

Welcome to the Family

Starters

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

Risotto

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| Risotto espana gf king prawns, spanish chorizo, snow peas, asparagus, dill, & saffron with cream | \$33 |
| Chicken mushroom risotto gf slow cooked chicken breast with selected mushrooms & , roasted cashews with herbs and cream sauce | \$29 |
| Risotto primavera vg df gf napoli sauce with roast vegetables, garlic, olives and spinach | \$28 |
| Seafood risotto gf chef selection of seafood, garlic butter & napoli infused sauce with herbs | \$36 |

Add Ciabatta Bread + \$4
to your meal

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

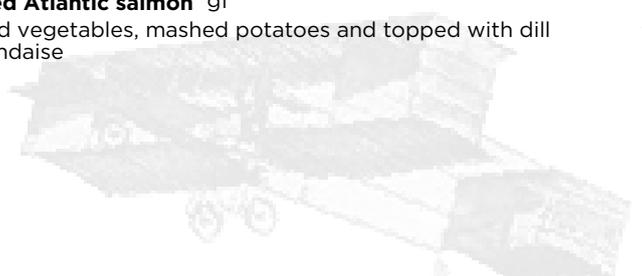
May contain traces of, but not limited to, the following: peanuts, tree nuts shellfish, fish, sesame, soy, lupin. As we bake bread, make pasta and pastry products containing gluten, we cannot guarantee no gluten cross contamination. As every effort is made to have gluten free products on dishes, airborne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

Housemade Pasta

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|---|------|
| Linguine with seafood 🌶️ chilli, garlic, tomato, capers and herbs | \$37 |
| Linguine with chilli prawn 🌶️ chilli, garlic, napoli sauce infused with tabasco and herbs | \$32 |
| Pappardelle trismo king prawns, bacon, sun dried tomato & spinach cooked in a rose sauce infused with basil oil and finished with pecorino | \$30 |
| Lasagna bolognese house made pasta sheets, grated parmesan and mozzarella served with grilled bread | \$29 |
| Gnocchi gorgonzola bacon, snow peas, asparagus, gorgonzola cheese & herbs with cream sauce and pecorino | \$33 |
| Gnocchi napolitana v fior di latte, basil, tomato with pecorino | \$29 |
| Spaghetti bolognese traditional house-made bolognese with parmesan, served with grilled bread | \$29 |
| Spaghetti carbonara pan fried bacon, onion, garlic, cream, egg yolk, herbs and parmesan | \$29 |
| Spaghetti meatballs housemade spaghetti with pork and beef meatballs served in a sugo sauce | \$29 |
| Spaghetti mushroom v forest mix mushrooms, onion, garlic and herbs in a cream sauce topped with pecorino | \$29 |
| Ravioli with ricotta & spinach creamy sauce with sundried tomato and pine nuts | \$29 |
| Ravioli milanese housemade pasta, bolognese, cream, fior di latte and basil | \$30 |
| Add Ciabatta Bread + \$4 to your meal | |

From The Sea

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| Lemon pepper calamari gf honey lemon rocket, french fries with dill caper mayo | \$35 |
| Grilled baramundi fillet steamed zucchini, broccolini, creamy dill sauce and tempura scallops | \$40 |
| Grilled Atlantic salmon gf grilled vegetables, mashed potatoes and topped with dill hollandaise | \$42 |



Welcome to the Family

Slow Cooked

- 8 hour braised beef cheek** gf \$38
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

From The Grill

- Tuscan lamb** gf \$42
served medium rare to medium with roasted chat potatoes, baby carrots, asparagus, walnuts, red wine jus & goats cheese
- Roasted chicken breast** gf \$29
mash potato & selected vegetables served with mushroom sauce
- Russo Parma** \$28
with house-made napoli served with ham, mash and steamed vegetables
- 400g Scotch Fillet** gf df \$54
- 350g Porterhouse** gf df \$50
- all steaks are served with roasted chat potatoes, steamed vegetables and your choice of sauce from
red wine jus, peppercorn, mushroom, garlic butter

Sides

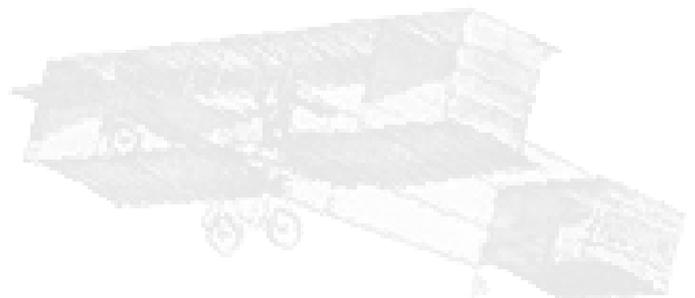
- Cold marinated olives** vg df \$7
- Fat chat potatoes** v vgo \$7
chipotle mayo
- Chips** vg \$8
- Russo garlic bread** (2) v \$7
ciabatta bread with parsley and garlic / add cheese \$2
- Ciabatta bread** (2) vg \$4
served with olive oil and balsamic

Salads

- Halloumi salad** gf \$30
avocado, grilled halloumi, rocket, onion, cherry tomato, cucumber, balsamic dressing topped with balsamic glaze
- Grilled Calamari Salad** gf \$32
rocket, cherry tomato, onion, cucumber, almond flake, balsamic dressing topped with balsamic glaze
- 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 balsamic dressing **+Chicken \$8**

Desserts

- Baked Cheesecake** gf v \$14
with strawberries and double cream
- Vanilla pannacotta** gf v \$14
with raspberry coulis
- Sticky Date Pudding** v \$14
with ice cream
- Trio of sorbet** gf df vg \$15
ask your waiter
- Italian tiramisu** v \$14
*contains alcohol
- Cheese board** v \$36
a selection of cheeses served with seasonal fruits, crackers and accompaniments



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

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