

WELCOME TO RUBICON

ENTRÉE

ANTIPASTO FOR TWO	33.5
Prosciutto Di Parma, soppressa, nonna's arancini roasted pumpkins, roasted capsicum, marinated artichokes, char-grilled baby octopus, semi-dried tomatoes, olives & cheese served w' crispy bread & rocket parmesan salad	
TASTING PLATTER FOR TWO	37.5
Lightly fried calamari, char-grilled baby octopus & crispy haloumi cheese served with rocket salad	
NONNA'S ARANCINI	18.5
4 pieces - chefs choice of Home-made arancini w' a dipping sauce	
FIELD MUSHROOMS	17.5
Baked w' feta cheese & garlic butter	
CRISPY CHEESE	17.5
4 pieces of lightly crumbed haloumi cheese served w' rocket salad & fresh lemon	
CHAR-GRILLED BABY OCTOPUS	20.5
Served in a sizzled pan w' onions, capsicum, basil, garlic, lemon & extra virgin olive oil	
RUBICON'S CALAMARI	E. 20.5 M. 29.5
Lightly dusted fried calamari w' lemon & pepper served w' aioli	
1kg AUSTRALIAN MUSSELS POT	24.5
W' kalamata olives, garlic and chili in napoli sauce & crusted bread	
SYDNEY ROCK OYSTERS	- Natural ½ doz 19.5 1 doz 29.5 - kilpatrick ½ doz 21.5 1 doz 31.5
WOODFIRED BRUSCHETTA FOCACCIA	15.5
Garlic focaccia topped w' diced Roma tomato, Spanish onion, fresh basil & fior di latte	
WOODFIRED OLIVE FOCACCIA	15.5
W' black kalamata olives, fresh goats cheese, semi dried tomato, oregano & olive oil	
WOODFIRED GARLIC FOCACCIA	12.5
W' olive oil, crushed garlic & mixed herbs (cheese add \$1)	
WOODFIRED HERB FOCACCIA	12.5
W' olive oil & mixed herbs (cheese add \$1)	

PASTA / RISOTTO

GLUTEN FREE PASTA IS AVAILABLE

LINGUINE MARINARA BIANCO / ROSSO / SQUID INK	31.5
Hervey Bay king prawns, scallops, calamari, clams, mussels, onions & crushed garlic pan-fried in white wine, topped w' Moreton bay bugs <i>Available in Chili & olive oil, Napoli sauce or Squid ink sauce</i>	
LINGUINE MORETON BAY BUGS	29.5
Moreton bay bugs meat, onions & crushed garlic pan fried in white wine, olive oil & fresh chili	
LINGUINE BOLOGNESE	22.5
Cooked in a traditional bolognese sauce, topped w' parmesan cheese	
HOMEMADE GNOCCHI SALTATI	24.5
Pan fried gnocchi w' smoked bacon, onions, semi-dried tomatoes, spinach, olive oil & crushed garlic, topped w' parmesan cheese	
HOMEMADE GNOCCHI PORCINI	24.5
Pan fried gnocchi w' wild mushrooms & truffle paste cooked in a light broth topped w' parmesan cheese	
HOMEMADE GNOCCHI QUATTRO FORMAGGI	24.5
Pan fried gnocchi w' parmesan, goat cheese, blue vein & gorgonzola in a light creamy sauce	
TAGLIATELLE CARBONARA	23.5
Pan fried smoked bacon w' crushed garlic & egg in a light creamy sauce topped w' parmesan cheese	
TAGLIATELLE MELANZANE	23.5
W' roasted eggplant, onions, crushed garlic, semi-dried tomatoes & spinach, in a traditional napoli sauce topped w' parmesan cheese	
RISOTTO ASPARAGI	25.5
Pan fried asparagus, garlic & onion cooked in a light creamy sauce topped w' fresh goats cheese	
RISOTTO POLLO FUNGHI	25.5
Pan fried diced chicken breast w' mushrooms, onions & hint of crushed garlic in a light chicken broth topped w' parmesan cheese	
RISOTTO SALSICCIA	25.5
Pan fried Italian sausage w' crushed garlic, Spanish onions & red capsicum in a light port broth topped w' parmesan cheese	
RISOTTO DI MARE / ROSSO / SQUID INK	31.5
Hervey Bay king prawns, scallops, calamari, clams, mussels, onions & crushed garlic pan-fried in white wine topped w' Moreton Bay Bugs <i>Available in napoli sauce or Squid ink sauce</i>	

MAIN COURSE

FISH OF THE DAY	MP	ZUPPA DI PESCE	30.5
Check the specials board		Hervey Bay king prawns, scallops, calamari, clams, mussels, Moreton Bay bugs pan fried w' crushed garlic & onions cooked in a tomato broth w' a side of crusty bread	
CHAR-GRILLED JUMBO PRAWNS (GF)	43.5	VEAL LIMONE / CAMPAGNOLA	33.5
Char-Grilled Hervey Bay jumbo prawns marinated w' garlic, lime & olive oil served w' quinoa salad		Grilled veal served w' rosemary potatoes, grilled asparagus, topped w' a choice of <i>lemon & creamy sauce or tomato & olive salsa</i>	
CHAR-GRILLED GRAIN FED EYE FILLET STEAK (GF)	43.5	RUBICON CHICKEN (GF)	31.5
Cooked to your liking, served w' baked potato, Feta galic butter cheese field mushrooms & roasted capsicum topped w' port jus		Grilled free range chicken breast served with rosemary potatoes & sautéed broccolini topped w' creamy brandy mustard sauce	
CHAR-GRILLED RIB-EYE STEAK (GF)	43.5	CHICKEN PARMIGIANA	
Cooked to your liking, served w' baked potato, sauteed carrots & broccolini w' your choice of sauce: <i>Port jus, mushrooms, pepper or garlic sauce</i>		- Traditional with napoli & mozzarella	
AMERICAN PORK RIBS 500GM	41.5	- Bolognese with bolognese & mozzarella	
Slow cooked pork ribs cooked in Bourbon and smoked BBQ sauce, finished on a flaming hot char-grill served w' battered chips & Italian salad		- Mexicana with tomato salsa, jalapenos, nachos & mozzarella topped w' sour cream & guacamole	
		<i>All served w' thick cut battered chips & Italian salad</i>	

BURGERS

All our burgers served with chips

ROYAL BURGER 21.5
Wagyu beef pattie w’ lettuce, bacon, tomato, caramelized onions, American Cheddar cheese, tomato relish & mustard mayo on brioche bun

CRISPY CHICKEN BURGER 20.5
Crispy fried chicken breast, American cheddar cheese, lettuce, tomato, guacamole & aioli on brioche bun

WOODFIRED PIZZA 13”

Gluten Free Pizza Is Available, Add \$4

MARGHERITA (V) 18.5
San Marzano tomato, fior di latte, mozzarella cheese & fresh basil

CAPRICCIOSA 21.5
San Marzano tomato, mozzarella cheese, leg of ham, mushrooms & olives

PATATE 21.5
San Marzano tomato, mozzarella cheese, leg of ham, potatoes, rosemary & garlic oil

MARINARA 24.5
San Marzano tomato, mozzarella cheese, tiger prawns, Hervey bay scallops, mussels, pippies, calamari, garlic oil, oregano & fresh basil

MEDITERRANEAN 23.5
San Marzano tomato, haloumi cheese, roasted red capsicum, Italian sausages, caramelized onions, garlic oil & oregano topped w’ fresh wild rocket

POLLO 22.5
San Marzano tomato, mozzarella cheese, free range diced chicken breast, spinach, semi-dried tomatoes, bacon & garlic oil

CALABRESE 23.5
San Marzano tomato, goat cheese, mushrooms, salami, smoked bacon & Kalamata olives

DIAVOLA 22.5
San Marzano tomato, fior di latte, salami, roasted red peppers, caramelized onion & chilli

SALSICCIA 22.5
San Marzano tomato, mozzarella, spanish onions, garlic oil, Italian sausage & mushrooms

PROSCIUTTO 24.5
San Marzano tomato, goat cheese, fresh tomato, prosciutto, rocket, shaved parmesan & basil pesto

ORTOLANA (V) 22.5
San Marzano tomato, fior di latte, eggplant, zucchini, capsicum & garlic oil

SICILIANA 22.5
San Marzano tomato, fior di latte, virginia ham, black olives, eggplant and anchoives

SIDES & SALADS

SIDES

BAKED POTATO 6.5
ROSEMARY POTATO 9.5
BAKED ASPARAGUS 10.5
CHIPS 9.5
ROCKET SALAD 12.5
ITALIAN SALAD 12.5
GREEK SALAD 13.5
SAUTEED BROCCOLINI 9.5

SALADS

QUINOA SALAD 18.5
Wild rocket, spanish onions, roasted almonds, sultanas, fresh tomatoes and walnuts in honey mustard dressing
- **Add chicken tenderloins \$5**
CHICKEN SALAD 23.5
Grilled free range marinated chicken w’ wild rocket, artichokes, roasted pumpkin & semi-sundried tomatoes in lemon dressing
BABY OCTOPUS SALAD 23.5
Grilled baby octopus w’ onions, capsicum & garlic served on a bed of Greek salad

DESSERTS

STICKY DATE PUDDING 15.5
Served w’ side pistachio ice cream and sweet caramel sauce

BRANDY SNAPS 15.5
Filled w’ fresh strawberry and strawberry sorbet, topped w’ fresh strawberry coulis

NONNA’S TIRAMISU 14.5

PROFITEROLES 14.5
Filled w’ chocolate mousse topped w’ hot chocolate ganache

DUTCH CHOCOLATE MOUSSE 15.5
Dark chocolate mousse with Chantilly cream

TRINITY SORBET 13.5
Trio of strawberry, chocolate & lemon sorbet

NUTELLA SNAKE 16.5
Rolled Nutella pizza topped w’ fresh strawberry & vanilla ice-cream

KIDS DISHES 14.5

CHICKEN SCHNITZEL & CHIPS

BATTERED FISH & CHIPS

FRIED CALAMARI & CHIPS

FETTUCCINE BOLOGNESE / CARBONARA / NAPOLI

MARGHERITA PIZZA / HAWAIIAN PIZZA

HAVE A FUNCTION
COMING UP?

HAVE YOUR EVENT
AT OUR UPSTAIRS FUNCTION SPACE

‘SIT DOWN DINNERS’
OR COCKTAIL PARTY

WITH YOUR OWN
DEDICATED BAR

ENQUIRE WITH OUR STAFF
TO SECURE YOUR DATE.