



à la carte

Small Plates

Crusty sourdough (V, VG, DF) extra virgin olive oil, spiced balsamic reduction	\$9	Herbed garlic bread (V) lightly grilled, fresh herb	\$9	Mixed olives (V, VG, GF, DF) kalamata, green olives, infused with mediterranean herbs, tuscan oil	\$9.5
Lime & pineapple marinated scallop (GF, DF) lime & pineapple juice marinated, crushed minted green pea, sweet corn sauce, sweet red chili dressing	\$32	kaffir lime leaves marinated prawn (GF, DF) served warm, peanut & asian herb pesto, forbidden black rice salad, edamame, carotte, mango dressing, chili oil	\$30	Peking duck (DF) rice flour pancakes, hoi sin sauce, traditional garnish	\$36
Sea salt citrus zest cured gravlax (GF) - thinly sliced rosettes, dilled cream cheese, baby capers, avocado cream, micro herbs	\$36	Charred eggplant involtini (V, Ve, GF, DF) fire roasted capsicum & zucchini, sun dried tomato and cashew cream, evo drizzle, micro herbs	\$24	Golden fried haloumi (V, GF) watermelon, mixed chili oil salsa, mint leave	\$24
Flash fried calamari fingers (GF, DF) lightly battered calamari strips, roasted garlic aioli, chili infused sea salt	\$26			Barramundi & two rice fish cakes (GF, DF) koshihikari and black rice, shallots, furikake, marinated seaweed salad	\$26
Roasted sweet potato & blue letil salad -V, GF (VG, DF without ricotta) - baked sweet potato, blue lentils, mesclune lettuce, red onion, ricotta cheese, canadian maple & apple dressing, pecan nuts	\$24			Star anis spiced chicken breast salad (GF, DF) shredded mixed cabbage, caramelized red chili dressing	\$26

Salads

Large Plates

Tasmanian Atlantic salmon medallions - (GF DF) dilled mustard marinade, baby peas, corn kernels, green shallot puree dres	\$42	Baked barramundi fillet (200g) - (GF DF) hemp & sumac dukkha, creamy mash, fragrant eggplant curry sauce	\$46	Mexican chipotle chicken skewers (4 pieces) (GF DF) marinated, oregano, garlic, lime juice, EVO, jasmine rice, smoky tomato & chipotle adobo sauce	\$28
Thai yellow curry chicken breast (GF DF) sliced yellow curry sauce, chili, coconut cream, bean sprouts, lime leaves, jasmine rice	\$30	Fried marinated tofu (V, VG, GF, DF) chili paste marinated, curried cauliflower, red lentil, coconut milk, bolognese, vegan tahini cream, spice roasted chickpeas	\$26	Carrot & leek arancini (V, VG, GF, DF) carraway infused carrots, sauteed leeks arancini, spinach leave gravy, mustard seeds, fenugreek, chili, yellow split peas	\$24



à la carte

Large Plates

Baked quinoa & black bean cakes (V, VG, GF, DF)
mung beans, purple skin sweet potato, rainbow chard, sweet corn, onion, garlic, herbs, edamame & kale dip

\$26

Grilled Lamb leg skewers (GF,DF) \$30
rosemary marinated, cherry tomato, baby capers, red onion, black olive caponata, jus lie, EVO

Grain fed beef rump steak (GF,DF) \$40
seared, sliced, herb marinated, buttery desiree potatoes mash, oregano, onion, garlic cream sauce

Sides

Steamed green beans (V, VG, GF, DF)
tossed in chili, soy, sesame

\$15

Crushed chat potatoes (V, VG, GF, DF) \$15
new york style, fresh herbs, seasoned salt

Steamed jasmin rice (V, VG, GF, DF) \$5.5

Creamy desiree potato mash (V, GF) \$9.5

Shoestring Fries (V, VG, GF, DF) \$9.5
fresh herbs, mexican chili mayo

Desserts

Buttermilk Wildflower honey panna cotta (GF) \$16
Papa saya buttermilk, spice poached pear, mandarin sauce, coconut sorbet

Plant based dessert Sticky banana tahini cake (GF, DF, VG) \$18
Banana, dates, cinnamon, organic buckwheat, coconut cream, salted caramel ice cream, banoffee banana sauce, chunky pineapple coulis

Italian Almond Carrot & Olive oil cake (GF) \$16
Flourless, cream cheese frosting, orange, chia seed pudding, vanilla bean ice cream, chopped walnuts

Dark chocolate & crunchy Hazelnut mousse (GF without biscuit) \$16
Layered mousse, chocolate sauce drizzle, lady finger biscuit, white chocolate hazelnut bark

Trio of Sorbets (Ve, GF) \$14
refreshing raspberry, coconut & kaffir lime, mango sorbets or choose any single flavour

Ice cream coupe \$14
fig honey pistachio, strawberry jam and french vanilla bean ice cream topped with warm rich chocolate sauce, ladyfinger biscuit

Affogato \$18
shot of espresso with your choice of liqueur, served with vanilla bean ice cream and chocolate biscuit

Chef's special dessert platter for 2 \$38
Buttermilk honey panna cotta, trio of sorbet, Italian almond carrot cake with cream cheese frosting sauce, sticky banana cake, banoffee banana, pineapple sauce

Rubyos grand dessert platter \$48
Buttermilk honey panna cotta, Italian almond carrot cake with cream cheese frosting sauce, trio of sorbet, dark chocolate & crunchy hazelnut mousse, sticky banana cake, pineapple sauce

Optional dessert package

(Minimum 4 people)

chef's selection of desserts served on platters to the middle of the table, and freshly brewed coffee and tea

\$16pp