

Welcome To the Family

Starters

Share platter (Chef's 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, chef's choice meat and veg filling, panko crumbed and served with chipotle mayo

Creamy pumpkin soup v gf
served with toasted turkish slices

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

Chili mussels gfo dfo
served in sugo sauce and ciabatta bread

From the sea

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

Barramundi fillet gf
served on the bed of creamy cauliflower puree, greens, crushed mixed nuts, fried garlic and lemon butter

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

Salads

Greek salad v vgo
mixed lettuce, cherry tomato, onion, cucumber, olives, feta and lemon dressing

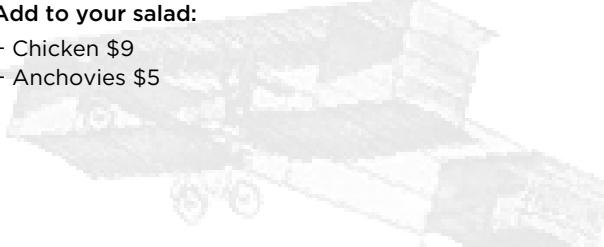
Garden salad gf df v vgo
mixed leaves, cherry tomato, onion, cucumber and lemon dressing

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

Caesar Salad dfo
lettuce, croutons, bacon & egg finished with parmesan & caeser dressing

Add to your salad:

+ Chicken \$9
+ Anchovies \$5



House made pastas **all pasta is made fresh in house*

\$15pp **Fettucine pescatore**
calamari, mussels, prawns , fish, chilli, garlic, tomato, capers, herbs and olive oil

\$5 ea **Spaghetti with chilli prawn** dfo
chilli, garlic, napoli sauce infused with tabasco and herbs

\$12 **Pappardelle trismo**
king prawns, bacon, sun dried tomato & spinach with a rose sauce infused with basil oil, finished with parmesan & chili

\$16 **Lasagna bolognese**
house made pasta sheets, grated parmesan in napoli sauce, served with grilled bread

\$16 **Gnocchi gorgonzola**
bacon, snow peas, asparagus, gorgonzola cheese & herbs with cream sauce and parmesan served russo style

\$15 **Gnocchi napolitana** v dfo
fior di latte, basil, tomato with parmesan served russo style

\$15 **Spaghetti bolognese** dfo
traditional house-made bolognese with parmesan, served with grilled bread

\$16 **Fettucine carbonara**
pan fried bacon, onion, garlic, cream, egg yolk, herbs and parmesan

\$19 **Rigatoni florentine**
bacon, sun-dried tomatoes, spinach, parmesan, mozzarella, basil & rose sauce and pine nuts

\$35 **Rigatoni mushroom** v
forest mix mushrooms, cheese, onion, garlic and herbs in a cream cheese sauce topped with parmesan

Add ciabatta bread vg df
to your meal + \$5

Parmas *served with chips & salad*

\$49 **Russo parma**
Classic aussie parma with house-made napoli ham & cheese.

\$42 **Mexicana parma**
with house-made napoli, cheese, salami, onion, capsicum & jalapeños

\$18 **Meatlovers parma**
with house-made napoli, ham & cheese, topped with salami, bacon and barbecue sauce.

\$16 **Hawaiian parma**
with house-made napoli, ham, cheese & topped with fresh pineapple

\$33

\$26

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

Welcome To the Family

From the grill

Tuscan lamb gf nfo	\$46
roasted chat potatoes, baby carrots, asparagus, walnuts, red wine jus & goat's cheese. Served medium rare to medium.	
Roasted chicken breast gf	\$30
french cut, mash potato & selected vegetables served with mushroom sauce	
300g Omugi grainfed reserve scotch fillet gf df	\$59
Premium barley-fed Omugi beef with delicate marbling and outstanding tenderness.	
350g Porterhouse gf df	\$49
all steaks are served with roasted chat potatoes, steamed vegetables and your choice of sauce from red wine jus, peppercorn, mushroom, garlic butter	

Risottos

Spanish risotto gf	\$33
king prawns, spanish chorizo, sun-dried tomatoes, spinach, chilli and herbs in a rosé sauce.	
Chicken mushroom risotto gf nfo	\$30
slow cooked chicken breast with selected mushrooms & roasted cashews with herbs and cream sauce	
Risotto primavera vg gf df	\$28
roast vegetables, garlic, olives, spinach in a napolitan sauce	
Seafood risotto gf dfo	\$38
chef's selection of seafood, garlic butter & napolitan infused sauce with herbs	
Add ciabatta bread vg df to your meal	+ \$5

Sides

Garlic, herb & cheese focaccia (Serves 2) v	\$8
Russo garlic bread (Serves 2) v ciabatta bread with garlic butter & parsley / add cheese \$2	\$7
Ciabatta bread (2) vg df served with olive oil and balsamic	\$5
Beer battered chips vg regular/large	\$8 / \$16
Fat chat potatoes v vgo gf dfo chipotle mayo	\$8
Creamy mashed potato v gf	\$7
Side of sauce mushroom, peppercorn or red wine jus	\$7
Steamed seasonal vegetables vg df	\$9
Cold marinated olives vg gf df	\$7

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 df	\$39
served with house-made fresh coleslaw and chips	
Slow cooked lamb shank gf dfo	\$38
potato mash, broccoli, carrots and red wine jus topped with crystalised spinach	

Gourmet pizzas

*made with our signature napolitan & mozzarella

Arrabiata 	\$28
salami, red pepper, spanish onion, cherry tomatoes & marinated olives	
Peri peri chicken 	\$28
marinated chicken, roasted red peppers, spanish onion & peri peri drizzle	
Prosciutto	\$29
silky prosciutto layered with marinated rocket & sprinkled shaved parmesan	
Tiger Prawn	\$28
Juicy tiger prawns, fresh marinated rocket & a generous sprinkle of shaved parmesan	
Vega v	\$27
eggplant, zucchini, roasted peppers, spanish onion & marinated olives	
<i>gf base available add \$4</i>	

Desserts

Baked cheesecake gf v	\$14
with strawberries and cream	
Vanilla panna cotta gf v	\$14
with raspberry coulis	
Sticky date pudding v	\$15
with ice cream	
Chef's choice sorbet gf df vg	\$16
various flavours with raspberry coulis	
Italian tiramisu  v	\$15
*contains alcohol	
Chocolate mousse gf v	\$14
with strawberries and cream	
Cheese board  v gfo nfo	\$42
a selection of cheeses served with seasonal fruits, crackers and accompaniments	

No alterations or changes to the menu, sorry.

15% surcharge on public holidays.

No split bills; 1 account per table.

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.