



RR
53
SOUTH WILARE
PROMENADE

Ruby Riviera
MEDITERRÂNEO
TABERNA

MEZZE

Pita (VO)	19.00
Flat bread served with lemon and garlic marinated anchovies, and house-made taramasalata	
Spanakopita Melt (V)	18.00
Spinach and feta pie gratinated with extra cheese	
Grilled Saganaki (V)	21.50
Pan fried kefalograviera cheese with passionfruit, mango, thyme, and honey	
Marinated Olives (VG, GFO)	15.90
House marinated olives with grilled bread	
Ruby Bruschetta (VG, GFO)	18.50
Fire roasted tomatoes, grilled onions, preserved lemons and fresh basil on homemade focaccia	
Fritto Misto (GFO)	22.50
Semolina dusted calamari, scallops, and white bait with lemoncielo aioli	
Lamb Kofta	19.90
Seasoned lamb meatballs with garlic labna and grilled bread	
Mejillones (DF)	21.50
Green lip mussels in a broth of chorizo and tomatoes with a hint of chili and lemon	
Arrosticini (GFO, DF)	19.90
Grilled marinated chicken skewers served with grilled bread	

PARILLA

Served with side salad and your choice of sauce

Beef Ribs (GF, DF)	39.90
Slow cooked then finished on the grill	
Filetto (GF, DF)	48.50
300 gms scotch fillet grilled to your liking	
Lamb Rump (GF, DF)	42.00
Marinated with garlic, herbs and aromatics	
Loukaniko	27.90
Grilled pork, orange and fennel sausage	
Pollo (GF, DF)	30.00
Saffron marinated boneless maryland fillet	

PIZZA

Margherita (V, VGO, GFO)	22.00
Tomato sugo, basil, and fiore di latte	
Potato, Porcini and Porsciutto (VO, VGO, GFO)	28.00
Bechamel, porcini mushrooms, potato, fiore di latte, and porsciutto	
Pumpkin & Feta (V, VGO, GFO)	26.90
Pumpkin, pepitas, herbs, and whipped feta	
Diavola (GFO)	28.00
Tomato sugo, salami, olives, and fiore di latte	
Gluten Free	Add \$4.00
Vegan	Add \$4.00

SOUVLAKI

Chicken (GFO)	25.50
Char grilled marinated chicken, tomato, onions, lettuce, and tzatziki wrapped in pita. Served with chips	
Lamb (GFO)	28.00
Slow cooked lamb, tomato, onions, lettuce, and tzatziki wrapped in pita. Served with chips	
Veggie (V, VGO, GFO)	26.90
Grilled mushrooms and eggplant, tomato, onions, lettuce, and tzatziki wrapped in pita. Served with chips	
Open Souvlaki (VGO, GFO)	32.00
Your choice of lamb, chicken or veggie. With pita, salad, chips, and tzatziki	
Gluten Free	Add \$2.00

PLATTERS

Serves 2-3

Vegetariana Platter (V, GFO)	79.00
Saganaki, spanakopita, grilled mushrooms, marinated veges, corn, salad, pita, and tzatziki	
Meat Platter	99.00
Lamb kofta, loukaniko, grilled chicken, beef ribs, porchetta, corn, salad, pita, and tzatziki	
Riviera Platter (GFO)	119.00
Calamari, fish, prawns, white bait, scallops, mussels, pita, chips, and salad	

MAINS

Ruby's Pastitsio	29.90
Baked rigatoni pasta with a rich beef ragu and silky béchamel sauce	
Seafood Paella	35.90
Tomato and saffron infused rice cooked with chorizo, capsicum and seafoods	
Porchetta (GFO)	38.90
Slow roasted rolled pork belly, with fresh tomato and basil salad and grilled bread	
Prawn Linguine (GFO)	35.90
Prawns and linguine tossed in a sauce of tomato, fresh herbs, lemon, chili and capers	
Costillas al Horno (GF)	40.00
Slow cooked lamb ribs, roasted potatoes, and sweet onion stew	
Biftekia Burger	25.50
Juicy beef patties infused with herbs, garlic, spices. With horseradish slaw, grilled onions and tomatoes on a brioche bun	
Chicken Burger	26.50
Crispy fried chicken fillet with honey mustard ketchup. Jalapeno onions salad on a brioche bun	
The Vee Burger (V)	25.50
Grilled vegetable pattie, zesty cabbage salad, tomatoes, and harissa aioli on a brioche bun	
Moussaka (VG)	28.50
Lentil ragu in between layers of eggplant, mushrooms, and potato. Topped with cheesy vegan bechamel sauce	
Chicken Parma	27.90
Pan fried schnitzel topped with tomato sugo, and mozzarella cheese. Served with side salad and seasoned chips	
Catch of the Day	MP
Please ask our friendly staff for our fresh catch of the day	

SIDES

Village Salad (V, VGO, GF)	16.00
Shredded iceberg, tomatoes, onions, cucumber, olives, and feta	
Maruli Salata (VG, GF)	12.90
Shredded iceberg, parsley, onions, oregano, lemon, and olive oil	
Kalaboki (V, VGO, GF)	16.90
Grilled corn ribs with cheese and herbs	
French Fries (V, VGO)	12.90
Served with lemoncielo aioli	
Garlic Mash (V, GF)	13.50
Creamy mash potatoes with notes of roasted garlic	

JUNIORS

Served with a scoop of ice cream

Kids Souvlaki	18.00
Chicken or lamb with chips	
Kids Calamari (GFO)	18.00
Served with chips	
Kids Pasta (V, GFO)	18.00
Napoli and cheese	

DESSERTS

Cinnamon Pudding	14.00
With sour cherry glyco and vanilla ice cream	
Bougasta	16.00
Flaky pastry filled with semolina custard and drizzled with citrus syrup	
Yoghurt Ice Cream (V, GF)	16.00
Frozen yoghurt with olive oil caramel sauce	
Tiramisu	16.00
Venetian dessert of coffee-soaked sponge with a mascarpone cream and chocolate dust	
Baklava Fingers (V)	14.50
Chopped nuts and apricots rolled into filo pastry with white chocolate and honey	

Dietary Tags

V - Vegetarian | VO - Vegetarian Option
VG - Vegan | VGO - Vegan Option
GF - Gluten Free | Gluten Free Option
DF - Dairy Free

Ruby Riviera