

RUBY'S

Country Style Cuisine

2 Courses \$57 - 3 Courses \$65
Inclusive of Appetiser & Bread

Entrée

House Cured Salmon w/- Compressed Apples, Shaved Fennel, Baby Radish & Herb Salad

Saffron & Crab Ravioli w/- Golden Beetroot & Pernod Foam

Lightly Battered Zucchini Flowers w/- Whipped Goats Curd & Salsa Verdé

Confit Berkshire Pork Belly w/- Crispy Ear, Raisin Purée, Asparagus
and Apple Gel

Duck Liver Parfait w/- Spiced Pear Chutney & Sourdough

Main

Poached Veal Backstrap w/- Marrow, Creamed Polenta, Baby Vegetables,
Anchovy Oil & Veal Consomme

Pan Seared Blue Eye Trevalla w/- Salade Nicoise of Soft Boiled Quail Egg, Green Beans,
Confit Potato, Olive, White Anchovies & Cherry Tomato

Lamb Cutlet and Confit Lamb Breast w/- Fresh Peas, Prosciutto & Potato Fondants

Roast Angus Beef Fillet w/- Braised Tongue, Caper & Raisin Purée,
Horseradish Pommé Purée, Glazed Shallots & Creamed Watercress

Salad of Fresh Figs, Roasted Peppers & Shaved Fennel

Sides – \$7.50 each

Mixed Leaf Salad w/- Aged Balsamic; Potato Purée; Steamed Green Vegetables in Herb Butter

Dessert

Cherry & Hazelnut Financier w/- Vanilla Nitro Ice Cream
Served Tableside (Min 2 people) - \$10 supplement per person

Vanilla Bean Baked Italian Ricotta w/- Rose Water Poached Strawberries,
Strawberry Jelly & Strawberry Sorbet

Valrhona Chocolate Tasting Plate

Citrus & Sauternes Cake w/- Fromage Blanc Panacotta, Fresh Fig, Mango & Blood Orange

Barossa Valley Wanera Washed Rind w/- Quince Paste, Muscatels and Home Made Poppy Seed Lavash

Coffee/Tea - \$4