



RUBYOS - NEWTOWN

à la carte

nibbles

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|--|------------|---|------------|--|--------------|
| Crusty sourdough (V, VG, DF)
extra virgin olive oil, spiced balsamic reduction | \$9 | Herbed garlic bread (V)
lightly grilled, fresh herb | \$9 | Mixed olives (V, VG, GF,DF)
kalamata, green olives, infused with mediterranean herbs, tuscan oil | \$9.5 |
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cold grazing

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|--|-------------|--|-------------|---|-------------|
| Lime & pineapple marinated scallop (GF, DF)
lime & pineapple juice marinated, crushed minted green pea, sweet corn sauce, sweet red chili dressing | \$30 | Hot smoked salmon pate
flaked hot smoked salmon, cream cheese, sour cream, dill, cucumber, baby capers, shaved red onion, wasabi mayo, tortilla crisps (corn tortilla served for GF) | \$30 | Peking duck (DF)
rice flour pancakes, hoi sin sauce, traditional garnish | \$36 |
| Herb marinated slow cooked pork salad (GF, DF)
shredded Italian pork celery, grilled capsicum strips, cannellini beans tossed in a oregano, semi dried tomato, olive mayo, on baby cos lettuce leave | \$26 | Charred eggplant involtini (V, Ve, GF, DF)
fire roasted capsicum & zucchini, sun dried tomato and cashew cream, evo drizzle, micro herbs | \$24 | Roasted sweet potato & blue lentil salad (V, GF)
baked sweet potato, australian blue lentils, mesclune lettuce, red onion, ricotta cheese, canadian maple & apple dressing, pecan nuts (Vegan without ricotta cheese) | \$24 |

hot grazing

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|--|-------------|--|-------------|--|-------------|
| Flash fried calamari fingers (GF, DF)
lightly battered calamari strips, roasted garlic aioli, chili infused sea salt, lemon wedge | \$26 | Tasmanian Atlantic salmon medallions (GF, DF)
marinated, soy, lime, sesame oil, jalapeno green rice, orange juice reduction, fish sauce, soy, ginger sauce, toasted black sesame seeds | \$40 | Kaffir lime leaves infused prawn ceviche (GF, DF)
served warm, peanut & asian herb pesto, forbidden black rice salad, edamame, carotte, mango dressing, chili oil | \$36 |
| Barramundi & two rice fish cakes (GF, DF)
koshihikari and black rice, shallots, furikake, marinated seaweed salad | \$26 | Golden fried haloumi (V, GF)
watermelon, coriander & mint salsa, chilli oil drizzle | \$24 | Mexican chipotle chicken skewers (4 pieces) (GF DF)
marinated, oregano, garlic, lime juice, EVO, green rice, smoky tomato & chipotle adobo, honey sauce | \$28 |
| Turmeric poached chicken (GF DF)
sliced chicken breast, yellow curry sauce, chili, coconut cream, bean sprouts, lime leaves, jasmin rice | \$30 | Fried marinated tofu (V, VG, GF, DF)
chili paste marinated, curried cauliflower, red lentil, coconut milk, bolognese, vegan tahini cream, spice roasted chickpeas | \$26 | Carrot & leek arancini (V, VG, GF, DF)
carraway infused carrots, sauteed leeks arancini, spinach leave gravy, mustard seeds, fenugreek, chili, yellow split peas | \$24 |

V - Vegetarian VE - Vegan GF - Gluten Free DF - Dairy Free

continued...



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hot grazing

- Baked herbed millet & potato cakes (V, VG, GF, DF)** \$26
millet, cavolo nero, green peas, carrot, rosemary, thyme, parsley, red pepper spiced & red kidney bean dip, sliced shallots, nigella seeds
- Grain fed beef rump steak (GF, DF without butter)** \$40
seared, sliced, herb marinated, cinnamon roasted sweet potatoes, moroccan beef sauce, herb butter

sides

- Steamed green beans (V, VG, GF, DF)** \$15
tossed in fresh lemon, lime, ginger, red onion & walnuts bolognese
- Crushed chat potatoes (V, VG, GF, DF)** \$15
new york style, fresh herbs, seasoned salt
- Steamed jasmín rice (V, VG, GF, DF)** \$5.5

desserts

- Pink guava panna cotta - (GF)** \$26
home-made strawberry compote sauce, strawberry jam ice cream, chocolate chard
- Plant based dessert sticky banana, tahini cake (GF, DF, VG)** \$18
banana, dates, cinnamon, organic buckwheat, coconut cream, salted caramel ice cream, banoffee banana sauce, chunky pineapple coulis
- Flourless white chocolate cake (GF)** \$16
white and dark chocolate sauce, served with raspberry sorbet, white chocolate macadamia nut bark
- Coconut & passionfruit cheesecake** \$16
ginger crust, passionfruit coulis, burned honey, macadamia nut ice cream
- Trio of Sorbets (Ve, GF)** \$12.5
refreshing raspberry, coconut & kaffir lime, mango sorbets or choose any single flavour
- Ice cream coupe** \$14
fig honey pistachio, strawberry jam and french vanilla bean ice cream topped with warm rich chocolate sauce, ladyfinger biscuit
- Affogato** \$18
shot of espresso with your choice of liqueur, served with vanilla bean ice cream and chocolate biscuit
- Chef's special dessert platter for 2** \$38
pink guava panna cotta, trio of sorbet, white chocolate cake with white and dark chocolate sauce, sticky banana cake, banoffee banana, pineapple sauce
- Rubyos grand dessert platter** \$48
pink guava panna cotta, flourless white chocolate cake with white and dark chocolate sauce, trio of sorbet, coconut & passion fruit cheesecake, sticky banana cake, pineapple sauce
- Optional dessert package (minimum 4 people)** \$16pp
chef's selection of dessert served on platters to the middle of the table, and freshly brewed coffee or tea