



## MEZZE

<b>Pita (VO)</b>	<b>17.90</b>
Flat bread served with lemon and garlic marinated anchovies, and house-made taramasalata	
<b>Spanakopita Melt (V)</b>	<b>16.90</b>
Spinach and feta pie gratinated with extra cheese	
<b>Grilled Saganaki (V)</b>	<b>21.50</b>
Pan fried kefalograviera cheese with passionfruit, thyme, and honey	
<b>Marinated Olives (VG, GFO)</b>	<b>15.90</b>
House marinated olives with grilled bread	
<b>Ruby Bruschetta (V, VGO, GFO)</b>	<b>18.50</b>
Fire roasted tomatoes, grilled onions, preserved lemons, basil, and feta on homemade focaccia	
<b>Fritto Misto (GFO)</b>	<b>22.50</b>
Semolina dusted prawns, calamari, scallops, and white bait with lemoncielo aioli	
<b>Lamb Kofta</b>	<b>19.90</b>
Seasoned lamb meatballs with garlic labna and grilled bread	
<b>Mejillones (DF)</b>	<b>21.50</b>
Green lip mussels in a broth of chorizo and tomatoes with a hint of chili and lemon	
<b>Arrosticini (GFO, DF)</b>	<b>19.90</b>
Grilled marinated chicken or beef skewers served with grilled bread and pickled veggies	
<b>Ensalada de Pulpo</b>	<b>22.50</b>
Citrus marinated baby octopus tossed in onions, tomatoes, cucumber, and capsicums	

## PARILLA

Served with side salad and your choice of sauce

<b>Beef Ribs (GF, DF)</b>	<b>38.90</b>
Slow cooked, then finished on the grill	
<b>Filetto (GF, DF)</b>	<b>48.50</b>
300 gms scotch fillet grilled to your liking	
<b>Hirino (GF, DF)</b>	<b>34.90</b>
Pork scotch marinated with garlic, herbs, and aromatics	
<b>Loukaniko</b>	<b>32.90</b>
Grilled pork, orange and fennel sausage on a bed of garlic mash	
<b>Pollo (GF, DF)</b>	<b>29.90</b>
Saffron marinated boneless maryland fillet	

## PIZZA

<b>Margherita (V, VGO, GFO)</b>	<b>21.90</b>
Tomato sugo, basil, and fiore di latte	
<b>Potato, Porcini and Prosciutto (VO, VGO, GFO)</b>	<b>26.90</b>
Bechamel, porcini mushrooms, potato, fiore di latte, and prosciutto	
<b>Pumpkin &amp; Feta (V, VGO, GFO)</b>	<b>25.90</b>
Pumpkin, pepitas, herbs, and whipped feta	
<b>Diavola (GFO)</b>	<b>23.90</b>
Tomato sugo, salami, olives, and fiore di latte	
<b>Greek Chicken (GFO)</b>	<b>26.90</b>
Tomato sugo, grilled chicken, onions, fiore di latte, and tzatziki	
<b>Moroccan Lamb (GFO)</b>	<b>27.90</b>
Slow cooked lamb, capsicum, onions, za'atar, and feta	
<b>Gluten Free</b>	<b>+4.00</b>
<b>Vegan</b>	<b>+4.00</b>

Ask our team for Daily Specials

## MAINS

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

## SOUVLAKI

<b>Chicken (GFO)</b>	<b>25.50</b>
Chargrilled chicken, tomato, onion, lettuce, and tzatziki wrapped in pita. Served with chips	
<b>Lamb (GFO)</b>	<b>27.90</b>
Slow cooked lamb, tomato, onion, lettuce, and tzatziki wrapped in pita. Served with chips	
<b>Veggie (V, VGO, GFO)</b>	<b>25.50</b>
Grilled mushroom & eggplant, tomato, onion, lettuce, and tzatziki wrapped in pita. Served with chips	
<b>Open Souvlaki Plate (VGO, GFO)</b>	<b>31.90</b>
Your choice of lamb, chicken or veggie. With pita, salad, chips, and tzatziki	
<b>Gluten Free</b>	<b>+2.00</b>

### Feed Me - \$65 pp

A Mediterranean Journey, Curated by Our Chef in Three Courses

Ask our team for today's option.

## PLATTERS

Serves 2-3

<b>Vegetariana Platter (V, GFO)</b>	<b>89.00</b>
Saganaki, spanakopita, grilled mushrooms, pickled veggies, corn, salad, pita, and tzatziki	
<b>Spartan Feast</b>	<b>110.00</b>
Biftekia, loukaniko, grilled chicken, lamb ribs, porchetta, corn, salad, pita, and tzatziki	
<b>Poseidon's Catch (GFO)</b>	<b>125.00</b>
Calamari, fish, prawns, white bait, scallops, mussels, octopus, pita, chips, and salad	

## SIDES

<b>Village Salad (V, VGO, GF)</b>	<b>15.90</b>
Shredded iceberg, tomatoes, onions, cucumber, olives, and feta	
<b>Maruli Salata (VG, GF)</b>	<b>12.90</b>
Shredded iceberg, herbs, onions, lemon, and olive oil	
<b>Kalaboki (V, VGO, GF)</b>	<b>16.90</b>
Grilled corn ribs with cheese and herbs	
<b>French Fries (V, VGO)</b>	<b>12.90</b>
Served with lemoncielo aioli	
<b>Garlic Mash (V, GF)</b>	<b>13.50</b>
Creamy mashed potatoes with notes of roasted garlic	
<b>Grilled Pita (V)</b>	<b>8.50</b>
Grilled and drizzled with olive oil and oregano	
<b>Feta Wedges (V)</b>	<b>14.50</b>
Crispy potato wedges loaded with feta and herbs. Served with harissa aioli	

## JUNIORS

Served with a scoop of ice cream

<b>Kids Souvlaki</b>	<b>17.90</b>
Chicken or lamb with chips	
<b>Kids Calamari (GFO)</b>	<b>17.90</b>
Served with chips	
<b>Kids Pasta (V, GFO)</b>	<b>17.90</b>
Napoli and cheese	

## DESSERTS

<b>Cinnamon Pudding</b>	<b>14.90</b>
With sour cherry glyco and vanilla ice cream	
<b>Churros Con Chocolate (V)</b>	<b>15.90</b>
Spanish doughnuts with chocolate dipping sauce	
<b>Yoghurt Ice Cream (V, GF)</b>	<b>15.90</b>
Frozen yoghurt with olive oil caramel sauce	
<b>Tiramisu</b>	<b>14.90</b>
Venetian dessert of coffee-soaked sponge with a mascarpone cream and chocolate dust	
<b>Baklava Fingers (V)</b>	<b>14.90</b>
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