

RUDI

LUNCH 11:00AM - 3:00PM

DELI SANDWICHES 14

Served on Filoncini, add side soup or deli salad +6

Turkey gouda, cranberry mayo, arugula

Beef smoked meat, swiss, sauerkraut emulsion

Tuna confit tuna, caper vinaigrette, butter lettuce

Ham & Cheddar Rudi sauce, butter lettuce

Supreme turkey, beef, ham, cheese

Pear & Brie fig jam, onion jam, arugula

DELI SALADS 9

Kale broccoli, red cabbage, carrots, parmesan croutons

Lentil carrots, beets, cabbage, almonds

Potato nugget potatoes, pickled mushrooms, goat cheese

Chick Pea zucchini, peppers, olives, feta

Quinoa squash, kale, cranberry, corn, pumpkin seeds

Orzo broccoli, radish, almonds, parmesan, pesto

DAILY SOUPS 9

BOARDS

Butchers Board rotating salumi & condiments 27

Cheese Board rotating cheese & condiments 27

Celebration Board all of it 50

PLATES

House Baked Focaccia butter, jam, salt 12

Beef Carpaccio pickles, onion, blue cheese 22

Grilled Broccolini ricotta, roasted garlic 18

Fresh Burrata butternut squash, walnuts, honey 26

Crispy Halloumi courgette, red pepper, olive 27

Albacore Tuna radish, olive, legumes 28

Vegan Penne lentil bolognese, nutritional yeast 29

Cacio e Pepe bucatini, pepper, cheese 28

Orecchiette fennel sausage ragu 27

RUDI

First - For The Table

Bacon Wrapped Dates

Arancini calabrian emulsion

House Marinated Olives shallots, chili mustard

Second - For the Table

Crispy Halloumi courgette, red pepper, olive

Butter Lettuce, goat's cheese, pumpkin seeds

Third - Choice Of

Octopus ratatouille, romesco

Duck lentils, carrot, cherry

Cacio e Pepe bucatini, pepper, cheese

Dessert - For the Table

chef's choice

\$75 per person

*Full table participation required

*Last call 9:30pm

RUDI

CHEESE / 10ea

Manchego, sheep, spain
 D'affinois Brie, cow, france
 Aged Gouda, cow, holland

SALUMI / 10ea

18 Month Aged Prosciutto, pork, italy
 Genoa Salami, pork, vancouver
 Bavarian Salami, pork, vancouver

BOARDS

Butchers Board rotating salumi & condiments	27
Cheese Board rotating cheese & condiments	27
Celebration Board all of it	50

PINCHOS / 16

served cold

Gilda (4pc)
 Stuffed Peppers (3pc)
 Chorizo, Gouda, Gherkin (3pc)
 Socca, Tomato (3pc)
 Socca, Goat Cheese, Onion Jam (3pc)

served warm

Bacon Wrapped Dates (4pc)
 Grilled Shrimp (4pc)
 Grilled Sausage (3pc)

RUDI

these dishes are meant to be shared, and arrive as ready

not all ingredients are listed, please inform your server of any allergies

House Baked Focaccia	butter, jam, salt	12
Arancini	pea, ricotta, basil	16
Beef Carpaccio	pickles, onion, blue cheese	22
Butter Lettuce	chive, goat cheese, seeds	15
Belgium Endive	pear, almond, blue cheese	16
Mushrooms	leeks, shallots, goat cheese	16
Grilled Broccolini	ricotta, roasted garlic	18
Fresh Burrata	windset farms tomatoes, basil, dill	26
Crispy Halloumi	courgette, red pepper, olive	27
Albacore Tuna	radish, tomato, legumes	28
Vegan Penne	lentil bolognese, nutritional yeast	29
Cacio e Pepe	bucatini, pepper, cheese	28
Mafaldine	fennel sausage ragu	27
Risotto	chorizo, prawn, swimming scallops, peppers	31
Shell Frites	swimming scallops, garlic, shallot	28
Ling Cod	potato crusted, radicchio, gribiche	36
Pork	white bean, apple, cucumber, lemon	27
Duck	lentils, carrot, cherry	32
Striploin	frites, peppercorn	69

Family Menu courses selected by chef 75pp

entire table participation required. last call 9pm

RUDI

Sticky Toffee 12
 dates, toffee sauce, vanilla ice cream

Cookies 12
 snickerdoodles baked to order

Chocolate Nemesis 12
 chocolate torte, strawberry, white chocolate

Affogato 12
 ice cream, fresh espresso

COFFEE

Espresso 4

Americano 4

Capuccino 5

Flat White 5.75

Latte 5.75

Milk Alternative +0.50

TEA 3.75

silk road

Gen Mai Cha (green)

Phillosophers Brew (herbal)

Imperial Earl Grey (black)

Jewl of India (black)

Westcoast Peppermint (herbal)

Chai