

Rupert's

BAR & GRILL

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

Rupert's Garlic Bread w/ garlic flavoured oil, wild pepper berry salt,
lemon myrtle butter and confit garlic **10**

Roasted Beetroot and Ricotta Bruschetta on house-made multigrain
bread, finished with balsamic glaze **12**

Starters

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

Coconut Chilli Prawns w/ steamed basmati rice (GF, DF) **19**

Salt and Lemon Pepper Calamari – pineapple cut w/ pepper berry aioli
and dressed rocket (GF) **17**

Hoisin Duck spring rolls -shredded duck + crispy bean shoots w/ plum
dipping sauce (DF) **17**

Indonesian Style Beef Satay w/ house made spicy peanut sauce and rice **18**

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

(V) Vegetarian (GF) Gluten Free (DF) Dairy Free
Please advise your wait staff of any special dietary requirements
15% Public Holiday Surcharge applies – One Bill per table – No BYO

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

All grills served w/ roasted sweet potatoes & garden salad (GF DF)
or creamy garlic mash & sautéed broccolini (GF)

Grill accompaniments and sauces

Sauces – red wine jus / peppercorn / mushroom (GF)	3
3 prawn topper	8.5

Main Fare

Grilled Lamb Rump 250gm - Barwon River Region First Grade Lamb w/ garlic mash, green peas and mint jus (GF)	31
Mushroom Risotto w/ a trio of locally sourced fresh mushrooms finished with Italian truffle oil & fresh parmesan shavings (GF V) (Add Chicken / Bacon)	26
Indian Butter Chicken w/ basmati rice + sweet mango chutney + cucumber and cumin yogurt & pappadam (GF)	29
Rupert's Slow Cooked Goat Ragu w/ house made pappardelle pasta	28
Pan Fried Barramundi w/ salse verde, roasted sweet potatoes, asparagus & cherry tomato salad (GF DF)	31
Roast vegetable stack – capsicum + mushroom + zucchini + sweet potato + eggplant w/ balsamic reduction & rocket (GF, V)	26
Russian Style Slow Cooked Beef Stroganoff w/ garlic mash and sautéed seasonal vegetables	29

SIDES

Seasonal steamed greens	
Garden salad	
Sweet potato wedges	
Beer Battered chips	
Sautéed Prawns (3)	8.5

Desserts

13

Ginger bread pudding w/ butterscotch sauce and vanilla ice cream

Coconut Crème Caramel with short bread (GF)

Chocolate Fondant w/ Rum & Raisin ice cream

Cheesecake of the day w/ vanilla ice cream

Strawberry Filled Crepes w/ house-made sauce & vanilla ice cream

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