

Welcome To the Family

Starters

Share Platter (Chefs Choice) <i>Minimum 2 people</i>	\$15pp
calamari, arancini, cauliflower, olives, croquettes, rocket salad, dip, and bread.	
Kilpatrick oysters (min 6) gf df	\$5 ea
Bruschetta (2) v vgo	\$12
tomato, red onion, basil oil, persian feta with balsamic glaze	
Lemon pepper calamari gf df	\$15
honey lemon rocket with dill caper mayo	
Arancini (3) v	\$15
mushroom, black truffle & parmesan served with aioli	
Croquettes (3) 🌶️	\$16
gorgonzola flavoured bechamel, chefs choice meat and veg filling, panko crumbed and served with chipotle mayo	
Grilled halloumi v gf	\$15
served with pickled olives and balsamic glaze	
Buffalo cauliflower bites vg gf df 🌶️	\$14
coated in polenta on a coconut base with buffalo sauce	
House-made dips with bread gfo	\$15
hummus, capsicum & creamy olive tapenade	
Russo Meatballs (4)	\$15
served in sugo sauce with a side of bread	
Chilli Mussels gfo df 🌶️	\$18
served in sugo sauce and ciabatta bread	
Minestrone Soup	\$15
housemade with winter vegetables, pasta and stock served with ciabatta bread	

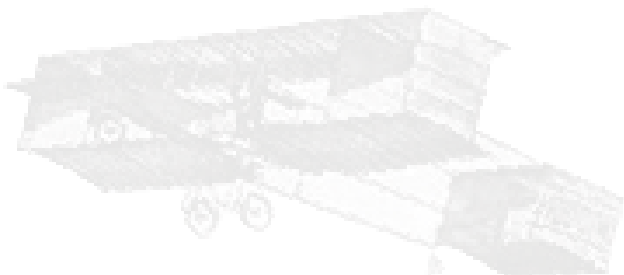
Risotto

Spanish risotto 🌶️	\$33
king prawns, spanish chorizo, sun-dried tomatoes, spinach, chilli and herbs in a rosé sauce.	
Chicken mushroom risotto gf	\$29
slow cooked chicken breast with selected mushrooms & , roasted cashews with herbs and cream sauce	
Risotto primavera vg df gf	\$28
roast vegetables, garlic, olives, spinach in a napoli sauce	
Seafood risotto gf	\$36
chef selection of seafood, garlic butter & napoli infused sauce with herbs	
Add Ciabatta Bread + \$4	
to your meal	

House made Pasta

**All Pasta is made fresh in house*

Fettucine pescatore 🌶️	\$38
calamari, muscles, prawns , fish, chilli, garlic, tomato, capers, herbs and olive oil	
Spaghetti with chilli prawn 🌶️	\$32
chilli, garlic, napoli sauce infused with tabasco and herbs	
Pappardelle trismo 🌶️	\$32
king prawns, bacon, sun dried tomato & spinach with a rose sauce infused with basil oil and finished with pecorino & chilli	
Lasagna bolognese	\$29
house made pasta sheets, grated parmesan in napoli sauce, served with grilled bread	
Gnocchi gorgonzola	\$33
bacon, snow peas, asparagus, gorgonzola cheese & herbs with cream sauce and pecorino served russo style	
Gnocchi napolitana v	\$29
fior di latte, basil, tomato with pecorino served russo style	
Spaghetti bolognese	\$29
traditional house-made bolognese with parmesan, served with grilled bread	
Fettucine carbonara	\$29
pan fried bacon, onion, garlic, cream, egg yolk, herbs and parmesan	
Rigatoni florentine	\$29
bacon, sun-dried tomatoes, spinach, pecorino, mozzarella, basil & rose sauce and pine nuts	
Rigatoni mushroom v	\$29
forest mix mushrooms, cheese, onion, garlic and herbs in a cream cheese sauce topped with pecorino	
Spirali Calabrese 🌶️	\$30
calabrese salami, chilli, olives, roasts capsicum, mozzarella, pecorina, herbs, napoli sugo, onion and garlic	
Baked spinach & ricotta Ravioli Milanese	\$30
house made ravioli pasta, bolognese, cream, fior di latte and basil	
Add Ciabatta Bread + \$4	
to your meal	
From The Sea	
Lemon pepper calamari gf	\$35
honey lemon salad, served with fries & dill caper mayo	
Baramundi fillet	\$40
served on the bed of creamy cauliflower puree, greens, crushed hazelnuts, fried garlic and lemon butter	
Baked salmon	\$42
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 \$39
broccolini, baby carrots, mash potato & sweet potato crisp served with a red wine jus
- Bourbon glazed pork ribs** \$39
served with house-made fresh coleslaw and chips
- Slow cooked lamb Shank** gf \$38
potato mash, broccoli, carrots and red wine jus garnished with beetroot crisp

From The Grill

- Tuscan lamb** gf \$42
roasted chat potatoes, baby carrots, asparagus, walnuts, red wine jus & goat's cheese. Served medium rare to medium.
- Roasted chicken breast** gf \$29
mash potato & selected vegetables served with mushroom sauce
- Russo Parma** \$28
with house-made napoli served with ham, cheese, chips and salad
- 400g Scotch Fillet** gf df \$54
- 350g Porterhouse** gf df \$50
- 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

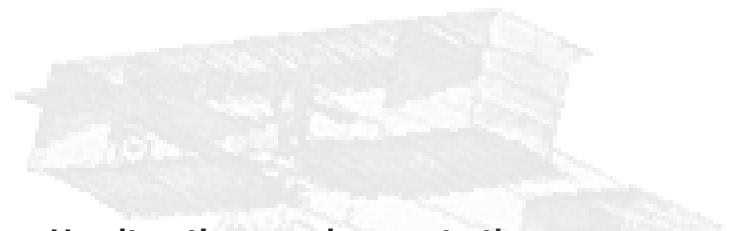
- Cold marinated olives** vg df \$7
- Fat chat potatoes** v vgo \$8
chipotle mayo
- Chips** vg \$8
- Russo garlic bread** (2) v \$7
ciabatta bread with parsley and garlic / add cheese \$2
- Ciabatta bread** (2) vg \$4
served with olive oil and balsamic

Salads

- Halloumi salad** gf v \$32
mix of wild and brown rice, avocado, cherry tomato, onion, cucumber, rocket and honey lemon dressing
- Warm Chicken Salad** gf \$32
pearl cous cous, brown and wild rice, cherry tomato, onion, cucumber and honey lemon dressing
- Greek Salad** v vgo \$18
mixed lettuce, cherry tomato, onion, cucumber, olives, feta and lemon dressing **+Chicken \$8**
- Garden Salad** gf df vgo \$16
mixed leaves, cherry tomato, onion, cucumber and lemon dressing **+Chicken \$8**
- Pumpkin and fallafel salad** vg df v \$22
fried pita bread, toasted pine nuts, mixed leaves, onion cucumber, cherry tomato with green goddess dressing.
- Grilled calamari salad** gf \$32
rocket, cherry tomato, onion, cucumber, almond flake, balsamic dressing topped with lemon dressing

Desserts

- Baked Cheesecake** gf v \$14
with strawberries and double cream
- Vanilla pannacotta** gf v \$14
with raspberry coulis
- Sticky Date Pudding** v \$15
with ice cream
- Trio of sorbet** gf df vg \$16
ask your waiter
- Italian tiramisu** v \$15
*contains alcohol
- Cheese board** v \$36
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 wed - fri.

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.

- V = Vegetarian
DF = Dairy Free
VG = Vegan
GF = Gluten Free
GFO = Gluten-Free Option Available
VGO = Vegan Option Available
Ask Waiter For Fructose Free Options
🌶 = Contains Chili