



Encore

by Rhubarb

Welcome to Encore by Rhubarb!

It is my great pleasure to welcome you to a brand-new dining experience, which I hope will excite you & your palette.

After 11 successful years of running Rhubarb, I feel it is time to seek inspiration from my culinary background and head into a new direction.

At Encore, we aim to get to the heart of cooking and focus on getting the best out of our ingredients.

Chef Paul.

A la Carte

Starters

Stracciatella, smoked paprika, olive oil & seaweed crackers	\$12
Celeriac emulsion, black truffle puree	\$18
Cured Yellow Tail, bonito vinegar & buttermilk	\$28
Grilled duck liver, caramelized grape, charcoal waffle (50g/100g)	\$28/48
'Assiette du Encore', Ballotine, Rillettes, Salchichon (S/L)	\$28/48

Mains

Cauliflower & Comte beignets, pickled radish	\$28
Confit NZ salmon, saffron & cucumber veloute, squid & clams	\$58
Grilled pigeon, peas, onions & bacon	\$68
Grilled Striploin, MBS 4/5 (200g)	\$78
Chicken cooked in hay, cotechino & mushrooms (2 pax)	\$88
Grilled Iberico pork loin (400g)	\$118
Tajima Ribeye, fries & salad (400g)	\$168
Lamb shoulder, garlic & rosemary (3-5 pax)	\$228

Sweets

Coconut mousse, passion fruit, coconut sorbet	\$16
Bergamot posset, Fromage blanc sorbet, cherry pulp	\$16
Popcorn crème caramel	\$14
Selection of French cheese	\$24

Bread \$6	Pommes de Jour Fries \$8	Salad \$8
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Set Lunch 3 courses \$48

Lunchtime 12noon - 2.30pm (last order)

Starters

House ballotine & mustard

Mackerel & tomato tart

Celeriac emulsion

Cured Yellow tail (supp \$12)

Grilled foie gras (supp \$12)

Main

Barramundi & lemon

Canadian pork belly

Ravioli Royales

Duck Confit (supp \$16)

Braised beef cheek (supp \$16)

Dessert

Little chocolate pot

Bergamot posset

Popcorn Crème caramel

Coconut mousse (supp \$4)

French Cheese (supp \$10)

Complimentary bread & butter (additional servings \$6) 9

Set Dinner 4 course \$98

2 starters, 1 main, 1 dessert

Mackerel & tomato tart *or*

Chicken, duck & ham ballotine

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Celeriac emulsion, black truffle puree

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Barramundi, saffron & cucumber veloute *or*

Beef cheek, anchovy aioli & grilled onions

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Tete de Moine *or*

Popcorn crème caramel

Tea *or* Coffee



Please inform our friendly staff of any allergies/restrictions when ordering and we will do our best to accommodate.

All prices are subject to 10% Service Charge & 9% GST