



Rubyos Event Package

Seasonal Sampler \ \$65 Per person

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 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)*

Celebration Menu (Gluten free) \ \$77.5 Per person

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 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)*

Finish your meal with a decadent dessert platter

Dessert package - \$16.00 per person - Includes chef's selection of sharing dessert, and freshly brewed coffee or tea

Beverage packages available for a minimum of 15 people

\$40.00 per person for a 2-hour period

\$55.00 per person for a 3-hour period

inclusions:

Secret garden brut cuvee, nsw

Angas & bremer pinot grigio, langhorne creek, sa

Dee vine estate chardonnay, riverina

Secret garden semillon sauvignon blanc, big rivers, nsw

The drover rose, riverina

Dee vine estate cabernet sauvignon, riverina

Secret garden shiraz, big rivers, nsw

Full-strength beer - James squire one fifty lashes, Asahi super dry

Light beer- Cascade premium Light, Carlton Zero

Soft drinks, orange juice, apple juice and sparkling water

We also offer 2 hours beverage package including spirits for \$70 per person

The package includes house vodka, gin, whiskey plus everything from the list above.