

# RUDI

WE INVITE YOU TO  
GATHER, CELEBRATE  
AND SETTLE IN WITH US



## ABOUT US

Rudi is an exploration of identity, story, food and home. Our dynamic menu is inspired by traditional European dishes, made for the West Coast. It is built on a foundation of great ingredients, passion and community.



## CONTACT US :

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rudivic.ca



# RUDI

WE HAVE SEMI-PRIVATE SPACES, PRIVATE PATIO SPACES AND A FULL RESTAURANT CAPACITY OF UP TO 70 GUESTS

## MENU OPTIONS

### FAMILY

Our nightly family menu lets you simply leave it in the chefs hands. Menu's are built using fresh seasonal ingredients, allowing you to experience the best of what we have to offer. This option also allows us to work with your group to build a custom menu to accommodate your groups tastes and dietary requirements. Starting at \$75 pp

### CANAPES, BOARDS AND SNACKS

If you looking for a cocktail and canape style event, we can offer passed canapes and grazing boards



### THE DETAILS

With no room fees, we work on a minimum spend basis that will differ on group sizes and time of year plus tax and a 22% gratuity. A 20% deposit is required to secure all large group bookings over 12.

*\*Contact us with your date for more details*

*\*Please see our menus below*



# RUDI

## LUNCH SET MENU 2

\$25pp

### FIRST

MINISTRONE

seasonal veg, legumes

OR

FEATURE SOUP

changes daily

Add fresh baked focaccia for \$5pp

### SECOND

TURKEY

gouda, cranberry mayo, arugula

BEEF

smoked meat, swiss, sauerkraut emulsion

CONFIT TUNA

caper vinaigrette, butter lettuce

PEAR & BRIE

fig jam, onion jam, arugula

### WITH CHOICE OF

KALE

broccoli, red cabbage, carrots, croutons

LENTIL

carrots, beets, cabbage, almonds

CHICKPEA

zucchini, peppers, olives, feta

QUINOA

squash, kale, cranberry, corn, pumpkin seeds

ORZO

Salad broccoli, radish, almonds, parmesan, pesto

### ADD DESSERT

\$5pp

FRESH BAKED SNICKERDOODLES

# RUDI

## EXAMPLE FAMILY MENU

\$75pp

### SNACKS TO SHARE

BACON WRAPPED DATES

ARANCINI

HOUSE MARINATED OLIVES

### SECOND COURSE TO SHARE

BUTTER LETTUCE

chives, goat cheese, seeds

HALLOUMI

crispy halloumi, zacusca, olives

### THIRD COURSE CHOICE OF

CACIO E PEPE

bucatini, pepper, cheese

BRAISED BEEF SHORT RIB

creamy polenta, winter vegetables

GRILLED TIGER PRAWNS

ratatouille, romesco

### DESSERT

CHEF CHOICE

## LUNCH SET MENU 1

\$35pp

Start with fresh baked focaccia for \$5pp

### FIRST

BELGIUM ENDIVE

pear, almonds, blue cheese

OR

BUTTER LETTUCE

pumpkin seeds, goat's cheese

### SECOND

ALBACORE TUNA

white bean, potato, olives

OR

HALLOUMI

crispy halloumi, marinated olives, zacusca

OR

ORECHIETTE

fennel sausage ragu

### ADD DESSERT

\$10pp

CHOICE OF

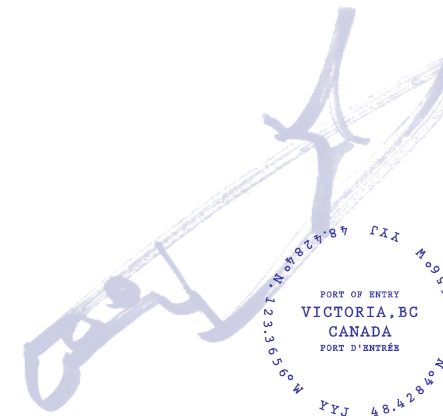
STICKY TOFFEE PUDDING

biscoff ice cream

OR

CHOCOLATE NEMISIS

strawberry, white chocolate shavings



# RUDI

## CANAPES

3 piece \$12pp

One dozen minimum order

## MEAT & FISH

### SMOKED FISH

baguette, shallots, dill

### DUCK RILLETTES

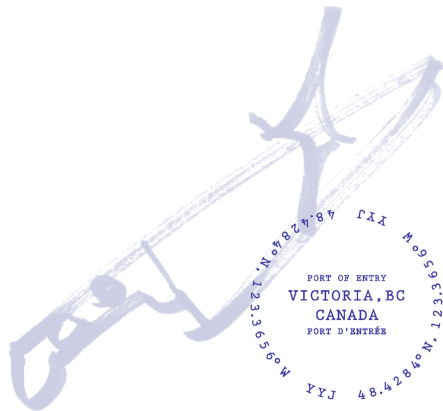
baguette, cranberry

### BACON WRAPPED DATES

dates, bacon, pepper

### CHICKEN DRUMETTES

confit chicken drumsticks, chili honey glaze



# RUDI

## VEGETARIAN

### ARANCINI

risotto, black pepper, grana padano

### POLENTA CAKE

onion jam, goat cheese

### BRIE TARTLET

apple, onion jam

### MANCHEGO AND PEAR SCEWER

pear, manchego, red wine

## SWEET

### CHOCOLATE

strawberry, white chocolate

### SNICKERDOODLE

mini cookies



# RUDI

## BOARDS

### BUTCHERS

3 rotating meats and condiments  
\$27

### CHEESE

3 rotating cheeses and condiments  
\$27

### GRAZING BOARD

Meat and cheese for many  
\$150

### WCM SEAFOOD TOWER

prawns, oysters, scallops, smoked fish, all the trimmings  
\$185

## SNACKS

### FRESH BAKED FOCACCIA

butter, jam, olive oil  
\$12

### MARINATED OLIVES

\$9

### HOUSE PICKLES

\$6

