



RUBYOS - NEWTOWN

banquet

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, mesclun 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

caraway infused carrots, sauteed leeks arancini, spinach leaf 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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