

# RUDI

APERITIVO HOUR 3:00 - 5:00

## SNACKS 13

Smoked Fish Toast  
Anchovy Toast  
Bacon Wrapped Dates  
Chicken Drumsticks  
Arancini Rotating Flavour

Butter Lettuce 13

Bread + Two 18

Cacio Pepe 23

## APERITIF/APERITIVO 11

Rose or Classic Negroni  
Negroni Sbagliato  
Bitter Giuseppe  
Americano  
Spritz Aperol/Limoncello/Amaro  
2:1 Martini Vodka/Gin  
Spaghett

## BEER 6

Italian Pilsner 12oz

## WINE 11

Red/White/Sparkling 5oz



# RUDI

## BOARDS

Butcher's Board rotating salumi & condiments	27
Cheese Board rotating cheese & condiments	27
Celebration Board all of it	50

## PLATES

House Baked Focaccia butter, onion jam, salt	12
Beef Tartare cornichons, shallot, cured egg yolk	22
Grilled Broccoli ricotta, roasted garlic	18
Belgian Frites herbs and spices, mayonnaise	12
Fresh Burrata beets, walnuts, honey balsamic vinaigrette	26
Crispy Halloumi courgette, red pepper, olives	27
Albacore Tuna Salad asparagus, potato, olives	26
Grilled Tiger Prawns ratatouille, romesco	33
Penne vegan pesto, sundried tomato, broccolini	29
Cacio e Pepe bucatini, pepper, cheese	28
Orecchiette fennel sausage ragu	27

## DELI SANDWICHES 14

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
Chicken brie, tomato and apple chutney, arugula
Pear & Brie Anjou pear, brie, fig & onion jam, arugula

## DELI SALADS 9

Kale broccoli, red cabbage, carrots, parmesan croutons
White Bean roasted red pepper, onions, kale, lemon, dill
Chick Pea zucchini, peppers, olives, feta
Quinoa cucumber, beets, seeds, shallot, maple vinaigrette
Orzo broccolini, almonds, parmesan, pesto

## DAILY SOUPS 9

Minestrone and our daily feature

# RUDI

## First - For The Table

Bacon Wrapped Dates

Arancini calabrian chili emulsion

House Marinated Olives shallots, chili

## Second - For the Table

Crispy Halloumi courgette, red pepper, olives

Local Greens chive vinaigrette

## Third - Choice Of

Grilled Tiger Prawns ratatouille, romesco

Duck Confit carrot, lentil ragu, sour cherry

Pork Belly spaetzle, cabbage, mustard gastrique

Cacio e Pepe bucatini, pepper, cheese

## Dessert - For the Table

chef's choice

\$75 per person

\*Full table participation required

\*Last call 9:00pm Sun-Thurs 9:30pm Fri-Sat

# RUDI

## CHEESE / 10ea

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

## SALUMI / 10ea

Schinkenspeck, pork, germany  
 Soppressata, pork, italy  
 Bavarian Salami, pork, vancouver

## BOARDS

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

## SNACKS / 16

Anchovy Toast  
 Smoked Fish Toast  
 Bacon Wrapped Dates  
 Arancini Rotating Flavour  
 Chicken Drumsticks

# 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, onion jam, salt	12
Beef Tartare	capers, shallot, egg yolk	22
Butter Lettuce	chive, goat cheese, seeds	15
Belgium Endive	pear, almonds, blue cheese	16
Mushrooms	leeks, shallot, goat cheese	16
Belgian Frites	herbs and spices, mayonnaise	12
Grilled Broccolini	ricotta, roasted garlic vinaigrette	18
Fresh Burrata	beets, walnuts, honey balsamic vinaigrette	26
Crispy Halloumi	courgette, red pepper, olives	27
Albacore Tuna	asparagus, olives, potato	26
Cabbage Rolls	beef, rice, tomato, sauerkraut emulsion	18
Penne	vegan pesto, sundried tomato, broccolini, almonds	29
Cacio e Pepe	bucatini, grana padano, pepper	28
Orecchiette	fennel sausage ragu, grana padano	27
Risotto	chorizo, prawns, swimming scallops, peppers	31
Swimming Scallops	tomato, fennel, rouille, baguette	28
Grilled Tiger Prawns	ratatouille, romesco, garlic chili oil	33
Pork Belly	spaetzle, cabbage, mustard	27
Duck Confit	lentils, carrot, cherry	32
Braised Beef	tomato, pearl onions, mushrooms, polenta	36

# RUDI

## DESSERT

<b>Sticky Toffee</b>	12
dates, toffee sauce, biscoff ice cream	
<b>Cookies</b>	12
snickerdoodles baked to order	
<b>Chocolate Nemesis</b>	12
chocolate torte, strawberry, white chocolate	
<b>Affogato</b>	12
ice cream, fresh espresso	

## MILE ZERO COFFEE

Espresso	4.05
Americano	4.05
Capuccino	5.75
Flat White	5.75
Latte	5.75
Milk Alternative	+0.70

## SILK ROAD TEA

Gen Mai Cha (green)	3.85
Phillosophers Brew (herbal)	
Imperial Earl Grey (black)	
Jewl of India (black)	
Westcoast Peppermint (herbal)	
Chai (black)	



**NEW**

**LUNCH TRIO**

**Your choice of half  
sandwich, deli salad and  
homemade soup**

**18 + tax**



**NEW**

**COLD BREW ICED TEA**

**LEMONGRASS & LAVENDER  
ICED TEA LEMONDADE**

**4.35 + tax**

# **RUDI**

## **DELI COMBO**

Deli Salad

+

Grilled Albacore  
Tuna, Chicken or  
Halloumi

**16**

Add homemade soup

**+6**

**NEW**  
**RUDI**  
**DELI COMBO**

**Choice of:**  
Albacore Tuna, Halloumi or  
Chicken \$9

**Second Item \$8**

**Third Item \$7**