



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			
Chickpea puree, smoked paprika, olive oil & seaweed crackers			\$12
Cep & Chestnut 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, pumpkin & vanilla pulp			\$68
Grilled Striploin, MBS 4/5 (200g)			\$78
Chicken cooked in hay, cotechino & mushrooms (2 pax)			\$88
Roast Dutch veal loin, creamed spinach & foie gras (400g)			\$128
Tajima Ribeye, Brussels sprouts, lettuce & corn (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
Gingerbread crème caramel			\$14
Selection of French cheese			\$24
Bread	\$6	Pommes de Jour   Fries	\$8
		Salad	\$8

Set Lunch 3 courses \$48		
Lunchtime 12noon – 2.30pm (last order)		
Starters	Main	Dessert
House ballotine & mustard	Barramundi & chickpeas	Little Chocolate pot
Salmon & eggs	Canadian pork belly	Bergamot posset
Stracciatella & piquillo	Poached Chicken leg	Coconut sorbet, lime
Cep & chestnut emulsion	Ravioli Royales	Tete de Moine
Complimentary bread & butter (additional servings \$6)		

Set Dinner 4 course \$88		
2 starters, 1 main, 1 dessert		
Salmon & eggs <i>or</i>		
Turkey, duck & ham ballotine		
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Cep & chestnut emulsion, black truffle puree		
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Barramundi, saffron & cucumber veloute <i>or</i>		
Duck confit, anchovy aioli & chickpeas		
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Tete de Moine <i>or</i>		
Gingerbread crème caramel		
Tea <i>or</i> 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