'BY THE PIECE

Snowy River smoked trout rillettes en-croute w/ crème fraiche + chives (GFA) 9

Spanish *Olasagasti* anchovy toast w/ lemon ricotta (GFA) 9

Half shell scallop w/ café de paris butter, confit onion + potato, lemon crumb (GFA/DFA) (I) 11

TO START

Roast medley of olives, pomegranate, bay leaf (GF/DF) 11

Rustica's herb focaccia w/ *Pukara Estate* olive oil + aged balsamic (DF) 14

Roasted carrot hummus w/ fried eshallots + seeds, lavosh cracker (GFA/Vegan) 17

ENTRÉE PLATES

Yamba prawn saganaki, tomato + fetta w/ crusty bread (GFA/DFA) 27

Summer vegetable + ricotta arancini w/ cacio e pepe aoili, sugo (V) 25

Pan fried kefalotyri, honey, walnuts (GF/Vegetarian) 24

Prawn Cocktail w/ pickled fennel + celery, Marie Rose sauce, garlic croutes (GFA/DF) 24

Crispy Zucchini Flowers w/ ricotta, goats cheese + feta, roast beetroot, sumac + fried garlic honey (Vegetarian/Vegan Option/DFA) 26

MAIN PLATES

1824 Wagyu Sirloin Mb 7-6 w/, *Rustica* seasoned pomme frites, Café de Paris, red wine jus (GF) 72 (recommended pairing - *2021 Pepper Tree '8R' Merlot* – gls 18)

Greek style cauliflower + vegatable yemista w/ spiced rice, green lentils, garlic yogurt, fetta + roasted pepitas (GF/Vegan Option) 38

Tuscan Roasted Chicken w/ tomato + spinach butter, crispy rosemary potatoes, green olives + pan juices 46 (GF)

Byron *Berkshire* Pork Cutlet on potato bravas w/ apple sauce, chorizo crumb + chipotle aioli (GFA/DFA) 46

Market fish w/ butter beans, caramelised leek, capers + dill (GF/DFA) 46

Rustica's Kleftico lamb shoulder w/ oregano potatoes, seasonal greens + candied walnuts – **for two** (GF/DF) 90

PASTA

Gigli tossed w/ chopped prawn, bacon, corn sundried tomatoes in a vodka sauce w/ lemon fried breadcrumb (DFA/ GFA) 39

Mezzi Rigatoni tossed w/ Calabrian pork sausage ragu, fennel seed + black pepper sugo, pecorino breadcrumbs (DFA/GFA) 39

Pan fried house gnocchi, brown butter, pumpkin puree, sage, feta mousse, pine nuts, dried muscatels (Vegetarian) 38

FOR THE TABLE

Pomme frites (GF/DF) 14

Flash Larry fries w/ truffle oil + parmesan (GF) 15

Crispy Chat potatoes w/ oregano (GF/DF) 14

Seasonal Greens w/ olive oil, lemon + candied walnuts (GF/ DF) 15

Shaved cabbage, rocket + parmesan salad (GF) 14

RUSTICA'S BANQUET EXPERIENCE

… Our banquet menus are designed as a *whole table experience* for 2 or more guests…

Géfsi ~ γεύση

"Tasting" … 79pp

PROTOS

Roast medley of olives, pomegranate, bay leaf
Rustica's herb focaccia, *pukara estate* olive oil, aged balsamic
Roasted carrot hummus w/ fried eshallots + seeds, lavosh cracker

DEUTEROS

Summer vegetable + ricotta arancini w/ cacio e pepe, sugo
Half shell scallop w/ café de paris butter, confit onion + potato, lemon crumb (I)

TRITOS

Rustica's kleftiko lamb shoulder w/ pan juices

Seasonal greens w/ candied walnuts, lemon + *Crispy* potatoes

Greek style cauliflower + 'Yemista' vegatables, spiced rice + green lentils, garlic yogurt, fetta + roasted pepitas

EPIDORPIO

House-made Spanish Churros w/ dulce de leche + chocolate sauce

Áfthonos ~ άφθονος

"Plentiful" … 99pp

PROTOS

Roast medley of olives, pomegranate, bay leaf
Rustica's herb focaccia *pukara estate* olive oil, aged balsamic
Roasted carrot hummus w/ fried eshallots + seeds, lavosh cracker
Panfried kefalotyri, honey, walnuts

DEUTEROS

Summer vegetable + ricotta arancini w/ cacio e pepe, sugo
Half shell scallop w/ café de paris butter, confit onion + potato, lemon crumb (I)
Yamba prawn saganaki, tomato + fetta w/ crusty bread

TRITOS

Rustica's kleftiko lamb shoulder w/ pan juices

Seasonal greens w/ candied walnuts, lemon + *Crispy* potatoes

Greek lemon chicken w/ warm mediterranean couscous salad

EPIDORPIO

Limoncello crème w/ mascarpone, white chocolate trifle + Italian biscuit

POSTRE

Limoncello crème w/ mascarpone, white chocolate trifle + Italian biscuit (GFA) 17

Rhubarb + Apple Baklava Crumble w/ honey mead custard, vanilla bean ice cream (GFA) 17

Belgian chocolate fondant w/ crème anglaise, raspberry, white chocolate crumb, vanilla ice cream (GF) 16

House-made Spanish Churros w/ dulce de leche + chocolate sauce 13

All of our seafood, apart from the scallops, are caught in Australian waters: (I) = imported

Whilst every effort is made to accommodate dietary allergens, we cannot guarantee that there will not be 'traces of'. All prices are inclusive of gst. Tables of 8 or more: 10% service fee applied to bill total. Public Holiday Surcharge.