



~ LARGE PLATES ~

- 300g Bass Strait (pasture fed) ribeye w/ flash fried brussels, kipflers, cress, parmesan and salsa verde (GF) ~ 44
- Harira lamb shank w/ merguez sausage, jewelled couscous, eggplant and zhoug sauce (GFA) ~ 39
- Split Portuguese chicken, pea, cabbage, parmesan and mint salad w/ crispy potato 'a' murro and piri-piri sauce (GF) ~ 66 for 2 / 36 for 1
- Roast pork belly, cassoulet of Spanish sausage, root vegetables and white beans, w/ Romesco hazelnut crumb (GFA) ~ 39
- Moorish vegetable tagine w/ chickpeas and dates, couscous, sumac yoghurt and harissa (V, VEA) ~ 36
- Slow braised 'Kleftico' lamb shoulder w/ oregano potatoes, sautéed greens, candied walnuts and lemon (for 2) (GF) ~ 69
- Today's fish w/ grape tomato, roast fennel acqua pazza and potato gnocchi (GFA) ~ 40

~ EXPRESS LUNCH ~

(All meals \$22. Available from Thursday to Sunday)

- Rustica's fish and chips, tarragon and lemon tartare sauce
- Crispy pork w/ honey, sesame, cucumber, tomato and eggplant salad, w/ warm fetta and lemon dressing and grilled flatbread (GFA)
- Moroccan fried chicken salad w/ mint, parsley, eggplant, couscous and harissa yoghurt (GFA)
- Classic pasta carbonara w/ Italian bacon, egg, parmesan, black pepper, parsley and garlic bread
- Warm salad of pumpkin fried in chickpea batter, spiced cauliflower, grilled zucchini, beets, hummus and dukkah yoghurt (GF, V, VEA)

~ SIDES ~

- Steamed greens w/ olive oil, lemon and candied walnuts (V, VE, GF) ~ 10
- Flash Larry chips w/ parmesan and truffle oil (V, GF) ~ 10
- Crispy oregano chat potatoes (V, VE, GF) ~ 10
- Pommes Frites (V, VE, GF) ~ 10
- Pea, cabbage, parmesan and mint salad w/ red wine vinaigrette (GF) ~ 10

~ DESSERTS ~

- Warm date and orange syrup cake w/ Persian milk custard and pistachio dukkah (GF) ~ 16
- Belgian chocolate fondant, w/ vanilla bean ice cream and honeycomb ~ 16
- Hazelnut cheesecake, praline crumble w/ salted caramel ice cream (GFA) ~ 16
- Burnt honey and white chocolate pannacotta w/ berries and biscotti (GFA) ~ 16
- Churros, Spanish doughnuts w/ salted caramel and chocolate dipping sauce ~ 7
- Cheese of the day w/ walnuts, quince and crackers ~ 16
- Madam Cocoa chocolates (Newcastle based chocolatier) ~ 3.50 each

GF Gluten Free ~ **GFA** Gluten Free Adaptable ~ **VE** Vegan ~ **VEA** Vegan Adaptable
V Vegetarian ~ **VA** Vegetarian Adaptable

*Please let our wait staff know of allergies or dietary requirements (e.g. gluten free or vegan).
We try to cater for and accommodate all dietary requirements and allergies wherever we can.
However, due to potential food traces, we cannot completely guarantee 100% allergy free meals.*

No split bills ~ 10% surcharge applies on public holidays