

# 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 gf (+\$8) 🥜

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

### Porterhouse steak gf df (+\$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

house made 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

### Halloumi salad gf v

mix of wild and brown rice, avocado, cherry tomato, onion, cucumber, rocket and honey lemon dressing

### Pumpkin falafel salad vg v df 🥜

fried pita bread, toasted pine nuts, mixed leaves, onion cucumber, cherry tomato with green goddess dressing.

### Warm chicken salad gf

pearl cous cous, brown and wild rice, cherry tomato, onion, cucumber and honey lemon dressing

## DESSERT

### Baked Cheesecake gf v

with strawberries and double cream

### Vanilla panna cotta gf v

with raspberry coulis

### Sticky date pudding v

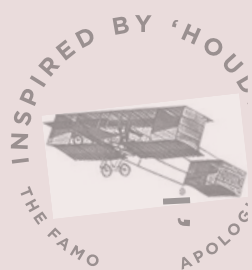
with vanilla ice cream

### Trio of sorbet gf df vg

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 | F = Fructose Free | 🥜 = Contains Nuts



# SHARE WITH *Friends*

## FOR THE TABLE

|  |             |
|--|-------------|
| <b>12 Oysters Killpatrik gf df</b>   | <b>\$60</b> |
| <b>Garden Salad gf df v vgo (+Chicken \$8)</b><br>mixed leaves, cherry tomato, onion, cucumber and balsamic dressing | <b>\$16</b> |
| <b>Greek Salad v vgo</b><br>mixed lettuce, cherry tomato, onion, cucumber, olives, feta and lemon dressing           | <b>\$18</b> |
| <b>Large Chips vg</b><br>with tomato sauce   | <b>\$16</b> |
| <b>Russo Garlic Bread v (+Cheese \$2)</b><br>ciabatta bread with parsley and garlic                                  | <b>\$7</b>  |

## KIDS MENU

*2 Courses - \$18.40*



### *Choice of Main*

- Chicken Nuggets & Chips
- Fish & Chips
- Pasta In Napoli Sauce
- Pasta In Butter
- Pasta In Bolognese

### *Dessert*

Vanilla Ice Cream



*Game Pack - \$3.5*

includes activity booklet  
with a small board game  
& crayons



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