

RUFIO

CEVICHE	Kohlrabi Crudo, Soy, Sesame, Daikon, Chilli, Tapioca (V)	22	GRILL	300g Wagyu Rump, Confit Tomato, Chimichurri, Red Wine Jus	56
	Yellowfin Tuna, Avocado, Miso, Jalapeño, Pickled Cucumber, Plantain Crisp (A)	29		300g Scotch Fillet, Confit Tomato, Chimichurri, Red Wine Jus	68
	Cured Salmon, Leche De Tigre, Orange, Onion, Watermelon Radish (A)	28		600g T-Bone Steak, Roast Tomato and Malbec Butter	110
SMALL	Tiger Prawn Tostada, Coriander, Tomato, Chilli (1 Per Serve) (I)	18	GRILL	Chargrilled Chicken, Aji Broth, Radicchio Slaw	42
	Chargrilled Arepa, Chickpea Fritter, Beetroot Salsa, Whipped Feta (2 Per Serve) (V)	18		Glazed Pork Belly, Spiced Peanut Sauce, Pineapple Salsa, Crackling	39
	Sweet Potato, Basil and Sun Dried Tomato Empanada, Salsa Verde (2 Per Serve) (V)	16		Grilled Barramundi, Smoked Cauliflower, Blossom, Asparagus, Aji Panca, Beurre Noisette (A)	48
	Beef Brisket Cachapas, Queso Crema, Pickles (2 Per Serve)	24		Wood-Fired Eggplant, Black Mole, Quinoa, Chilli, Herb Crema (V)	34
	Chargrilled Chorizo and Tiger Prawn Skewer, Chimichurri (2 Per Serve) (I)	26	SIDE	Skin-On Fries, Tajin Salt, Spiced Tomato Salsa (V)	15
	Swordfish Croquettas, Béchamel Cream, Red Chimichurri, Lime (4 Per Serve) (A)	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, Jalapeño Citrus Mayo, Escabeche (I)	24		Fire Roasted Pumpkin Wedge, Herb Aioli, Pepita Crumb (V)	16
	Steak Tartare, Truffle Mayo, Caper, Shallot, Herb, Soy Cured Yolk, Avocado, Potato Chips	29		DESSERT	Tres Leches Three-Milk Flan, Pecan Praline, Cherry
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 A = Australian Seafood I = Imported Seafood 2.59% Surcharge On Card Payment 15% Surcharge On Public Holidays Groups Of 8 Or More Must Select One Of Our Set Menus			Pineapple Sorbet, Coconut Jelly, Crumble		15

RUFIO

SET MENU

Cured Salmon, Leche De Tigre, Orange, Onion,
Watermelon Radish

Chargrilled Arepa, Chickpea Fritter, Beetroot Salsa,
Whipped Feta

Beef Brisket Cachapas, Queso Crema, Pickles

300g Wagyu Rump, Confit Tomato,
Chimichurri, 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

80pp

VEGAN SET MENU

Kohlrabi Crudo, Soy, Sesame, Daikon,
Chilli, Tapioca

Chargrilled Arepa, Chickpea Fritter, Beetroot Salsa,
Whipped 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

Yellowfin Tuna, Avocado, Miso, Jalapeño, Pickled Cucumber, Plantain Crisp

Chargrilled Chorizo and Tiger Prawn Skewer, Chimichurri

Crispy Chicken Ribs, Chipotle Mayo, Pickled Onion

Fried Calamari, Jalapeño Citrus Mayo, Escabeche

300g Scotch 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

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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