

RUBIA'S KITCHEN & BAR

BREAKFAST (7am-3pm)

Buttermilk Pancake	24
3 Stack buttermilk pancakes served with fresh berries, grilled banana and drizzled with maple syrup topped with Ice-cream	
Trail Mix Granola	17
Roasted oats, with mixed dried fruits and honey served with fresh berries and Greek yogurt or Almond Milk	
Eggs Your Way	17
Two free range eggs cooked your way with a choice of scrambled, fried or poached served on your choice of bread	
Wild Mushroom Breaky	24
Thyme roasted portobello mushroom on a bed of spinach puree with a side of potato rosti and 2 poached eggs, finished with balsamic glaze	
Big Breakfast	32
Two free range eggs cooked your way, with bacon, potato rosti, grilled tomatoes, sausage and mushroom served with toasted Turkish Bread	
Chilli Scramble Eggs (GF Option)	24
Chilli scrambled eggs, crispy chorizo sausage, onion, house chilli jam, garnished with rocket salad served with Turkish bread	
Breakfast Omelette (V) (GF Option)	23.5
Cherry tomato, onion, olives, finished with feta cheese & sumac served with Turkish bread (Add ham \$3)	
Fracassato Avocado (V) (GF Option)	29
Lemon and sea salt smashed avocado on multigrain bread served with fetta, grilled cherry tomato, cherry tomato, beetroot relish, rocket salad, dukkah and poached egg	
Kipfler Potato, Zucchini & Halloumi Fritters (V)	28
2 fritters stacked served on capsicum babaganush with smashed avocado, pickled eggplant and poached egg	
Rubia Benny	31
Served on a double stack potato rosti with house smoked beef brisket, smashed avocado 2 poached eggs & mustard hollandaise	
Fruit Toast (V)	16.5
Served with fresh berries, almond mascarpone cheese and drizzled with honey	
Brekkie Burger	16
Bacon, fried egg, lettuce, cheese with tomato relish in a brioche bun	

BREAKFAST SIDES

Flat bread, Rye, Turkish bread, Sough dough or Multigrain	7.5
One extra egg	4.5
Hollandaise	4.8
Grilled tomatoes, Baked beans, Mushrooms or Spinach	5
Potato Rosti	5.5
Bacon, Sausage, halloumi or Feta	6
Avocado smash or Smoked Salmon	8

STARTERS (10am-Late)

Pumpkin Arancini Balls (V) (3)	17.5
Panko crumbed rice balls with avocado puree, tomato relish, balsamic reduction & fetta	
Grilled Mediterranean Chicken Kebabs (GF)	21
3 spiced chicken skewers in lemon juice, olive oil, garlic and served with pilaf rice and lemon wedges (Extra skewer \$6)	
Tomato Bruschetta (V) (VG/GF Option)	20.5
Crusty bread topped with fresh tomato, onion, feta cheese, basil, drizzled with olive oil & balsamic reduction.	
Duo of Dips (V) (GF Option)	17.5
Flat bread with homemade capsicum babaganush & hummus dip, drizzle with olive oil, herbs & currents	

MAINS

Beef Stew on Turkish	25
Slow cooked beef brisket, with fresh parmesan, olives, roasted capsicum in Napoli sauce served with Turkish bread	
Grilled Chicken Breast	38
Lemon, garlic, olive oil & thyme marinated chicken breast served on potato mash, sauteed greens and drizzled with a creamy mushroom gravy sauce (please allow 30 mins for cooking process)	
Atlantic Salmon	38
Grilled Atlantic salmon fillet with crushed chat potatoes served with grilled asparagus & a creamy dill and caper sauce	
Deconstructed Chicken Shawarma	33
Harissa marinated grilled chicken thigh fillet, Greek salad, tzatziki, flat bread & fries	
Mediterranean Bowl GF (VG option)	33
Fresh cherry tomato, cucumber, onion, pickled eggplant, chickpeas, quinoa, avocado, homemade hummus with grilled chicken or falafel	
Steak Sandwich	31.5
150gm grain fed beef served with cos lettuce, tomato, caramelised onion, mayo & cheese on Turkish Pide	

PASTA

Mediterranean Prawn Linguine	36
With black tiger prawns, olives, capsicum, onion, chili, garlic, parsley tossed in olive oil & lemon wedge	
Traditional Carbonara (Add Chicken \$9)	29
With crispy bacon, onions, garlic, mushroom, creamy white wine sauce, egg yolk, parsley and freshly grated parmesan cheese	
Penne Sicilian (V Option)	29
Salami, roasted peppers, onion, garlic, olives & chili in a Napoli sauce topped with parmesan & rocket	

TOASTIES | PANINIS

Please see display fridge for more options or ask our helpful waiter staff

DESSERTS

Please see display fridge for more options or ask our helpful waiter staff

Risotto Chicken & Mushroom (GF) (V Option)	32
Arborio Rice sautéed with chicken cashews, mushrooms, crumbed fetta & truffle oil	
Homemade Potato Gnocchi Alla Pomodoro (V)	32
Homemade gnocchi tossed in Napoli sauce with onion and topped with fresh ricotta, parmesan, olive oil and basil	
(Add Garlic Bread \$8)	

BURGERS - served with fries

The Holy Grail Burger	27.5
Grilled angus beef, smoked bacon, lettuce, tomato, cheese, caramelized onion, aioli mayo in a brioche bun	
Grilled Chicken Burger	29.5
Grilled marinated chicken on a brioche bun with lettuce, tomato, feta cheese, avocado, and spicy mayo	
Smokin' Cheese Burger	20
Grilled angus beef, American cheese slice with tomato sauce in a brioche bun	
Bachelor's Burger	30
Double Grilled angus beef, with melted American cheese slice and lettuce, tomato, dill cucumber, aioli mayo in a brioche bun	
Veggie-lant Burger V (VG Option)	30
Vegan Patty with lettuce, tomato dill cucumber and beetroot relish in a brioche bun	
Chicky Buns	28
Crispy chicken tenders with shredded carrots, lettuce, tomato, onion and sweet chili mayo in a brioche bun	

PARMA'S (10am - LATE)

ALL PARMA'S SERVED WITH BATTERED FRIES AND GARDEN SALAD

Naked Chick	28
Crumbed chicken schnitzel 300gram served with a side of gravy	
Rubia Classic	30
Napoli sauce, gypsie ham topped with mozzarella cheese	
Signature	33
Napoli, maple bacon, ham, smoked beef brisket & mozzarella cheese	
Fiery God Father	33
Napoli, hot salami, capsicum, olives, chili and mozzarella cheese	
Irish Bird	33
Irish creamy mash potato, caramelized onion & Guinness pan Gravy	

KIDS BREAKFAST

Scrambled eggs on Turkish bread	14
Cheese toasty with Turkish bread	
2 stack buttermilk pancakes and berries with ice-cream	
Smashed avocado on Turkish bread	

SALADS

Moroccan Spiced Crispy Calamari	31
Cos Lettuce, carrot, capsicum, onion and honey mustard dressing.	
Chicken & Avocado salad	35
Grilled chicken fillet, garden greens, avocado, tomato, cucumber, Spanish onion & lemon dressing	
Caesar Salad (add chicken \$9)	28
Cos lettuce, crispy bacon, croutons, anchovies, parmesan, boiled egg & Caesar dressing	

SIDE SALADS

Grilled Halloumi Salad (add chicken\$9)	18
Rocket, walnuts, pear with honey, lemon dressing & Balsamic reduction	
Garden Salad (add chicken\$9)	11
Lettuce, cherry tomato, cucumber, red onion & lemon dressing	
Greek Salad (add chicken\$9)	17
Cos lettuce, tomato, cucumber, red onion, feta, olives & oregano lemon dressing	

SIDES

Onion Rings	11
Loaded fries	16
With gravy, pulled pork and cheese sauce (upgrade to waffle fries + \$3)	
Beer Battered fries	10
(add herbs & fetta \$4.50)	
Garlic Bread	10
Waffle fries	11

KIDS MEAL - all meals include juice box

Penne with Napoli sauce	16
Chicken nuggets & chips	
Battered fish & chips	
Chicken schnitzel with gravy & chips	

RUBIA DRINKS MENU

COFFEE

House blend (Latte, Cap, F/W, magic etc)	4.9
Black brew	4.5
Affogato (add Frangelico \$8)	6.8
Strong, Soy, Almond, Lac Free, Oat milk	+0.6

PURE ORGANIC TEA LEAVES

English Breakfast, Earl Grey, Pure Green, Peppermint, Chamomile, Lemongrass & Ginger	Tea for 1 5.7 Tea for 2 10.7
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HOT DRINKS

Hot Chocolate, Vanilla Chai, Spiced Chai	5.9
Prana Sticky Chai	6.9

COLD DRINKS

Iced Coffee, Iced Chocolate, Iced Mocha (served with cream & ice-cream)	8.9
Iced Chai, Iced Latte, Iced Long Black	6.8

SMOOTHIE

Mixed berry	12.5
Coconut water, mixed berries, chia seeds an honey	

MILKSHAKES

Blue Heaven, Caramel, Strawberry, Vanilla, Chocolate, Lime (topped with whipped cream)	9.1
Classic Milkshake served in stainless steel container	8.8

FRUIT JUICE

Orange, Mango, Pineapple or Apple	6.5
OJ - Freshly Squeezed	8.5

COCKTAILS

Espresso Martini Rubia premium coffee, Kahlua and Vanilla Vodka	23
Mystic Butterfly Pea Ink Gin, Butterfly Pea Flower syrup and tonic water	22
Raspberry Bellini Gin Mare, Prosecco and muddled raspberries	23
Long Island Iced Tea Vodka, Tequila, White Rum, Gin, Cointreau, lime juice and coke	27
Aperol Spritz Aperol, Prosecco and soda	22

Selected House Spirits Available

Sparkling Water (500ml or 1lt)	7.8 / 11.8
Voss Still Water (500ml)	7.5

SODA'S

Coke, Coke No Sugar, Sprite, Fanta, Tonic & Soda Water	6
Lemon, Lime & Bitters	7.2

SPARKLING

Prosecco	Glass 12.5	Btl 51
Prosecco - Non Alcoholic	12.5	36

WHITE WINE

House White	8	30
Sauvignon Blanc	11.5	46
Pinot Grigio	10.5	38
Sauvignon Blanc - Non Alcoholic	11.5	46

ROSE'

Rose	11	40
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RED WINE

House Red	8	30
Sangiovese Shiraz	12	38
Cabernet Sauvignon	10	40
Shiraz	10	40
Pinot Noir		42
Shiraz - Non Alcoholic	10	40

BEERS

Corona	11
Mountain Goat Fancy Pants Ale	11
VB	10
Asahi - Non Alcoholic	9
Heineken - Non Alcoholic	9

CIDER

Coldstream Apple Cider	12
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BEER ON TAP

Carlton Draught	12
Balter	12
Asahi	14
Great Northern	12

RUBIA'S KITCHEN & BAR

Open 7 Days

<https://www.rubiacafe.com.au>

1300 889 829

(03) 9112 6940

Breakfast, Lunch & Dinner

Rubia has an amazing space for functions.

We specialise in Corporate Lunch, Private Function Area, Catering, Boardroom, Weddings, Birthdays & Bar Mitzvah

Contact our team to arrange a tour or send your function details to bookings@rubia.com.au



Check our website using this QR code!

144 Keys Rd, Moorabbin VIC 3189

1300 889 829

(03) 9112 6940

15% Surcharge Public Holidays

GRAZING PLATTERS

2-3 Hours prep time required.

Our platters are meant to be shared and enjoyed as a group. Enjoy a selection of cheese, salumi, dips, crackers and home made bread.

Serves
2
\$60

Serves
2-4
people
\$85

Serves
4-8
people
\$155