

rustica♥

120 / couple

sharing menu - choose one selection from each course

to start...

baked brie *fig, candied pecans*

beef tartare *prime beef tenderloin, caper, crostini*

oysters *raw with mignonette or cream and bacon*

to fill.....

halibut *brown butter, toasted almonds, green puree*

14oz prime beef chateaubriand *port veal reduction*

duck duo *roasted breast, confit leg, black cherry demi*

lamb rack *rosemary, mustard shallot demi, parsnip puree*

chicken and ribs *brined chicken supreme, full rack of ribs, tangy bbq sauce, coleslaw*

house made flatbread *portobello, roast garlic, smoked gouda, arugula, truffle, charred onion*

to upgrade and add on...

lobster tail 20

chili prawns (3) 15

blue cheese crust, smoked shallot garlic butter cap, béarnaise or peppercorn sauce 6

served with 2 sides of your choice: *truffle mac and cheese, chive mash potatoes, truffle fries, roasted asparagus, garlic mushrooms or charred brussel sprouts with double smoked bacon*

each extra side 7

to finish...

dessert trio *daily feature*

cheesecake *white chocolate, pomegranate*

molten chocolate cake *salted caramel ice cream*