

RESTAURANT

RUBRIC

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rubric
/'ru:bɪk/

noun

1.

a heading on a document.

2.

a set of instructions or rules.

Welcome to RUBRIC

Welcome to Rubric 2021

The menu options are Degustation Style service

Please select one of the 3 Degustation Menu options for the entire table.

Wines matched to each menu item are pairing suggestions only.

Enjoy

Two-Course Option Set | \$ 22

Chef's selections of freshly baked bread

Beef sirloin, bone marrow, salt roasted beets, carrot puree



2017 Deen Vat Shiraz, Heathcote, VIC

\$7 per glass

Sticky date pudding, butterscotch sauce, gingerbread ice-cream, honeycomb



2016 De Bortoli, Botrytis Semillon, Riverina, NSW

\$8 per glass

Three-Course Option Set | \$ 38

Chef's selections of freshly baked bread

Lamb back strap with herb crumb on raw vegetable salad



2017 Deen Vat Cabernet Sauvignon, NSW

\$7 per glass

**Pan seared salmon, chive, lemon, chili butter, caper berries
and tomato salad**



2018 Deen Vat 6, Verdelho, NSW

\$7 per glass

Chocolate mousse with raspberry jelly



2016 De Bortoli, Botrytis Semillon, Riverina, NSW

\$8 per glass

Five-Course Option Set | \$ 58

Chef's selections of freshly baked bread

Onion tartlet with goats cheese and thyme leaves



2019 Deen Vat Sauvignon Blanc, King Valley, VIC

\$7 per glass

Native thyme and pepper berry chicken salad, lemon myrtle aioli



2017 Deen Vat Chardonnay, NSW

\$7 per glass

Salad of octopus, squid with mussel sauce



2018 Villages, Pinot Noir, VIC

\$7 per glass

Beef sirloin, bone marrow, salt roasted beets, carrot puree



2017 Deen Vat Shiraz, Heathcote, Vic

\$7 per glass

Lemon meringue tart, summer berries, strawberry sorbet



2016 De Bortoli, Botrytis Semillon, Riverina, NSW

\$8 per glass

Selection of side dishes

\$7 per serve (2 guests)

Brocollini with buerre noisette and toasted almonds

Rubric mixed green leaf salad

Oven roasted lemon and herb potatoes

Options for menu item substitution

The following items may be substituted for any dish in each menu

SAVOURY - Cauliflower steak, dukkha with Mediterranean salad

GF V

NF VE DF (OPTION)

2017 Villages, Grenache Rose, Heathcote, VIC

\$7.5 per glass

SWEET - Warm coconut risotto, mango coulis, caramelised pineapple,
coconut ice-cream, toasted coconut

GF DF NF V VE

2016 De Bortoli, Botrytis Semillon, Riverina, NSW

\$8 per glass

A Soup du Jour will be also be available to substitute for any menu item

GF Gluten Free

DF Dairy Free

NF Nut Free

V Vegetarian

VE Vegan

All dishes marked with (OPTION) can be modified by Chef as indicated

Please Note: Restaurant Rubric offers products with peanuts, tree nuts, soy, milk, egg and wheat. While we take steps to minimise the risk of cross contamination, we cannot guarantee that any of our menu items are 100% free of these ingredients

Acknowledgements

William Angliss Institute Sydney would like to acknowledge the

Traditional owners of the land on which this event is held,

The Gadigal people of the Eora Nation.

We honour and celebrate their Elders past, present and emerging.

William Angliss Institute Sydney would like to welcome all our guests to the restaurant.

We thank you for joining us and appreciate your ongoing support of our campus.

This event is brought to you by the students completing their

Diploma in Hospitality Management.

Food was prepared and cooked by

Certificate IV in Commercial Cookery and Patisserie students.

All Wines provided by De Bortoli.

We appreciate their ongoing support to our campus