

RUPERT



Bites

Spiced, salted mixed nuts (gf) (v)	6
Marinated Mt zero olives, house bread (vg)	8
Fried white bait, paprika lime mayo	8
Padron peppers, salt, lemon (gf) (vg)	9
Onion jam and parmesan pizza bread, thyme oil (v)(vg opt)	11

Sharing

Warm Mt Zero beluga lentils, chickpeas, kale, capsicum, muhumarra, walnuts (vg)	15
Wood fired cauliflower, baharat, golden raisins, pine nuts, lemon labne (gf) (v)	16
Smoked ham hock & beef brisket croquettes, seeded mustard mayo	16
Urfa spiced kent pumpkin, grilled haloumi, seeded zhoug, smoked honey, dill (v)	17
Beetroot cured Tasmanian ocean trout, beets, fennel, capers, orange dressing (gf)	19
Broccoli and brussel sprout gratin, gorgonzola, pangrattato (v)	18
Charred lamb fillets, drangoncello, artichoke chips, jus	19
Roast pork belly, mojo picon, padron peppers, pork crackling (gf)	21
Grilled Queensland prawns, fennel puree, samphire, gremolata	24
Twice cooked octopus, romesco, chorizo crumb, lemon (gf)	25
Rupert vegetarian board, pickled & marinated vegetables, local cheese, house preserves, charred sourdough (v)	29
Salt kitchen charcuterie board, condiments, charred sourdough	33
Wood roasted free range harissa chicken, hazelnut zaatar, lemon	22/38

Sides

Green salad, cos, iceberg, oak leaf, lemon shallot dressing (gf) (vg)	10
Cajun House cut chips, smoked paprika & lime aioli (v)	10
Green beans, gremolata (vg)	10

Pizza

Margherita

Fior di latte, roasted tomato, basil, napoli, garlic olive oil (v) 19

Spudka

Kipfler potato, brussel sprouts, scamorza affumicata, taleggio, sage, walnuts (v) 22

Broccolo

Broccoli, artichoke, gorgonzola, chilli oil, oregano, crème fraiche (v)(vg opt) 22

Zucca

Pumpkin, ricotta, hazelnut pesto, rocket, crème fraiche (v) 22

Livada

Garlic lemon thyme mushrooms, napoli, scamorza bianca, truffle oil (v) (vg opt) 23

Tomislav

Nduja, zucchini, chilli, napoli, scamorza affumicata, basil 24

Salsiccia

Pork and fennel sausage, confit tomato, scamorza bianca,
rocket, vincotto, crème fraiche 24

Agnello

Rosemary lamb shoulder, fennel, cavalo nero, olives, fior di latte, napoli 24

Extras

vegan cheese	3
olives	2
gluten free bases	4
extra bread	5

* Please let us know if you have any special dietary requirements so that we can best accommodate your needs.

* Gluten free bases are available on request, as are fodmap friendly options

gluten free bases are cooked in the same oven as sour dough and will contain small traces of gluten

- Dishes may contain nuts & seeds



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