

Rupert's Bar & Grill

Bread – Slow roasted garlic butter and herbs **10**

Starter

Chilli Crab & Cucumber Vichyssoise | creamy potato & leek chilli crab & cucumber (GF) **16**

Fungi Ragu | w/ wild mushrooms in butter and thyme with poached egg & French toast **16**

Prawn Couronne | garlic prawns, mini pastry tart with bubble & squeak filling & raspberry vinegar sauce **18**

Potato Gnocchi al Pesto | house made pesto of basil, garlic, pinenuts parmesan & evoo (GF)
Entree **16** Main **23**

Duck Spring rolls | pickled vegetables & Vietnamese dipping sauce –Nuoc Cham **17**

John Dee Gold Label Export Beef

150 day mid fed cattle with Marble Scores 1, 2, 3

Steak Your Way | w/ seasonal panache of vegetables or garden salad/ and
Ploughman's mash or potato galette

Rump 400 grams **32**

Eye Fillet 220 grams **38**

Scotch Fillet 300grams **42**

Filet Mignon 220 grams **43**

Choose Your Sauce | peppercorn, red wine jus, mushroom (GF) **3**

Additions | Prawns in a cream garlic sauce or sautéed mushrooms **8.5**

Main

Anand's Butter Chicken | traditional Indian butter chicken, jasmine rice, cucumber riata & mango chutney (GF) **29**

Lamb Rump | bubble & squeak mash, Brussel sprouts with bacon, mint jelly (GF) **33**

Crispy Skin Duck Breast | gingerbread infused, fried gnocchi, mandarin & maple sauce (GF) **34**

Pork Belly | Slow Roasted apple, celery, candied walnuts & crackle (GF) **29**

Market Fish of the Day | linguini, lemon & crab sauce **31**

Vegetarian Tartlet | - vegetables, pinenuts with rocket, parmesan salad & basil oil **22**

Sides Dishes | Ploughman's Mash/Beer Battered Chips/Panache of seasonal veges/

Brussel Sprouts & Bacon Croutons/Parmesan & Rocket Salad/Garden Side Salad **8.5**