

# 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

## Salads

**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**

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

**Warm chicken salad** df  
pearl cous cous, cherry tomato, onion, cucumber and  
herbs, with a honey lemon dressing

## 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

## 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 \$38

\$5 ea **Spaghetti with chilli prawn** 🍷 dfo  
chilli, garlic, napoli sauce infused with tabasco and herbs \$32

\$12 **Pappardelle trismo** 🍷  
king prawns, bacon, sun dried tomato & spinach with a rose  
sauce infused with basil oil, finished with parmesan & chili \$32

\$15 **Lasagna bolognese**  
house made pasta sheets, grated parmesan in napoli sauce,  
served with grilled bread \$29

\$16 **Gnocchi gorgonzola**  
bacon, snow peas, asparagus, gorgonzola cheese & herbs  
with cream sauce and parmesan served russo style \$33

\$15 **Gnocchi napolitana** v dfo  
fior di latte, basil, tomato with parmesan served russo style \$29

\$14 **Spaghetti bolognese** dfo  
traditional house-made bolognese with parmesan,  
served with grilled bread \$29

\$15 **Fettucine carbonara**  
pan fried bacon, onion, garlic, cream, egg yolk, herbs and  
parmesan \$29

\$18 **Rigatoni florentine** 🍷  
bacon, sun-dried tomatoes, spinach, parmesan,  
mozzarella, basil & rose sauce and pine nuts \$29

\$18 **Rigatoni mushroom** v  
forest mix mushrooms, cheese, onion, garlic and herbs in  
a cream cheese sauce topped with parmesan \$29

\$16 **Spaghetti nero di seppia** 🍷  
house-made squid ink-infused spaghetti, with grilled  
calamari, fresh clams, cherry tomato, chili, and herbs \$35

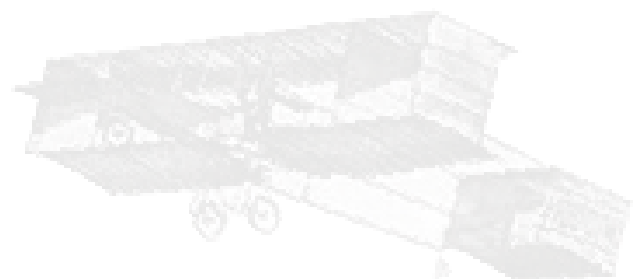
\$32 **Add ciabatta bread** vg df  
to your meal + \$5

## Slow Cooked

\$32 **8 hour braised beef cheek** gf  
broccolini, baby carrots, mash potato & sweet potato  
crisp served with a red wine jus \$39

\$35 **Bourbon glazed pork ribs** df  
served with house-made fresh coleslaw and chips \$39

\$42 **Slow cooked lamb shank** gf dfo  
potato mash, broccoli, carrots and red wine jus  
garnished with beetroot crisp \$38



# Welcome to the Family

## From the grill

|                                                                                                                                                                                                              |      |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| <b>Tuscan lamb</b> 🍌 gf nfo<br>roasted chat potatoes, baby carrots, asparagus, walnuts,<br>red wine jus & goat's cheese. Served medium rare to medium.                                                       | \$45 |
| <b>Roasted chicken breast</b> gf<br>french cut, mash potato & selected vegetables<br>served with mushroom sauce                                                                                              | \$29 |
| <b>Russo parma</b><br>with house-made napoli served with ham, cheese,<br>chips and salad                                                                                                                     | \$28 |
| <b>400g Scotch fillet</b> gf df                                                                                                                                                                              | \$54 |
| <b>350g Porterhouse</b> gf df<br>all steaks are grass-fed served with roasted chat potatoes,<br>steamed vegetables and your choice of sauce from<br><i>red wine jus, peppercorn, mushroom, garlic butter</i> | \$49 |

## Risottos

|                                                                                                                                                |       |
|------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| <b>Spanish risotto</b> 🍌 gf<br>king prawns, spanish chorizo, sun-dried tomatoes, spinach,<br>chilli and herbs in a rosé sauce.                 | \$33  |
| <b>Chicken mushroom risotto</b> 🍌 gf nfo<br>slow cooked chicken breast with selected mushrooms &<br>roasted cashews with herbs and cream sauce | \$29  |
| <b>Risotto primavera</b> vg gf df<br>roast vegetables, garlic, olives, spinach in a napoli sauce                                               | \$28  |
| <b>Seafood risotto</b> gf dfo<br>chef's selection of seafood, garlic butter & napoli infused<br>sauce with herbs                               | \$36  |
| <b>Add ciabatta bread</b> vg df<br>to your meal                                                                                                | + \$5 |

## Sides

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

## Gourmet pizzas

*\*made with our signature napoli & mozzarella*

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

## Desserts

|                                                                                                                       |      |
|-----------------------------------------------------------------------------------------------------------------------|------|
| <b>Baked cheesecake</b> gf v<br>with strawberries and double cream                                                    | \$14 |
| <b>Vanilla panna cotta</b> gf v<br>with raspberry coulis                                                              | \$14 |
| <b>Sticky date pudding</b> v<br>with ice cream                                                                        | \$15 |
| <b>Chef's choice sorbet</b> gf df vg<br>various flavours with raspberry coulis                                        | \$16 |
| <b>Italian tiramisu</b> 🍌 v<br>*contains alcohol                                                                      | \$15 |
| <b>Cheese board</b> 🍌 v gfo nfo<br>a selection of cheeses served with seasonal fruits,<br>crackers and accompaniments | \$36 |



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

**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.