

STARTER

Freshly oven baked crusty garlic, herb & parmesan bread (3) \$10 V

Ruston's signature spring rolls served with sweet chili dipping sauce (3) \$10 GF/V

Sundried tomato & ricotta stuffed mushrooms served on an oven baked focaccia (2) \$12 V

Deep fried camembert (2) & halloumi cheese (2) served on a fresh herb & sundried tomato smear topped with rocket \$14 V

Prawn cocktail served on a bed of crisp cos lettuce with house made cocktail sauce & fresh mango salsa (6) \$14 GF

MAIN

Classic chicken Caesar salad served with crispy bacon, homemade croutons, parmesan & topped with a poached egg \$22 GF

Charred zucchini, eggplant & capsicum stack served in a fresh tomato & vanilla bean broth \$22 GF/VEGAN/V

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

Slow cooked pork belly in a palm caramel sauce topped with crushed peanuts & served with a crisp apple & fennel salad \$24

Prawn cocktail served on a bed of crisp cos lettuce with house made cocktail sauce & fresh mango salsa (10) \$24 GF

Parmesan & herb crumbed whiting fillets served on a fresh rocket and basil salad dressed with a pesto aioli \$24

Oven baked baby back pork ribs with a sweet soy & chili glaze served on a carrot and beetroot puree with a fresh mango salsa \$28

Bacon wrapped chicken thigh roulade stuffed with sundried tomatoes & halloumi cheese served on sweet potato mash with a chicken & herb reduction \$28 GF

Ruston's seafood platter; 1 piece of parmesan & herb crumbed whiting, 4 pieces of panko crumbed calamari, 2 salt & pepper prawn skewers served with chips, a side of tartare & a lemon wedge \$28

Dukkha crusted Atlantic salmon served on a pesto mash & topped with buttered asparagus & tobasco hollandaise \$32 GF

300g Scotch fillet served with salted kipfler potato wedges & a drizzle of red wine & rosemary jus \$40 GF

SIDES \$8

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 \$12 GF

Cookies & cream cheesecake served on a choc
mocha cream \$12

Warm choc orange pudding made with local
oranges & almonds topped with candied orange
served with a scoop of vanilla ice-cream \$14

Rocky road affogato - a scoop of Lips
Riverland choc almond ice-cream with a shot
of rocky road liqueur & warm espresso coffee
topped with marshmallows \$14

KIDS MENU \$12

Including ice-cream with chocolate or
strawberry topping

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

Bowl of chips with tomato sauce \$6