



# 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)



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## 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)

