



'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 scallops 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
- Herbed hummus, lemon tarator, caramelised
pumpkin seeds, lavosh cracker (GFA/Vegan) 17

ENTRÉE PLATES

- Yamba* prawn saganaki, tomato + fetta w/ crusty bread (GFA/DFA) 27
- Confit Duck w/ pearl barley, cannellini + mushroom orzotto, toasted hazelnuts (DFA) 27
- Sweet corn, ricotta + leek Arancini w/ green garlic aioli, sugo (V) 25
- Pan fried kefalotyri, honey, walnuts (GF/Vegetarian) 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 w/ crispy lentils, pomegranate, pickled onion, fetta, hummus + paprika yoghurt
(GF/Vegan Option) 37
- Golden spiced chicken w/ pistachio parsley butter, cannellini bean puree, almond tabbouleh + falafel 45
- Byron *Berkshire* pork cutlet on potato bravas w/ apple sauce + chorizo crumb (GFA/DFA) 46
- Market fish w/ parsley potatoes, smokey eggplant + peperonata (GF/DFA) 45
- Rustica's* Kleftico lamb shoulder w/ oregano potatoes, seasonal greens + candied walnuts – **for two**
(GF/DF) 90

PASTA

- Gigli tossed w/ Hawkesbury squid, chorizo, potato, almond catalan picada, parsley + saffron (DF/GFA) 39
- Malfadine tossed w/ swiss brown + king mushrooms, brown miso butter, truffle pecorino, crispy Jerusalem
artichokes (GFA/Vegetarian) 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

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



RUSTICA'S BANQUET EXPERIENCE

Our banquet menus are designed as a *whole table experience*.

Géfsi ~ γεύση

"Tasting" ... 79pp

PROTOS

Roast medley of olives, pomegranate, bay leaf
Rustica's herb focaccia, *pukara estate* olive oil, aged
balsamic
Herbed hummus, lemon tarator, caramelised
pumpkin seeds

DEUTEROS

Sweet corn, ricotta + leek Arancini w/ green garlic
aioli, sugo
Half shell scallops 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 roasted cauliflower w/ crispy lentils +
seeds, pomegranate, pickled onion, fetta, hummus
+ paprika yoghurt

EPIDORPIO

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

Áfthonos ~ ἀφθονός

"Plentiful" ... 99pp

PROTOS

Roast medley of olives, pomegranate, bay leaf
Rustica's herb focaccia *pukara estate* olive oil, aged
balsamic
Herbed hummus lemon tarator, caramelised pumpkin
seeds
Panfried kefalotyri, honey, walnut

DEUTEROS

Sweet corn, ricotta + leek Arancini w/ green garlic
aioli, sugo
Half shell scallops 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

P O S T R E

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

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

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

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

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. Credit card surcharge applies, table of 8 or more: 10% service fee applied to bill total. Public Holiday Surcharge.