



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

Entrees

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	32 – 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	36
Tossed with garlic, onion, lemon zest, chilli (optional)	
Vegetarian Risotto	27
With Persian fetta, roasted pumpkin & baby spinach	
Duck Breast de la Orange	36
With sautéed English spinach	
450g Prime Southern Ranges (Marble 4+) Porterhouse	46
Cooked to your liking, glazed with red wine jus, served with steamed green beans.	
Milk Fed Baby Veal	42
Lightly crumbed, topped with buffalo mozzarella & pancetta, served with tomato salad	
Crumbed 'Free Range' Chicken Breast	28
Topped with napoli, ham & mozzarella, served with iceberg garden salad & rustic chips	

Sides

Tomato & Onion Salad	13
With basil and buffalo mozzarella.	
Garden Salad	13
Iceberg lettuce, tomato, red onion with a garlic dijon dressing	
Spinach Salad	13
With bacon, pinenuts, red onion, sesame seeds with a honey soy dressing	
Rocket Salad	13
With shaved parmesan, fennel, pear with a garlic Dijon dressing	
Steamed Mixed Vegetables	14.5
Seasonal	
Green Beans	14.5
Marinated in Persian fetta and toasted flaked almonds	
Rubira's Crispy Thick Chips	10.5

Desserts

Vanilla Bean Panacotta	15
Intense Chocolate Tart	15
Served with vanilla bean ice-cream & strawberry coulis	
Affogato	16
Espresso, vanilla bean ice cream & choice of liqueur	
Sticky Fig & Date Pudding	15
Crème Brûlée	15
Served with poached rhubarb	
Homemade Cheesecake	15
Served with whipped cream	
Selection of 3 Homemade Icecream	13
Please see your waiter for today's selection	
Cheese Plate	28
Selection of 3 Cheeses	
Served with fresh fruit, quince paste, apple & lavosh (serves 2 people)	