



RUBYOS - NEWTOWN

banquet

celebration menu

\$77.50 per person (minimum 2 guests) *gluten free

Herb marinated slow cooked pork salad

shredded Italian pork, celery, grilled capsicum strips, cannellini beans tossed in a oregano, semi dried tomato, olive mayo, on baby cos lettuce leave (GF, DF)

Lime & pineapple marinated scallop

minted green pea, sweet corn sauce, sweet chili dressing (GF, DF)

Charred eggplant involtini

fire roasted capsicum & zucchini, sun dried tomato and cashew cream, evo drizzle, micro herbs (V, VG, GF, DF)

Flash fried calamari fingers

lightly battered, mexican chili mayo, chili infused sea salt, lemon wedge (GF, DF)

Golden fried haloumi

watermelon, coriander & mint salsa, chili oil drizzle (V, GF)

Tasmanian Atlantic salmon medallions

marinated, soy, lime, sesame oil, jalapeno green rice, orange juice reduction, fish sauce, soy, ginger sauce, toasted black sesame seeds (GF, DF)

Crushed chats

new york style, fresh herbs, seasoned salt (V, VG, GF, DF)

Grain fed beef rump steak

seared, sliced, herb marinated, cinnamon roasted sweet potatoes, moroccan beef sauce, herb butter (GF, DF without butter)

Finish your night with a decadent dessert platter to share.

seasonal sampler

\$65 per person (minimum 2 guests)

Peking duck

pancakes, hoi sin sauce, traditional garnish (DF)

Roasted sweet potato & blue lentil salad

baked sweet potato, blue lentils, mesclune lettuce, red onion, ricotta cheese, canadian maple & apple dressing, pecan nuts (V, GF, VG, DF without ricotta)

Kaffir lime leaves infused prawn ceviche

served warm, peanut & asian herb pesto, forbidden black rice salad, edamame, carotte, mango dressing, chili oil (GF, DF)

Carrot & leek arancini

carraway infused carrots, sauteed leeks arancini, spinach leave gravy, mustard seeds, fenugreek, chili, yellow peas (V, VG, GF, DF)

Golden fried haloumi

watermelon, coriander & mint salsa, chili oil drizzle (V, GF)

Tasmanian atlantic salmon medallions

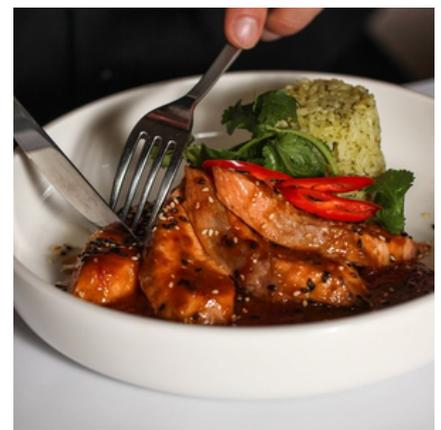
marinated, soy, lime, sesame oil, jalapeno green rice, orange juice reduction, fish sauce, soy, ginger sauce, toasted black sesame seeds (GF, DF)

Crushed chat potatoes

new york style, fresh herbs, seasoned salt (V, VG, GF, DF)

Grain-fed beef rump steak

seared, sliced, herb marinated, cinnamon roasted sweet potatoes, moroccan beef sauce, herb butter (GF, DF without butter)



continued...



RUBYOS - NEWTOWN

banquet

seafood sampler

\$60 per person (minimum 2 guests)

Herbed garlic bread

lightly grilled, fresh herbs (V)

Lime & pineapple marinated scallop

minted green pea, sweet corn sauce, sweet chili dressing (GF, DF)

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)

Kaffir lime leaves infused prawn ceviche

served warm, peanut & asian herb pesto, forbidden black rice salad, edamame, carotte, mango dressing, chili oil (GF, DF)

Flash-fried calamari fingers

lightly battered, mexican chili mayo, chili infused sea salt, lemon wedge (GF, DF)

Barramundi & two rice fish cakes

koshihikari and black rice, shallots, furikake, marinated seaweed salad (GF, DF Crushed chat potatoes - new york style, fresh herbs, seasoned salt (V, VG, GF, DF)

Tasmanian atlantic salmon medallions

marinated, soy, lime, sesame oil, jalapeno green rice, orange juice reduction, fish sauce, soy, ginger sauce, toasted black sesame seeds (GF, D)

vegetarian or vegan

\$50 per person

Crusty sourdough

extra virgin olive oil, spiced balsamic reduction (V, VG, DF)

Roasted sweet potato & blue lentil salad

baked sweet potato, blue lentils, mesclune lettuce, red onion, ricotta cheese, canadian maple & apple dressing, pecan nuts (V, GF, VG, DF without ricotta)

Charred eggplant involtini

fire roasted capsicum & zucchini, sun dried tomato and cashew cream, evo drizzle, micro herbs (V, VG, GF, DF)

Carrot & leek arancini

carraway infused carrots, sauteed leeks arancini, spinach leave gravy, mustard seeds, fenugreek, chili, yellow peas (V, VG, GF, DF)

Golden fried haloumi

watermelon, coriander & mint salsa, chili oil drizzle (V, GF (Part of the Vegetarian banquet)

Steamed green beans

tossed in fresh lemon, lime, ginger, red onion & walnuts bolognese (V, VG, GF, DF (Part of the Vegan banquet)

Baked herbed millet & potato cakes

millet, cavolo nero, green peas, carrot, rosemary, thyme, parsley, korean red pepper spiced & red kidney bean dip, sliced shallots, nigella seeds (V, VG, GF, DF)

Crushed chat potatoes

new york style, fresh herbs, seasoned salt (V, VG, GF, DF)

Fried marinated tofu

chili paste marinated, curried cauliflower, red lentil, coconut milk, bolognese, vegan tahini cream, spice roasted chickpeas (V, VG, GF, DF)

