

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 & caesar 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 \$39
- \$5 ea **Spaghetti with chilli prawn** 🌶️ dfo
chilli, garlic, napoli sauce infused with tabasco and herbs \$33
- \$12 **Pappardelle trismo** 🌶️
king prawns, bacon, sun dried tomato & spinach with a rose sauce infused with basil oil, finished with parmesan & chili \$33
- \$16 **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
- \$15 **Spaghetti bolognese** dfo
traditional house-made bolognese with parmesan, served with grilled bread \$29
- \$16 **Fettucine carbonara**
pan fried bacon, onion, garlic, cream, egg yolk, herbs and parmesan \$29
- \$19 **Rigatoni florentine** 🌿
bacon, sun-dried tomatoes, spinach, parmesan, mozzarella, basil & rose sauce and pine nuts \$29
- \$35 **Rigatoni mushroom** v
forest mix mushrooms, cheese, onion, garlic and herbs in a cream cheese sauce topped with parmesan \$29
- \$42 **Spaghetti nero di seppia** 🌶️
house-made squid ink-infused spaghetti, with grilled calamari, fresh clams, cherry tomato, chili, and herbs \$35
- \$49 **Add ciabatta bread** vg df
to your meal + \$5

Parmas *served with chips & salad*

- Russo parma**
Classic aussie parma with house-made napoli ham & cheese. \$29
- Mexicana parma** 🌶️
with house-made napoli, cheese, salami, onion, capsicum & jalapeños \$32
- Meatlovers parma**
with house-made napoli, ham & cheese, topped with salami, bacon and barbeque sauce. \$34
- Hawaiian parma**
with house-made napoli, ham, cheese & topped with fresh pineapple \$32

V = Vegetarian

VG = Vegan

VGO = Vegan Option Available

GF = Gluten Free

GFO = Gluten-Free Option Available

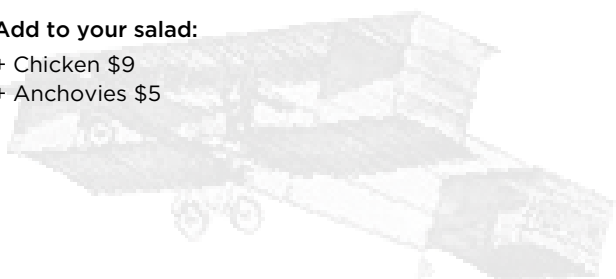
DF = Dairy Free

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 napoli sauce

Seafood risotto gf dfo \$38
chef's selection of seafood, garlic butter & napoli infused sauce with herbs

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

Sides

Garlic, herb & cheese focaccia (Serves 2) v \$8

Russo garlic bread (Serves 2) v \$7
ciabatta bread with garlic butter & parsley / **add cheese \$2**

Ciabatta bread (2) vg df \$5
served with olive oil and balsamic

Beer battered chips vg \$8 / \$16
regular/large

Fat chat potatoes v vgo gf dfo \$8
chipotle mayo

Creamy mashed potato v gf \$7

Side of sauce \$7
mushroom, peppercorn or red wine jus

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 napoli & 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
gf base available add \$4

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.