



## **SPRING TAKEAWAY MENU**

Available Thursday - Sunday Lunch 12-2pm

Friday & Saturday Dinner 6-8pm

Phone 85866191 to place your order

**PAYMENT TAKEN AT TIME OF ORDER**

### **STARTER**

Oven baked crusty garlic, herb & parmesan bread (3) \$9 V

Ruston's signature spring rolls served with sweet chili dipping sauce (3) \$9 GF/V

House made ginger & chili chicken cold rolls with a Thai style dipping sauce (3) \$9 GF

Sundried tomato & ricotta stuffed mushrooms (2) served on an oven baked focaccia \$10 V

Deep fried camembert (2) & halloumi cheese (2) served on a fresh herb & sundried tomato smear topped with rocket \$12 V

### **MAIN**

Chicken Caesar salad served with crispy bacon, homemade croutons, parmesan & topped with a poached egg \$19 GF

Slow cooked pork belly in a palm caramel sauce topped with crushed peanuts with a crisp apple & fennel salad \$19

Charred zucchini, eggplant & capsicum stack served in a fresh tomato & vanilla bean broth \$20 GF/VE/V

Parmesan & herb crumbed garfish served on a fresh rocket and basil salad dressed with a pesto aioli \$22

Char grilled lamb rump served on a fresh Mediterranean salad in a fresh herb dressing \$24 GF

Oven baked baby back pork ribs with a sweet soy & chili glaze served on a carrot and beetroot puree with a fresh mango salsa \$26

Bacon wrapped chicken thigh roulade stuffed with sundried tomatoes & halloumi cheese served on sweet potato mash with a chicken & herb reduction \$26 GF

Ruston's seafood platter; 1 piece of parmesan & herb crumbed garfish, 4 pieces of panko crumbed calamari, 2 salt & pepper prawn skewers served with chips, a side of tartare & a lemon wedge \$26

Dukkha crusted Atlantic salmon served on pesto mash & topped with buttered asparagus & tobasco hollandaise \$29GF

300g Scotch fillet served on a fresh basil pesto potato bake with a drizzle of red wine & rosemary sauce \$39 GF

#### SIDES \$7

Oven roasted rosemary & sea salt kipfler potatoes GF

Fresh rocket pear & parmesan salad GF

Confit root vegetables GF

#### DESSERT

Rose water & white chocolate panna cotta served with a fresh berry coulis \$10 GF

Cookies & cream cheesecake served on a choc mocha cream \$10

Warm choc orange pudding made with local oranges & almonds topped with candied orange \$12

#### KIDS MENU \$10

Chicken nuggets & chips with a side of tomato sauce

Spaghetti bolognese with a side of parmesan cheese

Crumbed fish bites & chips with a side of tartare

Calamari & chips with a side of tartare