

breads

traditional oven roasted garlic bread	5
freshly baked Turkish bread with olive oil & balsamic reduction	6.5

tapas

Rupert's tapas plates served with nahm jim dipping sauce (gf) and soy sauce

tapas for one - please select 3 items **16**

tapas to share - please select 4 items **23**

rosemary & garlic mushrooms (gf) (v)

chorizo meatballs with Greek yoghurt

grilled prawns in a garlic caramelised butter (gf)

fried haloumi cheese with chilli jam (gf) (v)

salt & pepper calamari (gf)

Asian chicken & pork mini spring rolls

arancini balls with a tomato salsa (v)

entrées

lamb san choy bow finished with roasted cashews **15.8**

roast pumpkin gnocchi with maple braised walnuts & English spinach (v) **14.8**

spiced crab cakes with an Asian salad & nahm jim dressing **16.8**

salad of poached chicken, roast kumara, caramelised onion, Persian fetta & watercress finished with a seeded mustard dressing (v) (gf) **14**

v = vegetarian option available

gf = gluten free option available -

while all care is taken to provide gluten free options,
our kitchen produces meals containing gluten



Rupert's
BAR & GRILL

mains

- chicken breast**, pan fried and served with slow roasted golden shallots, watercress, preserved lemons & tangy ginger balsamic (gf) **28.8**
- pork cutlet**, flame grilled and served with potato & leek gratin, fennel slaw, steamed asparagus and apple cider glaze (gf) **30**
- duck leg**, confit of duck with green lentil dahl, sweet & sour cabbage and balsamic reduction (gf) **30.8**
- tartlet**, sweet caramelised onions, toasted pine nuts, fetta and fresh basil leaves in flaky pastry with a rocket & apple salad (v) **24**
- barramundi**, a fresh cut fillet on a bed of sautéed English spinach with roasted pine nuts, parsnip crisps and a saffron & vanilla sauce (gf) **29**
- lamb rack**, cooked medium, with a prune, almond & apricot salsa and a rocket, apple & parmesan salad dressed with olive oil (gf) **32.8**
- pork ribs**, succulent and juicy American ribs smothered in a sticky bbq sauce and served with pesto mash & broccoli **31**



Rupert's flame grilled steaks (gf)

all our steaks are served with pesto mash, carrots and broccoli (gf)

broadwater rump , locally produced, premium cut, hormone free, grass fed & finished on grain, 400g	31
eye fillet , angus cross tenderloin, 220g	31
filet mignon , angus cross tenderloin, wrapped in double smoked bacon, 220g	32
black angus sirloin , 300 day grain fed, from the new England tableland, 300g	36
rangers valley wagyu rump , 450 day grain fed for maximum flavour, grade 3 marbling, 300g	39
john dee scotch fillet , gold label, 150 day grain fed angus rib fillet aged for a minimum of 4 weeks, 300g	35

rump and red

400g broadwater rump, premium cut, pesto mash & vegies
a ½ bottle of angus the bull 2010 cabernet sauvignon

48

accompaniments

vegetables (gf)(v) – steamed carrots, snow peas & broccoli finished with butter	4.5
salad (gf) – prosciutto, rocket, fetta, slivered almonds & water chestnut salad with seeded mustard vinaigrette	8
prawns (gf) – grilled prawns in a garlic caramelised butter	7.5

condiments on the side

mushroom sauce, chilli jam, red wine jus or rosemary garlic butter (all gf)	1.5
hot English, seeded & dijon mustards	

our chef recommends our steaks be cooked no more than medium for the best flavour & tenderness and to avoid possible shrinkage



desserts – all house made here at Rupert’s

sweet and traditional apple pie with blueberry compote & vanilla ice cream

rich chocolate mousse torte, pistachio praline & coffee cream (gf)

French crepes with malibu syrup, crushed pineapple, fresh mint & vanilla ice-cream

sticky date pudding, caramel sauce & vanilla ice cream

Grant’s frangelico & bailey’s iced parfait with toffee chards & coffee cream (gf)

affogato - espresso, ice-cream & frangelico

all desserts 12

after dinner beverages

muscat, grant burge, 10 year old barossa valley **9**

port , aged tawny, grant burge, barossa valley **8**

grand tawny port, galway pipe, 12 year old **8**

liquor coffees **10.5**

irish – jamiesons rupert’s irish – baileys & frangelico

mexican – tequila & kahlua french – brandy

parisian – grand marnier jamaican – tia maria

affogato – frangelico, espresso and ice-cream **12**

coffee **3.5**

espresso, flat white, cappuccino, latte, long black, hot chocolate

tea **3.5**

English breakfast, earl grey, green & camomile



BREADS & ENTRÉES

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one bill per table, surcharge incurred with amex or diners, prices include gst