

# SimplySensationalSeafood

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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

# 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

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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 (4)	32
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

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Market Fresh Fish of the Day \_\_\_\_\_ 38 - 52

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 \_\_\_\_\_ 40

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+) \_\_\_\_\_ 54

cooked to your liking, with red wine jus, served with green beans & thick cut chips.

Milk Fed Baby Veal \_\_\_\_\_ 47

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

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Garden salad with iceberg lettuce\_\_\_\_\_14

Spinach, Bacon & Pinenut Salad\_\_\_\_\_14

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 \_\_\_\_\_14

Specialty House Made Sauces \_\_\_\_\_4.5

Chilli

Garlic

Spring onion & ginger

Herb butter

# Desserts

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

Apple & Pear 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 \_\_\_\_\_ 16  
served with whipped cream and toffee

Fig & Date Pudding  
With butterscotch sauce & whipped cream \_\_\_\_\_ 16

## PREMIUM CHEESE PLATE

Selection of 3 cheeses \_\_\_\_\_ 32  
served with fresh fruit, quince paste, muscatels & lavosh (serves 2 people)