

# RUPERT'S MENU

## ALL TO SHARE

Anti Pasto Plate (gfo) 20  
*Selection of Cured Meats, Stuffed Olives, Semi-dried Tomato, Marinated Fetta, Crisp Breads & Housemade Pesto*

## BREADS

Garlic Pizza Bread (v) 8

Char-Grilled Turkish Bread (v) 12  
*With 3 of Chef Darren's Housemade Dips*

## STARTERS

House Made Spring Rolls 16  
*Chef Orathai's Hand Rolled Pork Spring Rolls w/ Asian Style Salad & Dipping Sauce*

Crab Cakes 18  
*Crispy Crab Cakes w/ Chilli Butter Sauce*

Risotto (v) (gf) 18/25  
*Oven Baked Porcini Mushroom, Pea & Thyme Risotto*

Crispy Pork Belly (gfo) 18  
*Asian Pork Belly Salad w/ Spicy Thai Dressing & Fried Noodles*

Beef Skewers (gf) 20  
*Satay Beef Skewers w/ Spicy Peanut Sauce & Asian Fried Rice*

## MAINS

Our Fish Is Bought Fresh From The Trawlers MP  
*Ask Your Server For Daily Specials*

Crispy Skin Barramundi 34  
*w/ Sundried Tomato & Spinach Arancini Cake, Steamed Broccolini w/Rocket & Pistachio Pesto*

Lamb Rump Wellington 38  
*w/ Grilled Field Mushroom, Creamy Mash & Rosemary Infused Jus*

Chicken Ballotine (gf) 32  
*w/ Leek, Chorizo & Pistachio Nuts, Mash, Buttered Beans and Au Jus*

Pork Tenderloin 34  
*w/ Red Pepper Sauce, Steamed Asparagus & Fresh Pumpkin Gnocchi*

Bucatini With Prawn Fra Diavolo Sauce (gfo) 32  
*Bucatini Pasta w/ Prawns and Chef's Cherry Tomato Chilli Sauce & Fresh Italian Herbs*

John Dee Slow Roast (gfo) 36  
*Slow Roasted John Dee Scotch Fillet- Served With Honey & Rosemary Roasted Root Veges, Fresh Greens & Homemade Yorkshire Pudding w/ Horseradish Jus*

200gm John Dee Ground Angus Rump Burger 28  
*w/ Maple Caramelized Onion, Bacon, Egg, Cheddar Cheese, Lettuce, Tomato & Tomato Relish on a Toasted Sourdough Roll, Served with French Fries*

# LOCAL JOHN DEE GOLD LABEL

## EXPORT ANGUS BEEF

Rump 400gm	39
Scotch Fillet 300gm	47
Eye Fillet 200gm	44
Fillet Mignon 200gm	48

Prawn Topper w/ garlic cream sauce (gf) 9

## LOCAL CAREY BROTHERS BEEF

### TOMAHAWK STEAK FOR TWO \$125

Chef served 1kg Tomahawk Steak - A Dining Experience

Please ask our staff regarding cooking times

*Steaks are accompanied with your choice of any 2 sides*

### SIDES

9

Green Vegetables (v) (gf)

Potato Gratin (v) (gf)

Creamy Mash (v) (gf)

French Fries (v)

Garden Salad (v) (gf)

### SAUCES

3

Mushroom (gf)

Peppercorn (gf)

Red Wine Jus (gf)

Bearnaise (gf)

### DESSERTS

Rich Chocolate & Kahlua Mousse w/ Chocolate Dipped Biscotti & Cream	15
Sticky Date Pudding w/ Butterscotch Sauce & Vanilla Bean Ice Cream	15
Individual New York Cheesecake w/ Marscapone Cream & Strawberry Basil Jam	15
Classic Crème Brulee w/ Toffee Shards & Butterscotch Ice Cream (gf)	15
Local Cheese & Fruit Selection, Lavash & Quince Paste	21
Affogato - Frangelico, Ground Control Espresso & Vanilla Ice Cream (gf)	15