



RUBYOS - NEWTOWN

banquet

celebration menu (gluten free)

\$77.50 per person (minimum 2 guests)

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.



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