







"RUBATO'S Mighty Tomahawk
— The King of the Steaks"



Nova Scotia Lobster Air-Flown Daily



"A Gift from the Angels"

Chilled angel hair pasta, Hokkaido scallops sashimi, exotic Japanese seaweed, premium white truffle oil.



Charcoal Grilled Premium Cut Wagyu Beef





Home Made Tagliolini Amalfitana



Michelin Quality Burrata

\$58



RUBATO'S Foie Gras



Hand Selected "World's Finest Oysters"

\$38 \$6.8

ALL DAY BREAKFAST





RUBATO'S Big "Breakfast Like A King"



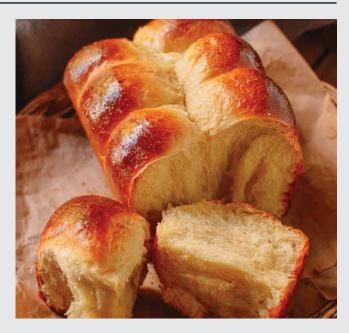
Smoked Salmon Sandwich

\$22

\$18



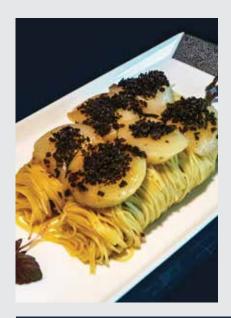
Aussie Style Extra-Fluffy Pancakes



Hand-Made Traditional Brioche

\$16.2





"A Gift from the Angels"

Chilled angel hair pasta, Hokkaido scallops sashimi, exotic Japanese seaweed, premium white truffle oil.

Best Compliment with Hokkaido Bafun Uni (Japanese Sea Urchin)

\$58



Hand Selected
"World's Finest Oysters"



"Air Flown" Premium Australian Clams



Sautéd Fresh Mussels with Chardonnay

\$6.8

\$32

\$32



Fresh Squid on the Grill



Sautéed Garlic Prawns



Home-baked Garlic Bread

\$19 \$29 \$6.9





Michelin Quality Burrata



Cheese Platter for Two



RUBATO'S Foie Gras



"The Extra Skinny Cow"

Premium wafer thin sliced beef, fresh rocket, shaved parmesan cheese, lemon extract, extra virgin olive oil sea salt.

\$38

\$25



Scallops+Parma=Fantasia"



"Parma on the Rocks"

\$22.9

\$42

\$22.9





Treasures of the Sea"



Lobster Cappucino





Wild Mushroom Soup



Soup of the Day

FRESH GREENS





Grilled Australian 'Cauliflower Steaks'



Garden Fresh Mixed Salad Topped with Premium Wagyu Slices

\$22 \$22



Caprese Salad



Timeless Classic Caesar Salad

— Add chicken \$7 — Add salmon \$10

\$18.8



Pan Seared Halloumi Cheese

\$17



\$21

Chunky Avocado with Fresh Salad



"Under the Tuscan Sun" Vegetable medley of grilled eggplant, zucchini, capsicum, artichoke & olives.



Garden Fresh Rocket Salad

\$16.9 \$15.9

Impossible™ BURGER





RUBATO'S World Famous Heaven-On-Earth" Burger

\$32



RUBATO'S World Famous "Heaven-On-Earth" Burger (Vegetarian)



The RUBATO Impossible™ Burger

\$32 \$29

HAND STRETCHED PIZZA MAINS - pg 2





RUBATO'S Famous Burrata Pizza

\$42



Squid Ink Pizza



"Neapolitan Pizza Special"



The Sicilian Fisherman's Bounty

\$32

\$29

\$25.9



Hint of Spice+ Salami



"The Flavours of Brunch"



Capricciosa

\$28 \$27.9 \$23.9

HAND STRETCHED PIZZA MAINS - pg 3





The RUBATO Impossible™ Pizza

\$32



In Search of Wild Mushrooms



"Queen Margherita's Choice"



"Go Very Green"

\$22.9

\$22

\$19.9



"Hawaiian Fun"



"More Cheese Please"

\$21 \$22





Nova Scotia Lobster Air-Flown Daily



Home Made Tagliolini **Amalfitana**

\$88 (Whole) \$66 (Half)



Tagliolini Grilled Tuna Steak



Hand-made Tagliolini Uni Pasta



Hand-made Tagliolini with Premium Wagyu

\$68

\$42

\$65



Hokkaido King Crab Leg Tagliolini



Hand made Tagliolini with Seasonal Truffles



Exotic Hand-picked Jumbo Lump Crab Linguine Pasta

\$62 \$42 \$52





Premium Truffle Wagyu Tortellini



Diver-Caught Hokkaido Scallops



Spaghetti Vongole

\$36

\$28



Ravioli "Al Nero" Squid Ink



Hand-picked Crab Meat + Angel's Hair Pasta



"The Black Pasta"

\$42

\$40

\$28.9



Fettuccine Felicia with Tiger Prawns



"Seafood in a Bag"



Spaghetti Aglio Olio with Tiger Prawns

\$26.4 \$26.4 \$32





Rubato's "Iberico" Bolognese



Hand-made Gnocchi



Smoked Salmon Tagliatelle Pasta Italian Pomodoro and Cream

\$33

\$29



Impossible™ Bolognese



Traditional Handmade Gnocchi



RUBATO'S Famous Traditional Spaghetti Bolognese

\$28

\$28

\$26

\$29



Spaghetti Cabonara



Hand-made Spinach and Ricotta Ravioli with Blue Cheese



Linguine with Premium Aged Parma Ham

\$21.8





Squid Ink Seafood Risotto



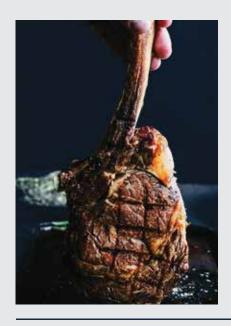
Seafood Risotto in Roma Tomato Sauce



Mushroom & Co

MEATS/POULTRY/SEAFOOD MAINS - pg 8





"RUBATO'S Mighty
Tomahawk —
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\$288



RUBATO Mixed Grilled Platter



Premium Black Angus T-Bone Steak



Charcoal Grilled Premium Cut Wagyu Beef

\$228

\$108

\$85



120 Days Grain-Fed Beef Tenderloin (AUS)



Charcoal-Grilled Rack of Lamb (NZ)



Classic Italian Braised Oxtail Stew

\$45.6 \$42.6

MEATS/POULTRY/SEAFOOD MAINS-pg?







Crispy Charcoal-Grilled Iberico Spanish Suckling Pig (whole - 4kg to 5kg)

— Pre-order 1 day in advance

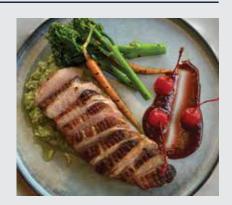
\$468



Slow Roasted Italian Tender Pork Ribs



Pata Negra "The Black Footed Boar"



Tender Roasted "Petto D' Anatra"

\$42

\$42



RUBATO'S Famous Garlic Chicken alla Diavola



"Ossobuco Alla Milanese"

Reminiscent of grandma's cooking veal shanks braised with red wine & italian herbs sitting on a bed of saffron-infused risotto.



Fresh Catch of the Day

— kindly chat to your friendly hosts about what just arrived

\$38

\$46

HOME-MADE DESSERT





RUBATO'S Granny Smith Apple Pie and Sorbet

\$25.9



RUBATO'S Classic Molten Chocolate Cake



Creme Brulée



"Angel's Breath" Tiramisú

\$18

\$14

\$14



Vanilla Panna Cotta



Affogato



Artisanal Handmade Italian Gelato (Scoop)

\$11.9

\$9.9

