

DESSERTS

all 12

Classic chocolate fondant w/ crème Anglaise, vanilla bean ice cream

Orange blossom Pavlovas w/ orange curd, Turkish delight and pistachio ice cream

Medjool date toffee custard w/ cardamom biscuits

Spanish white chocolate mousse w/ chocolate crumb salted hazelnut caramel

Poached apple, pear & rhubarb crumble w/ cream and vanilla ice cream

CHEESE BOARD

each piece 7

Spanish Manchego-hard

Gorgonzola Dolce- blue

Brillat-Savarin-soft

Cognac & Fortified

Remy Martin 12

Galway Pipe Tawny 8

Grandfather Port 16

Hennessey VSOP 10

Hennessey VS 15

Valdespino Pedro Ximinez Sherry 9

Sticky & Moscato

Chateau Roumin Lacoste Sauterne '07 375ml 46

Longview Epitome Late Harvest Riesling Adelaide Hills 9/ 32

Vietta Moscato d'Asti La Cascinetta Barolo Piedmont 375ml 37

Coffee & Loose leaf teas

all 4

(English breakfast, Earl Grey, Camomile, Green Sencha, Peppermint, Chai)



Eat, drink and have fun!

LUNCH // Thursday – Sunday from midday

DINNER // Tuesday – Saturday from 6pm

AFTERNOON DRINKS & NIBBLES // Thursday – Sunday from midday

Weddings, luncheons, parties – anything; menus available

4929 3333

**CHRISTMAS PARTIES
BOOK NOW**

Hunter Valley Beer Nuts

“ New Zealand Beers”

hosted by Lachlan McBean

Wednesday 1st September @ 7pm...\$55pp

6 beers with 2 courses – book now

SNACKS

Parmesan nuggets, balsamic vinegar	7
Marinated olives/ lemon, garlic, bay leaves	7
Moorish spiced roasted almonds	7
Pate toasts/ onion jam, cornichons (4 pieces)	6
Local Pacific oyster w/ red wine shallot vinegar	3 each
Empanadas / shredded lamb, peas, garlic & almonds green herb salsa (2 piece)	14
Saffron & orange arancini filled w/ goats cheese & ricotta garlic mayo (3 piece)	9

CHARCUTERIE

14 each

Truffle salami Montecatini	
'The Butcher's' chorizo/ sherry onion confit	
Jamon Serrano by Rodriguez Brothers	
Rustica's chicken liver pate/ cornichons	
Rolands soppressa cassalinga	
Crumbed pigs head terrine w/ celeriac	
Charcuterie Board/ chef's choice of three	25

STARTERS

Calamari filled w/ pork, garlic & parsley, chorizo & sherry dressing	19
Sauteed forest mushrooms & spinach on parmesan polenta w/ red wine butter, poached egg garlic croute	18
Spanish bomba rice cooked/ diced calamari, zucchini & lemon, toasted pinenuts	18
Chicken livers seared w/ Moroccan spices, mergues sausage, cracked wheat & pistachio yoghurt	18
"Murat's" mezze plate w/ grilled flatbread	
	4 dish 16
	6 dish 22

Extra bread \$ 2 per basket

Cakeage \$3 per person

All prices inclusive of GST. Please alert staff of any food allergies.

PASTA

Pork & Veal meatballs w/ handcut pasta, tomato ragout parmesan & parsley	E/18	M/28
Gnocchi tossed w/ prawns, fried capers & crispy sage, pumpkin puree, beurre noisette	E/19	M/30
Asparagus & Tuscan spinach spaghetti w/ peas, heirloom carrot, basil & pinenuts	E/19	M/30

THE BUTCHERS*all served w/ pomme frites*

Minute steaks Marchand de vin butter	28
280gm Grainge sirloin grainfed w/ café de Paris	28
300gm Cape Grim grassfed rib eye w/ herb butter	34
18 hour slow cooked Tajima Wagyu chuck steak w/ Dijon mustard	32
add shaved cabbage & parmesan salad w/ balsamic	3

MAINS

Confit duck Maryland, crisp potatoes, buttered Tuscan cabbage cumquat glaze	30
Rustica's market fish of the day	MP
Pork medallions pan roasted w/ sumac & parsley on garlic potato skordalia, vegetables a la Grecque	29
Moroccan vegetable & chickpea tagine w/ pistachio, date cous cous, green harissa yoghurt	28

SHARE – for two

Slow braised 'Kleftico' lamb shoulder/ oregano potatoes, greens w/ walnuts & olive oil	58
Split & grilled Tuscan chicken, cabbage, fennel & parmesan salad, crispy potatoes & herb aioli	56

BANQUET

Our three course banquet is designed for sharing. Minimum of four guests. Groups of twelve or more are asked to order the banquet

6 dish \$ 44

8 dish \$ 54

SIDES

Pommes frites	9 each
Sautéed greens/ olive oil, walnuts	
Rocket salad w/ parmesan, balsamic	
Flash Larry chips/ grated parmesan, truffle oil	