



~ by the piece ~

½ shell scallop roasted with smoked paprika butter, ajo blanco, almond and chorizo crumb (GFA, DFA) \$9

Moroccan fried chicken tenderloin, tabbouleh, tahini croute, pickles, yoghurt (GFA, DFA) \$9

~ more substantial starters ~

Roast medley of olives, lemon, and bay leaf (GF, DF) \$11

House-baked Zataar bread filled w feta, sesame seeds, dressed w olive oil and pomegranate molasses \$13

Roast carrot hommus with fetta and mint, toasted pita and lavosh bread (GFA, DFA) \$17

~ the entree ~

Garlic prawn pots Provencale with grilled bread and lemon (GFA, DFA) \$26

Zucchini flower fritti filled with ricotta, parmesan, lemon, pickled cucumber, fennel, herb yoghurt aioli (GFA, V) \$24

Margarita arancini with smoked mozzarella, tomato sugo, parmesan and aioli (V) \$23

Moroccan spiced fried southern squid, cauliflower florets, preserved lemon mayo, chermoula (GFA, DF) \$24

Fish Crudo (ask for today's) with an Aleppo pepper and lemon dressing, grilled vegetable and barley tabbouleh, date yoghurt, purslane (GFA, DFA) \$26

~ the main ~

Ranges Valley 280gm "Black Onyx" sirloin with Café de Paris jus, house chips, French salad, fennel, eschallot (GF, DFA) \$58

Zaatar roasted cauliflower, creamy tahini, chickpeas, barberries, fetta (V, GF, DFA) \$36

Tarragon Roasted Chicken, Paris mash, honey carrots, bacon and parmesan (GF) \$40

Spice roasted pork belly, walnuts, barberries, barley, pomegranate and yoghurt (GFA, DFA) \$39

Market fish on parsley potatoes with an asparagus and Spring pea, caper and lemon remoulade (GFA, DFA) \$42

Rustica's Kleffico lamb shoulder, oregano potatoes, seasonal greens, candied walnuts, lemon – for two (GF, DF) \$87

~ pasta ~

Orecchiette tossed with Italian pork sausage ragu, peas and parmesan crumb (GFA) \$36

Pan fried potato gnocchi with brown butter, pumpkin puree, crispy sage, feta mousse, pine nuts and dried muscatels (V) \$36

Mafaldine pasta tossed with prawns, calamari, cavolo nero, Sicilian sugo, parsley and lemon pangrattato (GFA, DFA) \$38

~SOMETHING ON THE SIDE TO SHARE ~

Pomme Frites (GF, DF) \$13

Flash Larry fries w truffle oil and parmesan (GF) \$14

Crispy Chat potatoes seasoned w oregano (GF, DF) \$14

Seasonal Greens w olive oil, lemon and candied walnuts (GF, DF) \$15

French salad, fennel, eschalot, red wine vinaigrette (GF) \$14





BANQUET

\$75 per guest

Groups of 8 or larger will be catered for on our banquet menu.

Our banquet menu is designed to share and showcase some of our signature dishes.

It can be catered to suit: vegetarians, vegans, dairy free, pescatarians, gluten free and certain allergies. Please advise your waitstaff of these requirements when ordering.

*please note that this menu is designed for the whole table to experience.

PRIMERO

Roast medley of olives, lemon, and bay leaf

Roast carrot hommus with fetta and mint, toasted pita and lavosh bread

Add supplement: Moroccan fried chicken tenderloin, tabbouleh, tahini croute, pickles, yoghurt (GFA, DFA) \$9pp

SEGUNDO

Margarita arancini with smoked mozzarella, tomato sugo, parmesan and aioli

½ shell scallops roasted with smoked paprika butter, ajo blanco, almond and chorizo crumb (GFA, DFA)

Add supplement: Garlic prawn pots Provencale with grilled bread and lemon (GFA, DFA) \$6pp

TERCERO

Rustica's Kleftico lamb shoulder with oregano potatoes, steamed greens, candied walnuts and lemon

Zaatar roasted cauliflower, creamy tahini, chickpeas, barberries, fetta

CUARTO

Spanish Churros, with Dulce de Leche, chocolate and caramel sauce

POSTRE

Roasted rhubarb and strawberry, burnt honey cream, baklava crumb, pomegranate (GF) \$16

Belgian chocolate fondant, raspberry, malted white chocolate crumb, vanilla bean ice cream (GF) - \$16

Spanish Churros, with Dulce de Leche, chocolate and caramel sauce - \$13

POSTRE LIQUIDO

Rustica's Sgroppino – Earp's Limoncello, lemon sorbet, simple syrup, lemon juice and Copabella Prosecco \$25

Affogato Liqueur – Dark's coffee and Frangelico - \$18 / non-alcoholic Affogato \$10

2018 Forrest Botrytised Riesling (dessert wine), Marlborough NZ (Vegan friendly) - \$17 / \$60

See our beverage list for an extensive choice of liqueurs, digestifs, cognac etc etc etc

Whilst all care is taken to accommodate dietary requirements and allergies, we cannot guarantee that some products may not contain traces of. All prices incl of gst. Groups of 8 or more : service charge of 10% on total bill. Card surcharge applies.

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