cream

Peppermint and Chocolate semifreddo w/ candied pistachio & Persian fairy floss (gf)

Affogato - Espresso coffee + ice-cream & Frangelico liqueur (gf)

Liqueur Coffees **14**

- Irish - Jameson's
- Rupert's Irish - Baileys & Frangelico
- Mexican - Tequila & Kahlua
- French - Brandy
- Jamaican - Tia Maria
- Parisian - Grand Marnier

Fortified Wines

- De Bortoli 10 year old Muscat **9**
- Grant Burge aged Tawny Port **8**
- Galway Pipe 12 year Grand Tawny Port **11**

Coffees & Teas **4**

- Cappuccino/flat white/latte/short black/long black/
hot chocolate/chai latte
- Twining's teas - English breakfast/green tea/earl grey/
camomile/peppermint



Wine by the glass

Sparkling

NV Brown Brothers Prosecco **8.5**
King Valley Vic

White

Brown Brothers Moonstruck Pinot Gris **8.5**
King Valley Vic

Brown Brothers 18 Eighty Nine Sauvignon Blanc **8.5**
King Valley Vic

Brown Brothers 18 Eighty Nine Chardonnay **8.5**
King Valley Vic

Red

Smith & Hooper Merlot **8.5**
Wrattonbully SA

Wirra Wirra Scrubby Rise Shiraz **8.5**
McLaren Vale SA

Earthworks Cabernet Sauvignon **8.5**
Barossa SA

Please be sure to peruse the full beverage menu for our selection of wine by the bottle, beer, spirits and cocktails

