

**~ by the piece ~**

**½ shell scallop roasted with smoked paprika butter, ajo blanco, almond and chorizo crumb (GFA, DFA) $9**

**Moroccan fried chicken tenderloin, tabbouleh, tahini croute, pickles, yoghurt (GFA, DFA) $9**

**~ more substantial starters ~  
Roast medley of olives, lemon, and bay leaf (GF, DF) $11  
House-baked Zataar bread filled w feta, sesame seeds, dressed w olive oil and pomegranate molasses $13****Roast carrot hommus with fetta and mint, toasted pita and lavosh bread (GFA, DFA*)*  $17**

**~ the entree ~**  
**Garlic prawn pots Provencale with grilled bread and lemon (GFA, DFA) $26**

**Zucchini flower fritti filled with ricotta, parmesan, lemon, pickled cucumber, fennel, herb yoghurt aioli *(*GFA, V*)*  $24  
Margarita arancini with smoked mozzarella, tomato sugo, parmesan and aioli (V) $23  
Moroccan spiced fried southern squid, cauliflower florets, preserved lemon mayo, chermoula (GFA, DF*)*  $24**

**Fish Crudo (ask for today’s) with an Aleppo pepper and lemon dressing, grilled vegetable and barley tabbouleh, date yoghurt, purslane (GFA, DFA) $26**

**~ the main ~**  
**1824 Wagyu rib fillet Mb4 with truffle oil pomme frites, parmesan, café de Paris, jus *(*GF, DFA) $62**

**~SOMETHING ON THE SIDE TO SHARE ~**

Pomme Frites (GF, DF) $13

Flash Larry fries w truffle oil and parmesan (GF) $14

Crispy Chat potatoes seasoned w oregano (GF, DF) $14

Seasonal Greens w olive oil, lemon and candied walnuts (GF, DF) $15

Shaved cabbage, rocket, parmesan and pea salad (GF) $14

**Zaatar roasted cauliflower, creamy tahini, chickpeas, barberies, fetta *(*V, GF, DFA*)* $36  
Chicken breast roasted with garlic herb butter, crumbed cauliflower, flash fried brussels, spinach and parmesan, pan juices (DFA) $45**

**Spice roasted pork belly, walnuts, barberries, barley, pomegranate and smoked eggplant yoghurt (GFA, DFA) $39**

**Market fish on parsley potatoes with an asparagus and Spring pea, caper and lemon remoulade (GFA, DFA) $42  
Rustica’s Kleftico lamb shoulder, oregano potatoes, seasonal greens, candied walnuts, lemon – for two *(*GF, DF) $87**

**~ pasta ~**  
**Orecchiette tossed with Italian pork sausage ragu, peas and parmesan crumb (GFA)$36   
Pan fried potato gnocchi with brown butter, pumpkin puree, crispy sage, feta mousse, pine nuts and dried muscatels (V*)* $36  
Mafaldine pasta tossed with prawns, calamari, cavolo nero, Sicilian sugo, parsley and lemon pangrattato *(*GFA, DFA*)* $38**



**BANQUET**   
**$75 per guest   
Groups of 8 or larger will be catered for on our banquet menu.**  
Our banquet menu is designed to share and showcase some of our signature dishes.  
It can be catered to suit: vegetarians, vegans, dairy free, pescatarians, gluten free and certain allergies. Please advise your waitstaff of these requirements when ordering.  
\*please note that this menu is designed for the whole table to experience.  
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**PRIMERO**

**Roast medley of olives, lemon, and bay leaf  
Roast carrot hommus with fetta and mint, toasted pita and lavosh bread**

**Add supplement: Moroccan fried chicken tenderloin, tabbouleh, tahini croute, pickles, yoghurt (GFA, DFA) $9pp**

**SEGUNDO**

**Margarita arancini with smoked mozzarella, tomato sugo, parmesan and aioli  
½ shell scallops roasted with smoked paprika butter, ajo blanco, almond and chorizo crumb (GFA, DFA)**

**Add supplement: Garlic prawn pots Provencale with grilled bread and lemon (GFA, DFA) $6pp**

**TERCERO**

**Rustica’s Kleftico lamb shoulder with oregano potatoes, steamed greens, candied walnuts and lemon**

**Zaatar roasted cauliflower, creamy tahini, chickpeas, barberies, fetta**

**CUARTO**

**Spanish Churros, with Dulce de Leche, chocolate and caramel sauce**

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**POSTRE**

**Roasted rhubarb and strawberry, burnt honey cream, baklava crumb, pomegranate (*GF*) $16**

**Belgian chocolate fondant, raspberry, malted white chocolate crumb, vanilla bean ice cream *(GF)* - $16**

**Spanish Churros, with Dulce de Leche, chocolate and caramel sauce - $13**

**POSTRE LIQUIDO**

**Rustica’s Sgroppino – Earp’s Limoncello, lemon sorbet, simple syrup, lemon juice and Copabella Prosecco $25**

**Affogato Liqueur – Dark’s coffee and Frangelico - $18 / non-alcoholic Affogato $10**

**2018 Forrest Botrytised Riesling (dessert wine), Marlborough NZ (Vegan friendly) - $17 / $60**

**See our beverage list for an extensive choice of liqueurs, digestifs, cognac etc etc etc**

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*Whilst all care is taken to accommodate dietary requirements and allergies, we cannot guarantee that some products may not contain traces of. All prices incl of gst. Groups of 8 or more : service charge of 10% on total bill. Card surcharge applies. No split bills.*