

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

American

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

Sticky Toffee	12
dates, toffee sauce, biscoff ice cream	
Cookies	12
snickerdoodles baked to order	
Chocolate Nemesis	12
chocolate torte, strawberry, white chocolate	
Affogato	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