



Rubira's offers only the freshest seafood available, purchased at the fish markets every day, filleted and prepared on premises, and served for your indulgence in a warm and friendly environment.

Rubira's maintain a fine selection of chilled beers and beautiful wines, handpicked to accompany your meal.

Famous fish monger and restaurateur, John Rubira, gets first pick at the fish markets everyday to ensure your meal is made from the best & freshest seafood available.

Upstairs boasts a private function room available to suit your every need. With a fully serviced bar and menu's tailored to your dining needs, Rubira's is able to cater for both sit-down and stand-up functions. Rubira's is perfect for any occasion.

Sit-down capacity – 50 | Stand-up capacity – 80

Simply Sensational Seafood



We Hope You Enjoy Your Dining Experience at Rubira's – Paul Taberner & John Rubira

Oysters

*Minimum of three per serve
3 each natural /other varieties 3.50 each*

Freshly Shucked Natural Oysters

refer to blackboard or see your wait staff for today's selection

Kilpatrick

bacon, worcestershire and tabasco sauce

Mornay

bechamel cheese sauce

Champagne

baked with champagne sabayon

Steamed

with chives, chilli, ginger, coriander and soy sauce

Beer Batter

served with a soy dipping sauce

Bloody Mary Shooters

6 each

Entrees

Rubira's Original Chilli Tiger Prawns (3)

27

Garlic Tiger Prawns (3) (GF)

27

Classic King Prawn & Avocado Cocktail (GF)

26

Salt & Pepper Prawns (GF)

22

Prawn & Pork Dumplings (6)

18

King Prawn Spring Onion Rolls (3)

15

New Zealand Premium Whitebait Fritter (4) (GF)

28

'Jimba' Marinated Lamb Cutlets (4) (GF)

20

Barramundi Spring Rolls (2)

14

Snapper & Salmon Croquettes (4)

14

Entrees

Moreton Bay Bug Tails (3)

in a crispy beer batter, topped with honey & sesame seeds

33

Tasmanian Spring Bay Mussels

steamed in white wine, tomato, lemon zest and garlic broth

21

Local Bay Calamari

lightly dusted in flour, seasoned with chives, salt & pepper

18

Curried Tasmanian Scallops

Served with rice

24 / 38 (main)

Hervey Bay – ½ Shell Scallops

steamed with chives, spring onion, coriander, chilli, ginger and soy (4)

22

Woodbridge Smoked Ocean Trout

with caper berries

26

Vegetable Samosas (3)

12

Spicy Pork & Fennel Chipolata Sausages (4)

12

Side Orders

SALADS

Garden Salad

Iceberg lettuce, tomato, red onion with a garlic dijon dressing

9

Spinach Salad

with bacon, pinenuts, red onion, sesame seeds with a honey soy dressing

9

Rocket Salad

With shaved parmesan, fennel, pear with a garlic Dijon dressing

9

VEGETABLES

Steamed mixed Vegetables

Seasonal

9

Green beans

marinated in Persian fetta and toasted flaked almonds

9

Rubira's Rustic Chips

9

Mains

Market Fresh Fish of the Day

A selection of premium fish available
(refer to blackboard or see your wait staff or today's selection)
cooked to your liking – egg wash, pan fried, panko crumbs, Cajun or beer battered
served with rustic chips, fresh lemon wedge and homemade tartare sauce

28- 42

Whole Roasted Moreton Bay Bugs

choice of chilli, garlic, herb butter, spring onion and ginger, served on rice
(market price)

King Island Crayfish (seasonal)

choice of natural, mornay, chilli, garlic
(market price)

Linguini of Fresh Seafood

tossed with garlic, red onion, cherry tomatoes, lemon zest, chilli (optional)

28

Vegetarian Risotto

Marinated with Persian fetta, roasted pumpkin & baby spinach

24

Duck Breast de la Orange

with sautéed wilted spinach

34

Prime Tasmanian Cape Grim (400g) Porterhouse

cooked to your liking, glazed with red wine jus, served with steamed green beans & potato galette

42

Milk Fed Baby Veal

lightly crumbed, topped with buffalo mozzarella & pancetta, served with a cherry tomato, onion and rocket salad with balsamic dressing

34

Crumbed 'Free Range' Chicken Breast

topped with napoli, ham & mozzarella, served with iceberg garden salad & rustic chips

26

Desserts

Intense Chocolate Tart

served with vanilla bean ice-cream & strawberry coulis

13

Crème Brulee

served with rhubarb compote

13

Vanilla Bean Panna Cotta

served with fresh berries & coulis

13

Selection of 3 Homemade Ice-cream

Please see your waiter for today's selection

13

Affogato

espresso, vanilla bean ice cream & choice of liqueur

15

PREMIUM CHEESE PLATE

Selection of 3 varieties

served with apple, quince paste, muscatels & lavosh (serves 2 people)

25