

SimplySensationalSeafood

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.

Chefs Kirill Serebro and Angelo Lazaro who have been with us for over 15 years, get first pick at the fish market every day to ensure your meal is made from the best & freshest seafood.

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

Sit-down capacity – private area minimum 10, maximum 40

We hope you enjoy your dining experience — Paul Taberner (owner) & Kirill Serebro (Head Chef)



10% SURCHARGE APPLIES ON SUNDAYS & PUBLIC HOLIDAYS

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Rubira's
@ Swallows

Oysters

MINIMUM OF 2 PER SERVE

Freshly Shucked Natural Oysters _____ 5

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

Kilpatrick _____ 6.5

bacon & worcestershire sauce

Mornay _____ 6.5

Béchamel cheese sauce

Champagne _____ 6.5

baked with a champagne sabayon

Steamed _____ 6.5

with soy sauce, chilli, rice wine, ginger & coriander

Beer Batter

served with an Asian infused dipping sauce _____ 6.5

Panko bread crumb

with Japanese mayo & hoisin sauce _____ 6.5

Bloody Mary Oyster Shooters _____ 9

Entrees

Steamed Scallops with soy based Asian sauce (4)	36
Classic King Prawn & Avocado Cocktail	28
Moreton Bay Bug Tails in a crispy beer batter, topped with honey & sesame seeds (3)	36
Local Bay Calamari, lightly dusted with flour, seasoned with chives, salt & pepper	24
Marinated Lamb Cutlets (3)	27
Rubira's Original Chilli Tiger Prawns (3)	30
Salt & Pepper Prawns	26
Garlic Tiger Prawns (3)	30
Vegetable Samosas (3)	16.5
Barramundi Spring Rolls (2)	16
Prawn, pork & shitake mushroom Dumplings (6)	24
Snapper & Salmon Croquettes (4)	18
Local Mussels steamed in white wine & garlic	28
Spicy Pork & Fennel Chipolata Sausages (4)	16

Mains

Market Fresh Fish of the Day	40- 54
A selection of 5-8 fresh fish, cut on premise, available. Refer to blackboard or see your wait staff for today's selection. Served with rustic chips, fresh lemon & tartare sauce.	
Whole Roasted Moreton Bay Bugs	72
choice of chilli, garlic, herb butter, spring onion & ginger.	
King Island Crayfish (seasonal)	market price
choice of natural, mornay, chilli, or garlic.	
Linguini of Fresh Seafood	44
tossed with garlic, onion, lemon zest, and chilli (optional).	
Vegetarian Risotto	29
with marinated fetta, roast pumpkin & baby spinach.	
Duck Breast de la Orange	39
with sautéed baby spinach & orange segments.	
350g 'Southern Grain' Premium Grain Fed Porterhouse (marble 4+)	59
cooked to your liking, with red wine jus, served with green beans & thick cut chips.	
Milk Fed Baby Veal	49
lightly crumbed, topped with Napoli, mozzarella & pancetta, served with tomato salad.	
Crumbed Free Range Chicken Breast	33
topped with ham & mozzarella, served with iceberg garden salad & thick cut chips.	

Sides

Garden salad with iceberg lettuce	14
Spinach, Bacon & Pinenut Salad	15
Green beans tossed in marinated fetta and toasted flaked almonds	16
Rustic thick cut chips	12
Steamed mixed seasonal vegetables	14.5
Tomato & onion salad with basil and Italian style mozzarella	15
Rocket, pear, fennel & parmesan salad	15
Specialty House Made Sauces	4.5
Chilli	
Garlic	
Spring onion & ginger	
Herb butter	

Desserts

Intense Chocolate Tart _____ 17
served with vanilla bean ice-cream & strawberry coulis

Apple & Pear topped with Coconut Crumble _____ 16
served with vanilla bean ice cream

Affogato _____ 18
espresso, vanilla bean ice-cream & your choice of liqueur

Crème Brûlée _____ 17
served with poached rhubarb

Selection of 3 Homemade Ice-cream _____ 14
please see your wait staff for today's selection

House made Caramel Cheesecake _____ 17
served with whipped cream and toffee

Fig & Date Pudding
With butterscotch sauce & whipped cream _____ 16

PREMIUM CHEESE PLATE

Selection of 3 cheeses _____ 35
served with fresh fruit, quince paste, muscatels & lavosh (serves 2 people)