

RESTAURANT

RUBRIC

✦✦

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

Pork belly, pork and fennel sausage, apple puree, pig's ears

GF NF DF (OPTION)

2017 Deen Vat Verdelho, King Valley, VIC

\$7 per glass

Mango parfait, white chocolate soil, mandarin jelly, mandarin curd

NF V

2016 Deen De Bortoli, Botrytis Semillon, Riverina, NSW

\$8 per glass

Three-Course Option Set | \$ 38

Chef's selections of freshly baked bread

Fresh Sydney rock oysters (3) with finger lime and a soy mirin dressing

GF NF DF (OPTION)

La Boehme (NV) Cuvee Blanc, Yarra Valley, VIC

\$8 per glass

Lamb shoulder, braised lentils, beetroot jus, smoked eggplant

GF NF DF (OPTION)

2017 Deen Vat Shiraz, Heathcote, VIC

\$7 per glass

Lemon meringue tart, summer berries, strawberry sorbet

V NF (OPTION)

2016 De Bortoli, Botrytis Semillon, Riverina, NSW

\$8 per glass

Five-Course Option Set | \$ 58

Chef's selections of freshly baked bread

King crab and cauliflower soup and porcini powder



2019 Deen Vat Sauvignon Blanc, King Valley, VIC

\$7 per glass

Prawn salad with toasted coconut, wasabi mayonnaise



2018 Deen Vat 6, Verdelho, NSW

\$7 per glass

Chicken Ballotine, wilted spinach, chicken jus, polenta



2017 Deen Vat Chardonnay, NSW

\$7 per glass

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

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



2017 Villages, Grenache Rose, Heathcote, VIC

\$7.5 per glass

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



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