



# Rubyos Event Package

HOST YOUR NEXT EVENT WITH FLAVOUR, FLAIR, AND ZERO STRESS.

"THE FOOD, THE SERVICE, THE VIBE  
IT WAS FLAWLESS FROM START TO FINISH"

# Banquet Menu

## Celebration menu

**\$77.50 per person**

**\*Gluten free**

### Sea salt citrus zest cured gravlax

thinly sliced rosettes, dilled cream cheese, baby capers, avocado cream, micro herbs **(GF)**

### 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 **(GF, DF)**

### Golden fried haloumi

watermelon, mixed chili oil salsa, mint leave **(V, GF)**

### Grilled Lamb leg skewers

rosemary marinated, cherry tomato, baby capers, red onion, black olive caponata, jus lie, EVO **(GF, DF)**

### Crushed chats

new york style, fresh herbs, seasoned salt **(V, VG, GF, DF)**

### Grain fed beef rump steak

seared, sliced, herb marinated, buttery desiree potatoes mash, oregano, onion, garlic cream sauce **(GF)**

**Finish your night with a decadent dessert platter to share.**

## 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 marinated prawn

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, mixed chili oil salsa, mint leave **(V, GF)**

### Baked atlantic salmon

thai green curry marinade, coconut rice timbale, mango & chili dressing, shallots, coriander, toasted coconut **(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, buttery desiree potatoes mash, oregano, onion, garlic cream sauce **(GF)**

## Dessert package

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

*Please inform your waitperson of any dietary requirements or allergies*



# 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
- 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.





rubyos

# LET'S CREATE SOMETHING MEMORABLE

Whether you're ready to lock in a date or just want to explore your options, we'd love to hear from you.

 (02) 9 557 2669

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 [@rubyosrestaurants](https://www.instagram.com/rubyosrestaurants)