

Welcome To the Family

Starters

Share Platter (Chefs Choice) *Minimum 2 people*

calamari, arancini, cauliflower, olives, croquettes, rocket salad, dip, and bread.

Kilpatrick oysters (min 6) gf df

Bruschetta (2) v vgo dfo
tomato, red onion, basil oil, persian feta with balsamic glaze

Lemon pepper calamari gf df
honey lemon rocket with dill caper mayo

Arancini (3) v
mushroom, black truffle & parmesan served with aioli

Croquettes (3) 🌶️
gorgonzola flavoured bechamel, chefs choice meat and veg filling, panko crumbed and served with chipotle mayo

Grilled halloumi v gf
served with pickled olives and balsamic glaze

Buffalo cauliflower bites 🌶️ vg gf df
coated in polenta on a coconut base with buffalo sauce

House-made dips with bread gfo dfo
hummus, capsicum & creamy olive tapenade

Russo Meatballs (4)
served in sugo sauce with a side of bread

Chilli Mussels 🌶️ gfo dfo
served in sugo sauce and ciabatta bread

Minestrone Soup
housemade with winter vegetables, pasta and stock
served with ciabatta bread

Risotto

Spanish risotto 🌶️ gf
king prawns, spanish chorizo, sun-dried tomatoes, spinach, chilli and herbs in a rosé sauce.

Chicken mushroom risotto 🍄 gf nfo
slow cooked chicken breast with selected mushrooms & ,
roasted cashews with herbs and cream sauce

Risotto primavera vg gf df
roast vegetables, garlic, olives, spinach in a napoli sauce

Seafood risotto gf dfo
chef selection of seafood, garlic butter & napoli infused
sauce with herbs

Add Ciabatta Bread vg df
to your meal

House made Pasta

**All Pasta is made fresh in house*

Fettucine pescatore 🌶️
calamari, muscles, prawns , fish, chilli, garlic, tomato,
capers, herbs and olive oil

Spaghetti with chilli prawn 🌶️ dfo
chilli, garlic, napoli sauce infused with tabasco and herbs

Pappardelle trismo 🌶️
king prawns, bacon, sun dried tomato & spinach with a rose
sauce infused with basil oil and finished with pecorino & chilli

Lasagna bolognese
house made pasta sheets, grated parmesan in napoli sauce,
served with grilled bread

Gnocchi gorgonzola
bacon, snow peas, asparagus, gorgonzola cheese & herbs
with cream sauce and pecorino served russo style

Gnocchi napolitana v dfo
fior di latte, basil, tomato with pecorino served russo style

Spaghetti bolognese dfo
traditional house-made bolognese with parmesan,
served with grilled bread

Fettucine carbonara
pan fried bacon, onion, garlic, cream, egg yolk, herbs and
parmesan

Rigatoni florentine 🍄
bacon, sun-dried tomatoes, spinach, pecorino, mozzarella,
basil & rose sauce and pine nuts

Rigatoni mushroom v
forest mix mushrooms, cheese, onion, garlic and herbs in
a cream cheese sauce topped with pecorino

Spirali Calabrese 🌶️ dfo
calabrese salami, chilli, olives, roasts capsicum, mozzarella,
pecorina, herbs, napoli sugo, onion and garlic

Baked spinach & ricotta Ravioli Milanese
house made ravioli pasta, bolognese, cream, fior di latte
and basil

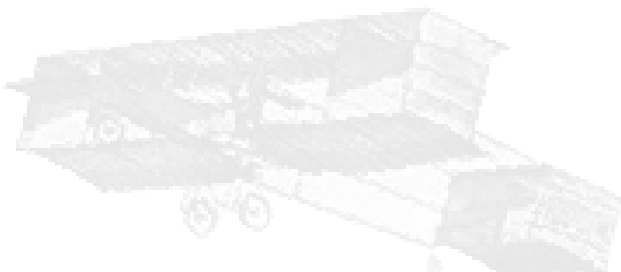
Add Ciabatta Bread vg df
to your meal

From The Sea

Lemon pepper calamari gfo df
honey lemon salad, served with fries & dill caper mayo

Baramundi fillet 🍄 gf
served on the bed of creamy cauliflower puree, greens,
crushed hazelnuts, fried garlic and lemon butter

Baked salmon gf
salmon fillet baked with creamy bechamel sauce,
vegetables, herbs, cheese and fried garlic



Welcome to the Family

Slow Cooked

8 hour braised beef cheek gf
broccoli, baby carrots, mash potato & sweet potato
crisp served with a red wine jus

Bourbon glazed pork ribs df
served with house-made fresh coleslaw and chips

Slow cooked lamb Shank gf df
potato mash, broccoli, carrots and red wine jus
garnished with beetroot crisp

From The Grill

Tuscan lamb 🍌 gf nfo
roasted chat potatoes, baby carrots, asparagus, walnuts,
red wine jus & goat's cheese. Served medium rare to medium.

Roasted chicken breast gf
mash potato & selected vegetables served with
mushroom sauce

Russo Parma
with house-made napoli served with ham, cheese,
chips and salad

400g Scotch Fillet gf df

350g Porterhouse gf df

all steaks are grass-fed served with roasted chat potatoes,
steamed vegetables and your choice of sauce from

red wine jus, peppercorn, mushroom, garlic butter

Sides

Cold marinated olives vg gf df

Fat chat potatoes v vgo gf dfo
chipotle mayo

Beer battered chips vg
regular/large

Russo garlic bread (2) v
ciabatta bread with parsley and garlic / add cheese \$2

Ciabatta bread (2) vg df
served with olive oil and balsamic

V = Vegetarian
VG = Vegan
VGO = Vegan Option Available
GF = Gluten Free
GFO = Gluten-Free Option Available
DF = Dairy Free
DFO = Dairy Free Option Available
NFO = Nut Free Option

Ask Waiter For Fructose Free Options

🌶️ = Contains Chili
🥜 = Contains Nuts

Salads

Halloumi salad gf v
mix of wild and brown rice, avocado, cherry tomato, onion,
cucumber, rocket and honey lemon dressing

Warm Chicken Salad gf
pearl cous cous, brown and wild rice, cherry tomato,
onion, cucumber and honey lemon dressing

Greek Salad v vgo
mixed lettuce, cherry tomato, onion, cucumber, olives,
feta and lemon dressing **+Chicken \$8**

Garden Salad gf df v vgo
mixed leaves, cherry tomato, onion, cucumber and
lemon dressing **+Chicken \$8**

Pumpkin and falafel salad 🍌 vg v df
fried pita bread, toasted pine nuts, mixed leaves, onion
cucumber, cherry tomato with green goddess
dressing.

Grilled calamari salad 🍌 gf nfo
rocket, cherry tomato, onion, cucumber, almond flake,
balsamic dressing topped with lemon dressing

Desserts

Baked Cheesecake gf v
with strawberries and double cream

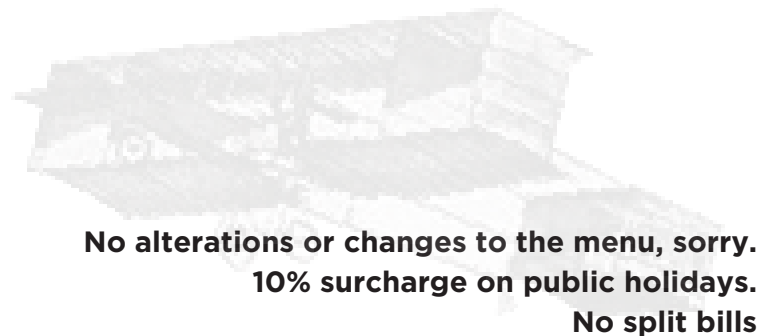
Vanilla panna cotta gf v
with raspberry coulis

Sticky Date Pudding v
with ice cream

Trio of sorbet gf df vg
ask your waiter

Italian tiramisu 🍌 v
*contains alcohol

Cheese board 🍌 v gfo
a selection of cheeses served with seasonal fruits,
crackers and accompaniments



No alterations or changes to the menu, sorry.
10% surcharge on public holidays.
No split bills

Senior's Lunch menu is available on request Wednesday - Friday

May contain traces of, but not limited to, the following:
Peanuts, tree nuts, shellfish, fish, sesame, soy, lupin.
As we bake bread, make pasta and pastry products containing gluten, we cannot
guarantee no gluten cross contamination. As every effort is made to have gluten
free products on dishes, airborne particles may be present on all dishes.