

# RUBY'S

— at the beach

## Entrée

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Sydney Rock Oysters (6) shucked to order w Chardonnay ice granita & lemon - gf df **20**

Mushroom arancini w vegan cheese sauce (3) - df vg **16**

Master stock braised free range pork w grilled scallop, snow pea tendrils, sesame, soy - df **24**

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

Tempura zucchini flowers (3) stuffed w ricotta, preserved lemon & cashews, paleo pesto **18**

## Mains

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Spice crusted union station eye fillet w sweet potato cake, beetroot, watercress & tomato confit - gf df **36**

Braised free range lamb shoulder w pumpkin hummus, purslane & tzatziki - gf **28**

Warm salad of duck leg, green mango, chilli, mint, coriander, lime & tamarind dressing - gf df vg (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 kifer potatoes, cauliflower puree, red vein sorrel, roast fennel & lemon - gf df **32**

## Desserts

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Coconut crème brûlée - gf **15**

Sorbet terrine of cacao banana / mango / coconut & lime. Topped with raspberries - gf df vg **15**

Belgian chocolate & Bailey's mousse w macerated strawberries - gf **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 **25**

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 **9**

Mixed leaves w apple cider & tomato vinaigrette **9**

Steamed greens with sesame dressing **10**

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

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Get social!



@rubylanewholefoods