



À La Carte Menu

Simply Sensational Seafood

Oysters

- Freshly Shucked Natural Oysters :- min 3 per serve** 4
Refer to blackboard or see your wait staff for today's selection.
- Other Options :- min 3 per serve** 4.5
Kilpatrick – Bacon & Worcestershire Sauce
Mornay – Béchamel Cheese Sauce
Champagne – Baked with a Champagne Sabayon
Steamed – with Spring Onion, Coriander & Chives
Beer Batter – Served with a Soy Dipping Sauce
Panko Crumbed – Topped with Japanese BBQ sauce & mayo
- Oyster Shooters** 7.5
Bloody Mary

Entrées

Classic King Prawn & Avocado Cocktail (GF)	25
Moreton Bay Bug Tails (3)	28.5
In a crispy beer batter, topped with honey & sesame seeds	
Local Bay Calamari	19
Lightly dusted in flour, seasoned with chives, salt & pepper	
New Zealand Premium Whitebait Fritters (4) (GF)	30
Marinated Lamb Cutlets (4) (GF)	26
Rubira's Original Chilli Tiger Prawns (3)	28.5
Salt & Pepper Prawns (GF)	24
Garlic Tiger Prawns (3)	28.5
Vegetable Samosas (3)	13.5
King Prawn Spring Onion Rolls (3)	19.5
Barramundi Spring Rolls (2)	15
Prawn & Pork Dumplings (6)	21
Snapper & Salmon Croquettes (4)	16
Local Mussels (GF)	24
Steamed in white wine and garlic	
Curried Tasmanian Scallops (GF)	26
Served with rice	(main) 38
Spicy Pork & Fennel Chipolata Sausages (4)	14

Mains

Market Fresh Fish of the Day	28 – 44
A selection of 6-10 different 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 & tartare sauce	
Whole Roasted Moreton Bay Bugs	68
Choice of chilli, garlic, herb butter, spring onion and ginger, served on rice	
King Island Crayfish (seasonal)	(market price)
Choice of natural, mornay, chilli, garlic	
Linguini of Fresh Seafood	29
Tossed with garlic, onion, lemon zest, chilli (optional)	
Vegetarian Risotto	26
With Persian fetta, roasted pumpkin & baby spinach	
Duck Breast de la Orange	35
With sautéed English spinach	
400g Prime Cape Grim Porterhouse	46
Cooked to your liking, glazed with red wine jus, served with steamed green beans.	
Milk Fed Baby Veal	38
Lightly crumbed, topped with buffalo mozzarella & pancetta, served with tomato salad	
Crumbed 'Free Range' Chicken Breast	26
Topped with napoli, ham & mozzarella, served with iceberg garden salad & rustic chips	

Sides

Tomato & Onion Salad	11.5
With basil and buffalo mozzarella.	
Garden Salad	11.5
Iceberg lettuce, tomato, red onion with a garlic dijon dressing	
Spinach Salad	11.5
With bacon, pinenuts, red onion, sesame seeds with a honey soy dressing	
Rocket Salad	11.5
With shaved parmesan, fennel, pear with a garlic Dijon dressing	
Steamed Mixed Vegetables	11.5
Seasonal	
Green Beans	11.5
Marinated in Persian fetta and toasted flaked almonds	
Rubira's Crispy Thick Chips	10.5

Desserts

Apple & Pear Crumble	14
Intense Chocolate Tart Served with vanilla bean ice-cream & strawberry coulis	14
Affogato	16
Espresso, vanilla bean ice cream & choice of liqueur	
Sticky Date Pudding	14
Crème Brûlée	14
Served with poached rhubarb	
Cheese Plate	26
Selection of 3 Cheeses Served with fresh fruit, quince paste, apple & lavosh (serves 2 people)	
Selection of 3 Homemade Icecream	13
Please see your waiter for today's selection	
Homemade Cheesecake	14
Served with whipped cream	