

RUFIO

CEVICHE	Watermelon, Ponzu Dressing, Nori Tapioca Crisp, Sea Herb (V)	22	GRILL	Black Angus MS2 300g Picanha Steak, Confit Tomato, Chimichurri, Red Wine Jus	54
	Kingfish, Cherry Tomato, Red Onion, Grapefruit, Cilantro, Tiger's Milk, Plantain Chip	29		Southern Grain 250g Eye Fillet, Confit Tomato, Chimichurri, Red Wine Jus	66
	Salmon, Mint Citronette, Caper, Birds Eye Chilli, Citrus, Jalapeño Crisp	28		150 Day Grain Fed MB2 600g Bone in Ribeye, Garlic Butter Chilli Tiger Prawns, Capsicum	130
SMALL	Lobster Tostada, Coriander, Tomato, Chilli, Lime (1 Per Serve)	24	GRILL	Free Range Grilled Half Chicken, Aji Broth, Mango Chilli Salad	42
	Chargrilled Arepa, Pulled Jackfruit, Red Capsicum, Avocado, Feta (2 Per Serve) (V)	16		Glazed Pork Belly, Spiced Peanut Sauce, Pineapple Salsa, Crackling	38
	Sweet Potato, Basil and Sun Dried Tomato Empanada, Salsa Verde (2 Per Serve) (V)	16		Chargrilled Swordfish, Sweetcorn Purée, Brazilian Moqueca Sauce	48
	Slow-Cooked Lamb, Olive, Sultana and Rosemary Empanada, Salsa Roja (2 Per Serve)	18		Wood-Fired Eggplant, Black Mole, Quinoa, Chilli, Herb Crema (V)	34
	Chargrilled Chorizo and Tiger Prawn Skewer, Chimichurri (2 Per Serve)	26	SIDE	Skin-On Fries, Tajín Salt, Spiced Tomato Salsa (V)	15
	Swordfish Croquettas, Béchamel Cream, Red Chimichurri, Lime (4 Per Serve)	20		Chargrilled Broccolini, Romesco Sauce (V)	16
	Crispy Chicken Ribs, Chipotle Mayo, Pickled Onion	22		Butter Leaf Salad, Radish, Lime Habanero Vinaigrette (V)	15
	Fried Calamari, Red Pepper Salsa, Pickled Hibiscus Fennel	22		Fire Roasted Pumpkin Wedge, Herb Aioli, Pepita Crumb (V)	16
	Steak Tartare, Truffle Mayo, Caper, Shallot, Herb, Yolk, Avocado, Beef Tallow Potato Chips	29	DESSERT	Tres Leches Three-Milk Flan, Pecan Praline, Cherry, Lemon Balm	16
	Grilled Provolone Cheese, Chilli, Oregano, Olive Oil, Cornbread	22		Crispy Chocolate Cinnamon Rice Balls, Brazilian Coffee Anglaise (V)	16
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			Passionfruit Sorbet, Pisco, Mint		15

RUFIO

SET MENU

Salmon Ceviche, Mint Citronette, Caper,
Birds Eye Chilli, Citrus, Jalapeño Crisp

Chargrilled Arepa, Pulled Jackfruit, Red Capsicum,
Avocado, Feta

Slow-Cooked Lamb, Olive, Sultana and Rosemary
Empanada, Salsa Roja

Black Angus MS2 300g Picanha Steak,
Chimichurri, Confit Tomato, Red Wine Jus

Skin-On Fries, Tajín Salt, Spiced Tomato Salsa

Butter Leaf Salad, Radish, Lime Habanero
Vinaigrette

Tres Leches Three-Milk Flan, Pecan Praline,
Cherry, Lemon Balm

80pp

VEGAN SET MENU

Watermelon Ceviche, Ponzu Dressing,
Nori Tapioca Crisp, Sea Herb

Chargrilled Arepa, Pulled Jackfruit,
Red Capsicum, Avocado, Feta

Sweet Potato, Basil and Sun Dried Tomato
Empanada, Salsa Verde

Wood-Fired Eggplant, Black Mole,
Quinoa, Chilli, Herb Crema

Skin-On Fries, Tajín Salt, Spiced Tomato Salsa

Fire Roasted Pumpkin Wedge,
Herb Aioli, Pepita Crumb

Crispy Chocolate Cinnamon Rice Balls,
Brazilian Coffee Anglaise

65pp

LARGE SET MENU

Kingfish Ceviche, Cherry Tomato, Red Onion, Grapefruit, Cilantro, Tiger's Milk, Plantain Chip

Chargrilled Chorizo and Tiger Prawn Skewer, Chimichurri

Crispy Chicken Ribs, Chipotle Mayo, Pickled Onion

Fried Calamari, Red Pepper Salsa, Pickled Hibiscus Fennel

Southern Grain 250g Eye Fillet, Confit Tomato, Chimichurri, Red Wine Jus

Skin-On Fries, Tajín Salt, Spiced Tomato Salsa

Chargrilled Broccolini, Romesco Sauce

Tres Leches Three-Milk Flan, Pecan Praline, Cherry, Lemon Balm

95pp

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

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