



WELCOME TO RUPERT'S BAR & GRILL

We're a family-owned and operated restaurant, built on a love for good food, a passion for hospitality, and our local community.

We have a simple mission – to create a welcoming destination where you can rest from life and enjoy a memorable meal.

At Rupert's, we take pride in being a true bar and grill. We're fortunate to be surrounded by some of Queensland's finest producers, and we don't take that for granted.

The steaks come straight from John Dee, a name synonymous with quality. As Australia's oldest single-family-owned beef processor, John Dee has been producing exceptional beef since 1939 – right here in Warwick. The Hart family's commitment to excellence and consistency matches our own values, and it's a privilege to serve their beef, raised on the rich pastureland of the Darling Downs.

Our favourite is the Strathdale Waygu from the paddocks on our doorstep at Leyburn - direct to your plate, delivering the classic umami and soft marbled textures of a great rump.

We hope you enjoy your time with us – and leave feeling well-fed and right at home.

To Start or Share

Grazing Plate \$32.00

Artisana cured meat | Stanthorpe "the Outlaw" cheddar | preserved vegetables | onion jam | tomato relish | local breads (serves 2)
Vinaceous Shakre Chardonnay | Crittenden Estate Geppetto Pinot Noir VIC

Coachman's Pickled Vegetable Giardiniera \$12.00

Our house made selection of local produce in our sweetened vinegar (V)(GF)
Alejandro Prosecco | Watson Family Wines Rose

Confit Garlic Flat Bread (V) \$14.00

Little Angel Sauvignon Blanc NZ | Crittenden Estate Geppetto Pinot Noir VIC

Rupert's Housemade Grilled Focaccia Aged balsamic | pressed olive oil (V) \$12.00

Tomfoolery Pinot Grigio | Heartland Spice Trader Cabernet Sauvignon SA

John Dee Beef Skewers Chris' Suya Dressing (GF) (NF) \$24.00

Lake Breeze Moscato | Heartland Spice Trader Cabernet Sauvignon SA

Steamed Black Mussels Lemon Myrtle Cream | Chilies | Grilled Focaccia \$22.00/500 g

Tomfoolery Pinot Grigio | Little Angel Sauvignon Blanc NZ

Buttermilk Fried Crispy Squid Saltbush & Pepperberry Seasoning | Bush Spiced Mayonnaise (GF) (NF) \$25.00

Vinaceous Shakre Chardonnay | Crittenden Estate Geppetto Pinot Noir VIC

Roasted Portobello Mushroom Bush Spiced Ratatouille | Olive & Macadamia Tapenade | Mushroom Jus (VE) (GF) \$24.00

Tomfoolery Pinot Grigio | Crittenden Estate Geppetto Pinot Noir VIC

Life is infinitely delicious

(V) Vegetarian, (VE) Vegan, (GF) Gluten Free,
(DF) Dairy Free (NF) Nut Free
15% Public Holiday Surcharge, No Split Bills, No BYO

Local Maranoa Farm Beef

Maranoa Beef is a true, paddock to plate, flavoursome grass fed Beef 1kg pasture-raised

AXE RIB-EYE

“A true dining experience”; arriving at your table, carved medium rare, garnished & sauced to perfection

\$155 for 2 people to share

Comes with two sides & two sauces of your choice

Lake Breeze Shiraz Cabernet SA

Wagyu "Rostbiff" Rump	<i>MB 9+</i>	350g	\$51.00	<i>All grills come with french fried onions, grilled tomato & buttered mushrooms, a sauce of your choice.</i>
Angus Eye Fillet	<i>MB3</i>	220g	\$54.00	
Angus Scotch Fillet	<i>MB3</i>	300g	\$53.00	
Filet Mignon		250g	\$55.00	<i>Let your server know how you would like it cooked.</i>

Cork Cutters Merlot SA

Additional Sides **\$12.00**

“Girraween” Salad Citrus Dressing	Oven-roasted Crispy Kipflers Rosemary Salt
Cauliflower Cheese	Sweet Potato Fries
Creamy Mashed Potato	Heirloom carrots Burnt Honey
Ratatouille	Cumin

Additional Sauces **\$5.00**

Boozy Jus	Confit Garlic Butter
Black Peppercorn	“Brass Monkey” Blue Cheese Butter
Mushroom Cream	Suya Dressing

Stoney the Fishmonger Fresh Market Fish Sweetcorn Cream | Macadamia Crumb | Heirloom Carrots **\$40.00**
Tomfoolery Pinot Grigio

Slowly braised Wagyu Beef & Beer Pot Pie Battered Cauli Floret | Sweet Potato Fries **\$34.00**
Heartland Spice Trader Cabernet Sauvignon SA

“Momofuku” Pork Belly Braised Vegetable Casserole | Roasted Walnuts | Chili Caramel **\$38.00**
Crittenden Estate Geppetto Pinot Noir VIC

Dirty Burger Ground Angus Rump | Caramel Onion | Australian Bacon | Outlaw Cheddar | Tomato Relish |
Charred Bun | Crispy Kipflers **\$30.00**
Cork Cutters Merlot SA

Steamed Black Mussels Lemon Myrtle Cream | Chilies | Grilled Focaccia **\$44.00/1 kg**
Little Angel Sauvignon Blanc NZ

House-made Gnocchi Heirloom Tomato | Meredith Goats Cheese | Pine Nuts | Saltbush (V)(GF) **\$42.00**
Little Angel Sauvignon Blanc NZ | Tomfoolery Pinot Grigio

Spring Chicken Oven-roasted Kipfler Potatoes | French Fried Onion | Boozy Jus **\$42.00**
Little Angel Sauvignon Blanc NZ | Tomfoolery Pinot Grigio

Wattleseed Creme Brulee Macadamia Brittle Crumb | Madagascan Butter Biscuit **\$16.00**

Sticky Toffee Pudding Caramel Cream | Butterscotch Bites | Vanilla Ice **\$17.00**

Smoked Chocolate Marquis Berry Rumtopf | Chantilly (GF) **\$19.00**

Affogato Baileys / Kahlua / Frangelico | or any other liqueur of your choice **\$19.00**

Allandale Botrytis Viognier Hunter Valley NSW **\$12.00**

Pedro Ximenez Spain **\$15.00**

After Dinner Drinks

Jameson Irish Whiskey **\$16.00**

Rupert’s Irish Cream Frangelico
| Bailey’s & cream **\$16.00**

\$4.50 - \$5.50 (each)

Cappuccino | Flat white | Latte | Short black | Long black | Hot chocolate | Chai latte

Twining's Tea - English Breakfast | Earl Grey | Green | Chamomile | Peppermint

Rupert's Specialities: Turmeric Latte | Rose Latte **\$6.00**

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