

RUFIO

SMALL	CHARGRILLED AREPA, PLANTAIN, BLACK BEAN, AVOCADO, HABANERO FETA (2 PER SERVE) (V)	16	GRILL	CRISPY PORK BELLY, CRACKLING, APPLE SLAW, HABANERO DRESSING	40
	POTATO HERB EMPANADA, SALSA VERDE (2 PER SERVE) (V)	18		WOODFIRE GRILLED CHICKEN BREAST, CHORIZO, WARM RICE SALAD, CHIMICHURRI	42
	SMOKED CAULIFLOWER CROQUETAS, SALSA ROJA (4 PER SERVE) (V)	18		250G FLAT IRON STEAK, PORCINI MUSHROOM, ORANGE LATIN WINE COMPOTE, MACADAMIA	54
	CRISPY CHICKEN RIBS, PICKLED ONION, CHIPOTLE MAYO	22		PAN FRIED BARRAMUNDI, CREOLE SAUCE, CHARGRILLED BITTER MELON, LIME	46
	GRILLED LAMB SKEWER, LETTUCE, COTIJA CHEESE, TOMATO SALSA, GREEN YOGURT, CRISPY SHALLOT (2 PER SERVE)	24		WOODFIRED DUCK SAUSAGE, PEANUT SAUCE, PICKLED CAPSICUM, GAME CHIPS	38
	STEAK TARTARE, SOY CURED YOLK, SPICED RELISH, AVOCADO, POTATO CRISPS, PICKLE BABY CHILLI	29		STUFFED ZUCCHINI, PINTO BEANS, YOGURT, DEMI-GLACE (V)	34
	SALMON CEVICHE, MINT CITRONETTE, CAPER, BIRDS EYE CHILLI, CITRUS, JALAPEÑO CRISP	28	SIDE		
	BAKED SHARK BAY SCALLOPS IN SHELL, BLACK MOLE BUTTER, PARMESAN (2 PER SERVE)	24		HAND CUT CHIPS, CHARDONNAY VINEGAR, HERB MAYO (V)	15
	CRISPY CALAMARI, CHILLI SALT, SQUID INK MAYO	25		ROASTED MULATO PEPPER, PUMPKIN, BASIL, SUNDRIED TOMATO (V)	15
TOSTADAS	GRILLED PROVOLONE CHEESE, CHILLI, OREGANO, OLIVE OIL, CORNBREAD	22		GRILLED GEM HEARTS, HERB DRESSING, RADISH, PUMPKIN SEED CRUMB (V)	15
	LOBSTER, CORIANDER, TOMATO, CHILLI, LIME (1 PER SERVE)	23	TO FINISH		
	SLOW COOKED BEEF BRISKET, ICEBERG LETTUCE, PICO DE GALLO, COTIJA CHEESE (1 PER SERVE)	18		DARK CHOCOLATE CINNAMON BRÛLÉE, BISCUIT CRUMB, DULCE DE LECHE	16
	HEART OF PALM CEVICHE, TOMATO, AVOCADO, RED ONION, FINGER LIME (1 PER SERVE) (V)	16		UPSIDE DOWN PINEAPPLE CAKE WITH COCONUT AND RUM SYRUP (V)	16
				COCONUT ICE CREAM, DARK CHOCOLATE SOIL (V)	14
ALL MENU ITEMS ARE GLUTEN-FREE V = VEGAN 2.59% SURCHARGE ON CARD PAYMENT 15% SURCHARGE ON PUBLIC HOLIDAYS GROUPS OF 8 OR MORE MUST SELECT ONE OF OUR SET MENUS					

RUFIO

SET MENU

SALMON CEVICHE, MINT CITRONETTE, CAPER,
BIRDS EYE CHILLI, CITRUS, JALAPEÑO CRISP

CHARGRILLED AREPA, PLANTAIN, BLACK BEAN,
AVOCADO, HABANERO FETA

POTATO HERB EMPANADA, SALSA VERDE

SLOW COOKED BEEF BRISKET TOSTADA, ICEBERG
LETTUCE, PICO DE GALLO, COTIJA CHEESE

CRISPY PORK BELLY, CRACKLING, APPLE SLAW,
HABANERO DRESSING

HAND CUT CHIPS, CHARDONNAY VINEGAR,
HERB MAYO

DARK CHOCOLATE CINNAMON BRÛLÉE, BISCUIT CRUMB,
DULCE DE LECHE

79PP

VEGAN SET MENU

CHARGRILLED AREPA, PLANTAIN, BLACK BEAN,
AVOCADO, HABANERO FETA

POTATO HERB EMPANADA, SALSA VERDE

HEART OF PALM CEVICHE TOSTADA, TOMATO,
AVOCADO, RED ONION, FINGER LIME

STUFFED ZUCCHINI, PINTO BEANS, YOGURT,
DEMI-GLACE

HAND CUT CHIPS, CHARDONNAY VINEGAR,
HERB MAYO

GRILLED GEM HEARTS, HERB DRESSING, RADISH,
PUMPKIN SEED CRUMB

UPSIDE DOWN PINEAPPLE CAKE WITH COCONUT
AND RUM SYRUP

69PP

RUFIO SET MENU

SALMON CEVICHE, MINT CITRONETTE, CAPER, BIRDS EYE CHILLI, CITRUS, JALAPEÑO CRISP

GRILLED LAMB SKEWER, LETTUCE, COTIJA CHEESE, TOMATO SALSA, GREEN YOGURT, CRISPY SHALLOT

CRISPY CALAMARI, CHILLI SALT, SQUID INK MAYO

250G FLAT IRON STEAK, PORCINI MUSHROOM, ORANGE LATIN WINE COMPOTE, MACADAMIA

HAND CUT CHIPS, CHARDONNAY VINEGAR, HERB MAYO

ROASTED MULATO PEPPER, PUMPKIN, BASIL, SUNDRIED TOMATO

DARK CHOCOLATE CINNAMON BRÛLÉE, BISCUIT CRUMB, DULCE DE LECHE

89PP

ALL SET MENU OPTIONS REQUIRE A MINIMUM OF TWO PEOPLE
GROUPS OF 8 OR MORE MUST SELECT ONE OF OUR SET MENUS

**PLEASE GET IN TOUCH FOR FUTURE BOOKINGS AND FUNCTION ENQUIRIES
NOW ACCEPTING BOTTOMLESS BRUNCH BOOKINGS EVERY SATURDAY & SUNDAY**

INFO@RUFIO.CO
WWW.RUFIO.CO
188 CARLISLE STREET, ST KILDA
(03) 7003 4393