

# RUBYOS



Shaking up the norm, we bring a fun and fresh take on delivering bold Asian and Eastern Mediterranean flavours with a diverse sharing style menu made up of gluten-free friendly small plates, refined classics and sure-fire favourites.

**Rubyos Party Menu #1 \$55 –**  
All the classics and plenty of our favs.  
We'll bring you a selection of Rubyos dishes

**Rubyos Celebration Menu #2 \$70 –**  
Go all out and make it luxe - we'll bring you  
all the best Rubyos dishes to share  
(min table 4 people)

## Rubyos Party Menu #1 \ \$55

Peking duck pancake roll ups, five spice plum sauce *G*

Ras el hanout spiced chicken, curly kale, shredded cabbage, toasted pepitas, honey dressing

Salt & pepper calamari, charred chilli aioli

Crispy haloumi, jalapeño dipping sauce - *G, D*

Green curry roasted Huon salmon fillet, shallots, tamarind, coconut rice

Black bean, quinoa, shiitake & sweet potato cakes,  
green pea zhoug - *V*

Twice cooked crispy chat potatoes, fresh herbs, aioli *V*

Seared 250g wagyu beef rump steak MBS5+, seasonal greens, black pepper, sweet soy glaze - *G*

## Rubyos Celebration Menu #2 \ \$70

Hiramasa kingfish crudo, kaffir lime leaves, coconut, shiso

Roasted beetroot, chickpea, nashi pear, feta, toasted walnuts, pomegranate dressing - *D, N, V\**

Peking duck pancake roll ups, five spice plum sauce *G*

Crispy haloumi, jalapeño dipping sauce - *G, D*

Char-grilled chicken skewers, paprika, preserved lemon yoghurt *D*

Twice cooked pork belly, star anise, sweet soy *G*

Garlic prawns, buckwheat noodles, baby spinach, cherry tomatoes - *G*

Seared 250g wagyu beef rump steak MBS5+, seasonal greens, black pepper, sweet soy glaze

Rose water & Yogurt panacotta, chocolate baklava tart, Trio of sorbets - *G, N, D*

*G, D, N, V – contains gluten, dairy, nuts, vegan. \*can be removed. Please inform your waitperson of any dietary requirements or allergies*

*Credit card payments will incur a 1.6% fee. A discretionary service gratuity of 10% is added to tables of 10 people or more. Public holidays incur a 15% surcharge*

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**Dessert package \ \$15 per person**

Includes chef's selection of sharing dessert served on platters and freshly brewed coffee and tea

**Beverage package is available for a minimum of 10 people**

**2 hours beverage package \ \$50 per person**

**3 hours beverage package \ \$65 per person**

## **Inclusions:**

Riot Rose spritz on tap

NV Ca'di Alte Prosecco DOC Extra Dry Glera Veneto, IT

2019 Riot White on Tap Pinot Grigio SA

2019 Mont' Albano Soave Garganega Veneto, IT

2019 Riot Rose on tap Grenache McLaren Vale, SA

2019 Juniper Original Cabernet Merlot Margaret River, WA

2018 Petit Detours Pinot Noir Languedoc, FR

Full strength Beer – Asahi Super Dry, James Squire 150 Lashes Pale Ale

Sparkling water, Soft Drinks & Juices

📍 [rubyoscbd](#) \ [rubyos.com.au](#)

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