

rubicon

FOOD & WINE

Entree

ANTIPASTO BOARD (GFO)	24.5	
<i>Chef's selection of cured meats, marinated vegetables, cheese & wood-fired bread (serves two)</i>		
SEAFOOD PLATTER	68.5	
<i>Selection of seafood: mussels, fried calamari, jumbo prawns, Moreton Bay bugs & oysters (serves two)</i>		
JUMBO PRAWNS BRUSCHETTA	24.5	
<i>Jumbo prawns cooked w' chili, fresh thyme, lemon, wild rocket & EVO. Served w' wood-fired bread & black aioli</i>		
ARANCINI	16.5	
<i>Chef's choice of homemade arancini topped w' freshly grated Grana Padano</i>		
BAKED FIGS (GF)	19.5	
<i>Baked figs wrapped w' prosciutto, filled w' goat's cheese topped w' port jus</i>		
EGGPLANT PARMIGIANA (V - GF - VGO)	18.5	
<i>Cooked in traditional Italian style</i>		
POLENTA CHIPS w' black aioli	18.5	
FISH CROQUETTES	18.5	
<i>Chef's selection of crumbed fish croquettes w' citrus fruit essence</i>		
CHARGRILLED OCTOPUS (GF)	25.5	
<i>Chargrilled octopus w' oregano, drizzled w' lemon juice & EVO</i>		
MUSSELS POT	E. 18.5	M25.5
<i>Fresh mussels cooked in tomato sugo w' chili, basil & olives. served w' wood-fired bread</i>		
RUBICON CALAMARI	E. 18.5	M. 28.5
<i>Fried or grilled, served w' papaya salad & black aioli sauce</i>		
OYSTERS (GF) - Natural	½ doz 20.5	1 doz 31.5
- Kilpatrick	½ doz 22.5	1 doz 33.5
- Battered Southern Style	½ doz 22.5	1 doz 33.5

Main Course

BLACK ANGUS PORTERHOUSE STEAK (GF)	38.5	
<i>Chargrilled porterhouse served w' tuscan vegetables & rustic confit potatoes. Your choice of sauce: garlic, mushroom, black pepper or red wine jus</i>		
BLACK ANGUS RIB EYE STEAK (GF)	40.5	
<i>Chargrilled rib eye served w' tuscan vegetables & rustic confit potatoes. Your choice of sauce: garlic, mushroom, black pepper or red wine jus</i>		
AMERICAN PORK RIBS	500GM 39.5	1kg 55
<i>Slow cooked pork ribs basted in bourbon & smoked bbq sauce, finished on a flaming hot chargrilled served w' battered chips & Italian salad</i>		
CHARGRILLED CHICKEN BREAST (GF)	29.5	
<i>Chargrilled chicken breast on the bone cooked w' garlic, lemon & olive oil, served w' potato purée & mix vegetables</i>		
KING SIZE CHICKEN PARMIGIANA	Traditional 28.5	Bolognese 29.5
<i>Served w' battered chips and salad</i>		
LAMB SHANKS (GF)	35.5	
<i>Slow cooked lamb shanks served w' potato purée & sautéed carrots, topped w' lamb jus</i>		
FISH OF THE DAY (GFO)	MP	
CHARGRILLED JUMBO PRAWNS	39.5	
<i>• Saffron beer batter • Garlic & olive oil (GF) Served w' saffron & cherry tomato risotto</i>		
MORETON BAY BUGS (GF)	39.5	
<i>Chargrilled Moreton Bay bugs served w' saffron & cherry tomato risotto, topped w' garlic creamy sauce</i>		

Sides

POTATO MASH (V - GF)	7.5
SAUTÉED SEASONAL VEGETABLES (VGO - GF)	8.5
SWEET POTATO CHIPS (V)	10.5
BATTERED CHIPS (V)	10.5
WOOD-FIRED BREAD (V)	5
ITALIAN SALAD (VG - GF)	10.5
ROCKET PARMESAN SALAD (V GF)	10.5

Pasta e Risotto

Gluten free pasta is available

SPAGHETTI ALLA MARINARA BIANCO/ROSSO (GFO)	31.5
<i>Tossed w' king prawns, calamari, clams, mussels, onions, fresh garlic & touch of chili in white wine or in napoli sauce</i>	
HOMEMADE PAPPARDELLE CARBONARA (GFO)	22.5
<i>Egg yolk, pan-fried pancetta, Grana Padano & touch of cream</i>	
SPAGHETTI VONGOLE (GFO)	23.5
<i>Clams, cherry tomatoes, fresh garlic & chili in white wine sauce</i>	
HOMEMADE PAPPARDELLE ALLA TOSCANA (GFO)	25.5
<i>Beef julienne w' porcini mushroom, onions & fresh garlic, w' touch of red wine creamy sauce</i>	
RISOTTO CALAMARI & GAMBERI (GF)	29.5
<i>Risotto w' saffron, jumbo prawns, calamari, onions w' touch of chili cherry tomatoes & fresh garlic</i>	
RISOTTO ORTOLANA (VGO - GF)	24.5
<i>Risotto w' eggplant, zucchini, roasted red peppers fresh herbs & garlic topped w' whipped cheese</i>	
RISOTTO AGNELLO (GF)	27.5
<i>Risotto w' slow cooked lamb, peas, cherry tomatoes & saffron</i>	
RISOTTO POLLO FUNGHI	25.5
<i>Pan-fried diced chicken breast w' mushrooms, onion & hint of crushed garlic & topped w' Grana Padano</i>	
GNOCCHI PORK RAGÙ	25.5
<i>Homemade potato gnocchi tossed in traditional pork ragù</i>	
GNOCCHI VICTORIA (V)	24.5
<i>Homemade potato gnocchi, w' roasted pumpkin, pinenuts, fresh baby spinach, onions, garlic & honey in a creamy saffron sauce</i>	
GNOCCHI PROSCIUTTO (VO)	24.5
<i>homemade gnocchi toosed in a creamy challots sauce, topped with crispy prosciutto</i>	
HOMEMADE GNOCCHI (VO)	22.5
<i>Your choice of napoli / bolognese / pesto sauce</i>	

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Wood Fired Pizza 13"

————— *Gluten Free Base Is Available, Add \$5*

MARGHERITA (VGO)	19
<i>Tomato, fior di latte & fresh basil</i>	
CAPRICCIOSA	21
<i>Tomato, mozzarella, smoked ham, mushrooms, olives & artichokes</i>	
DIAVOLA	21
<i>Tomato, mozzarella, salami, roasted red capsicum, olives & chili</i>	
QUATTRO FORMAGGI (V)	22
<i>Mozzarella, goat's cheese, blue vein cheese & Grana Padano parmesan</i>	
CRUDA	24
<i>Tomato, mozzarella, Prosciutto Di Parma, rocket, cherry tomatoes & Grana Padano parmesan</i>	
ORTOLANA (VGO)	21
<i>Tomato, mozzarella, eggplant, zucchini, capsicum & fresh basil</i>	
HAWAIIAN	21
<i>Tomato, mozzarella, sliced smoked ham & pineapple</i>	
MARINARA	25
<i>Tomato, mozzarella, prawns, scallops, calamari, mussels & pippies</i>	
SAVIGNANO	23
<i>Tomato, mozzarella, Scamorza cheese, roasted potato fennel sausages & fresh rosemary</i>	
RUBICON	23
<i>Tomato, mozzarella, smoked ham, Scamorza cheese & porcini</i>	
GIULIO CESARE (V)	23
<i>Artichoke sauce, mozzarella, eggplant, ricotta & semi-dried tomatoes</i>	
FORLÌ	24
<i>Tomato, mozzarella, pancetta, Scamorza cheese, mushrooms & truffle oil</i>	
EMILIA (V)	23
<i>Mozzarella, goat's cheese, roasted potato, onions & olives</i>	
ADRIATICA	24
<i>Mozzarella, prawns, zucchini, garlic oil & fresh parsley</i>	
PULCINELLA	22
<i>Tomato, mozzarella, olives, capers & anchovies</i>	
LA PUTTANAZZA	23
<i>Tomato, mozzarella, smoked ham, salami & pancetta</i>	
LA VEGAN (VG)	24
<i>Broccoli sauce, vegan mozzarella, roasted potato, broccolini cherry tomatoes & breadcrumbs</i>	

Wood Fired Calzone

CALZONE CLASSICO	19
<i>Tomato, mozzarella, smoked ham, mushrooms & olives</i>	
CALZONE BIANCO	20
<i>Mozzarella, pancetta, ricotta cheese, spinach & Grana Padano parmesan</i>	
CALZONE ROSSO	20
<i>Tomato, mozzarella, salami, olives, anchovies & fresh rocket</i>	

Wood Fired Focaccia

————— *Gluten Free Base Is Available, Add \$5*

FOCACCIA ERBE (VG - V)	12
<i>Mixed herbs & EVO (add cheese 1)</i>	
FOCACCIA ROSMARINO (VG - V)	12
<i>Fresh rosemary & EVO (add cheese 1)</i>	
FOCACCIA GARLIC (VG - V)	12
<i>Garlic, mixed herbs & EVO (add cheese 1)</i>	
FOCACCIA RUSTICA (VG - V)	14
<i>Kalamata olives, semi-dried tomato, mixed herbs & EVO</i>	
FOCACCIA BRUSCHETTA (V - VGO)	14
<i>Diced tomatoes, onions, fresh basil, garlic oil & fior di latte</i>	

**All Rubicon pizzas can be made w' vegan mozzarella
 *Calzone cannot be made with gluten free bases
 *(VG) Vegan- (V) Vegetarian- (VGO) Vegan Option
 Gluten Free pizza extra 5

KIDS MEAL	14.5
CHICKEN SCHNITZEL & CHIPS	
BATTERED FISH & CHIPS	
FRIED CALAMARI & CHIPS	
SPAGHETTI BOLOGNESE	
SPAGHETTI CARBONARA	
SPAGHETTI NAPOLI	

Salads

RUBICON SALAD (VG - GF)	16.5
<i>Mixed leaves, semi-dried tomatoes, cucumber, spanish onions & olives w' balsamic dressing</i>	
QUINOA SALAD (V - VGO - GF)	19.5
<i>Seasonal greens, roasted carrots, roasted cauliflower & smear of labneh w' spicy house dressing</i>	
FIGS SALAD	20.5
<i>Mixed leaves w' fresh figs, crispy prosciutto, walnuts & goat's cheese w' balsamic dressing</i>	
CHARGRILLED OCTOPUS SALAD	27.5
<i>Chargrilled octopus, w' pearl couscous fresh pomegranate, cucumber, cherry tomatoes & fresh rocket w' pomegranate dressing</i>	
COUSCOUS SALAD (VG)	19.5
<i>Pearl couscous, broccolini, roasted pumpkin, chickpeas & roasted almonds w' lemon dressing</i>	
ADD CHOICE OF PROTEIN:	
- Grilled chicken	5
- Grilled calamari	6
- Grilled lamb	7

Desserts

STICKY DATE PUDDING	14
TIRAMISU	13
PIZZA DOLCE	16
<i>w' nutella, sweet ricotta & crushed walnuts</i>	
NUTELLA GNOCCHI	14
AFFOGATO AL FRANGELICO	14
PANNA COTTA	14
CHURROS	15
<i>w' white chocolate & nutella ganache</i>	
DESSERT PLATTER	(For 2) 26 (For 4) 48