

# RUBY'S

— at the beach

## Entrée

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Sydney Rock Oysters (6) shucked to order w Chardonnay ice granita & lemon - gf df **18**

Mushroom arancini w vegan cheese sauce (4) df vg **15**

Blue corn soft tacos (2) w chipotle braised Jostdale black angus beef, avocado, salsa & lime - gf df vgo (vegan me with mushrooms & tofu) **18**

Steamed black mussels w tomato, garlic, red peppers, saffron, basil and sourdough - df gfo **18/28**

Tempura zucchini flowers stuffed w ricotta, preserved lemon & cashews, paleo pesto **18**

## Mains

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Grass fed spice crusted union station sirloin w sweet potato cake, nasturtium & tomato confit - gf df **30**

Braised free range lamb shoulder w pumpkin hummus, spinach & tzatziki - gf **26**

Warm salad of duck leg, green mango, chilli, mint, coriander, lime & tamarind dressing - gf df vgo (vegan me with grilled tofu) **30**

Organic soba noodles w snow peas, kale, broccolini, tamari, sesame, ginger & lime dressing - df vg **28**

Market fish w kifler potatoes, watercress, fennel, salsa verde & lime - gf df **30**

## Desserts

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Coconut crème brûlée - gf **15**

Sorbet terrine of raw choc banana / mango / coconut. All topped with roast rhubarb - gf df vg **15**

Passionfruit, pomegranate & belgian chocolate parfait w macerated strawberries - gf df vg **15**

Affogato w franjelico, macadamia crumble & vanilla ice cream - gf vgo **15**

## Casual bites

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Grass fed beef brisket burger w smokey aged cheddar, aioli, house pickles and lettuce on a brioche bun served w sweet potato fries **22**

Loaded Vegan Nachos w a spiced bean mix, corn salsa, brown rice, avocado, corn chips, vegan cheese sauce, arame & lime - gf df vg **22**

## Sides

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Sweet potato fries w vegan aioli **8**

Mixes leaves w apple cider & tomato vinaigrette **8**

Steamed seasonal greens with sesame dressing **8**

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vg - vegan df - dairy free  
gf - gluten free gfo - gluten free optional

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Get social!



@rubylanewholefoods