

SHARE WITH *Friends*

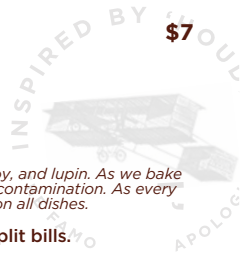
FOR THE TABLE

12 Oysters Killpatrik gf df	\$60
Garden Salad gf df vgo mixed leaves, cherry tomato, onion, cucumber and balsamic dressing	\$16
Greek Salad v vgo mixed lettuce, cherry tomato, onion, cucumber, olives, feta and lemon dressing	\$18
Large Chips vg with tomato sauce	\$16
Russo Garlic Bread v ciabatta bread with parsley and garlic	\$7

May contain traces of, but are not limited to, the following: peanuts, tree nuts shellfish, fish, sesame, soy, and lupin. As we bake bread, and make pasta and pastry products containing gluten, we cannot guarantee no gluten cross-contamination. As every effort is made to have gluten-free products on dishes, airborne particles may be present on all dishes.

No alterations to the menu, sorry. 10% surcharge on public holidays. No split bills.

*V = Vegetarian | VG = Vegan | GF = Gluten Free | DF = Dairy Free



Friends MENU

ENTREE

Lemon pepper calamari gf

served with honey lemon rocket and dill caper mayo

Buffalo cauliflower bites vg 🌶️

coated in polenta on a coconut base with buffalo sauce

Arancini v

with mushroom, black truffle & parmesan served with aioli

House-made dips v gfo

with hummus, capsicum, and creamy olive tapenade

Bruschetta v vgo

with tomato, red onion, basil oil, persian feta, and balsamic glaze

Russo meatballs

served in sugo sauce with a side of turkish bread

MAIN

Barramundi fillet +\$8

creamy cauliflower puree, greens, crushed hazelnuts, fried garlic and lemon butter

Porterhouse steak gf +\$8

cooked medium with roasted chat potatoes, grilled vegetables, and red wine jus

8-hour braised beef cheek gf

served with broccolini, baby carrots, mashed potato & sweet potato crisp with a red wine jus

Risotto primavera vg df gf

served with Napoli sauce with roast vegetables, garlic, olives, and spinach

Roasted chicken breast gf

mash potato & selected vegetables served with mushroom sauce

Ravioli milanese

housemade pasta, bolognese, cream, fior di latte and basil

Rigatoni mushroom v add chicken +\$5

forest mix mushrooms, cheese, onion, garlic, and herbs in a cream sauce topped with pecorino

Rigatoni florentine

bacon, sun-dried tomatoes, spinach, pecorino, mozzarella, basil & rose sauce and pine nuts

DESSERT

Baked Cheesecake gf

with strawberries and double cream

Vanilla panna cotta gf

with raspberry coulis

Sticky date pudding

with vanilla ice cream

Trio of sorbet vg

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