



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)

