



RUBYOS - NEWTOWN

gluten free

cold grazing

Roasted sweet potato & blue lentil salad baked sweet potato, australian blue lentils, mesclune lettuce, red onion, ricotta cheese, canadian maple & apple dressing, pecan nuts (V, GF)	\$24	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	\$26	Lime & pineapple marinated scallops lime & pineapple juice marinated, crushed minted green pea, sweet corn sauce, sweet red chili dressing (GF, DF)	\$30
Hot smoked salmon pate laked hot smoked salmon, cream cheese, sour cream, dill, cucumber, baby capers, shaved red onion, wasabi mayo, corn tortilla	\$30	Charred eggplant involtini fire roasted capsicum & zucchini, sun dried tomato and cashew cream, evo drizzle, micro herbs (V, Ve, GF, DF)	\$24	Mixed olives kalamata, green olives, infused with Mediterranean herbs, tuscan oil (V, VG, GF,DF)	\$9.5

hot grazing

Mexican chipotle chicken skewers (4 pieces) marinated, oregano, garlic, lime juice, EVO, green rice, smoky tomato & chipotle adobo, honey sauce (GF DF)	\$28	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)	\$40	Kaffir lime leaves infused prawn ceviche served warm, peanut & asian herb pesto, forbidden black rice salad, edamame, carotte, mango dressing, chili oil (GF, DF)	\$36
Flash fried calamari fingers ightly battered calamari strips, roasted garlic aioli, chili infused sea salt, lemon wedge (GF, DF)	\$26	Turmeric poached chicken yellow curry sauce, chili, bean sprouts, lime leaves, jasmin rice (GF DF)	\$30	Steamed green beans tossed in a fresh lemon, lime, ginger, red onion and walnuts bolognese (V, VG, GF, DF)	\$15
Carrot & leek arancini carraway infused carrots, sauteed leeks arancini, spinach leave gravy, mustard seeds, fenugreek, chili, yellow split peas (V, VG, GF, DF)	\$24	Fried marinated tofu chili paste marinated, curried cauliflower, red lentil, coconut milk, bolognese, vegan tahini cream, spice roasted chickpeas(V, VG, GF, DF)	\$26	Grain fed beef rump steak (GF, DF without butter) seared, sliced, herb marinated, cinnamon roasted sweet potatoes, moroccan beef sauce, herb butter	\$40
Baked herbed millet & potato cakes millet, potato, cavolo nero, green peas, carrot, rosemary, thyme, parsley, korean red pepper spiced & red kidney bean dip, sliced shallots, nigella seeds (V, VG, GF, DF)	\$25	Golden fried haloumi watermelon, coriander & mint salsa, chilli oil drizzle (V, GF)	\$24	Barramundi & two rice fish cakes koshihikari and black rice, shallots, furikake, marinated seaweed salad (GF, DF)	\$26
		Crushed chat potatoes new york style, fresh herbs, seasoned salt (V, VG, GF, DF)	\$15	Steamed jasmin rice (V, VG, GF, DF)	\$5.5

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