



at Greenwood



**THE ITALIAN STANDARD  
SINCE 2009**

# FEATURED

The Most Popular & Recommended  
by the Media & Food Critics



“RUBATO'S Mighty Tomahawk  
— The King of the Steaks”

**288** (2-3 pax)

**368** (5-6 pax)



Nova Scotia Lobster  
Air-Flown Daily

**89** (Whole)

**68** (Half)

# FEATURED

The Most Popular & Recommended  
by the Media & Food Critics



Charcoal Grilled Premium Cut  
Wagyu Beef

**128** (300g)  
**189** (500g)



Loin of Berkshire

*Kurobuta Saltimbocca Pork Loin*

**68**



Diego Premium Argentinian Sirloin

**68**



Home Made Tagliolini Amalfitana

**69**

# FEATURED

The Most Popular & Recommended  
by the Media & Food Critics



Michelin Quality Burrata

62



"A Gift from the Angels"

*Chilled angel hair pasta, Hokkaido scallops sashimi, Japanese seaweed infused white truffle oil + Japanese Bafun Uni (5g)*

68



RUBATO'S Foie Gras

39



Hand Selected "World's Finest Oysters"

6.8



RUBATO'S Big "Breakfast Like A King"

29.8



Smoked Salmon Sandwich



Aussie Style Extra-Fluffy Pancakes



**"A Gift from the Angels"**  
*Chilled angel hair pasta, Hokkaido scallops sashimi, Japanese seaweed infused white truffle oil + Japanese Bafun Uni (5g)*

Hokkaido Bafun Uni 30g +\$40  
 Hokkaido Bafun Uni 40g +\$80

**68**



**Michelin Quality Burrata**

**62**



**The Pescatarian's Choice**

*Slow braised in Spanish Tempranillo and Roma Tomatoes, pine nuts, light cream, butter with sweet cheery, tomatoes, arugula mixed garden fresh salad and mixed olives.*

**58**



**Ultimate Cold Cut Platter**  
*Anti pasti, 'spice' salami, pastrami, honey ham, michelin quality burrata, home-made garlic bread, premium aged parma ham, home cured semi dried tomatoes, mix olives, artichoke, grilled zucchini, bell peppers and eggplant*

**48 (2 pax) | 148 (4-5 pax)**



**Cheese Platter for Two**

**43**



**RUBATO'S Foie Gras**

**39**



**Seared Salsa Scallops**

**35**



**The King Of Atlantis - Kingfish Carpaccio**

**35**



**"Air Flown" Premium Australian Clams**

**33**



Sautéed Garlic Prawns

30



RUBATO'S Juicy Meatballs

32



Sautéed Fresh Mussels  
with Chardonnay

33



"The Extra Skinny Cow"

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

28



Fresh Squid on the Grill

26



Scallops+Parma=Fantasia"

25.9



"Parma on the Rocks"

25.9



Home-baked Garlic Bread

7.9



Hand Selected  
"World's Finest Oysters"

6.8





Treasures of the Sea"

24



Lobster Cappucino

17.9



Wild Mushroom Soup

15



Soup of the Day

— kindly chat to your friendly hosts about what is served for the day

14

# FRESH GREENS



Arancia Salad

*Orange Salad*

**24.9**



Premium Beef Salad

**24.9**



Grilled Australian  
'Cauliflower Steaks'

**23**



Caprese Salad

**22**



Timeless Classic Caesar  
Salad

- Add chicken \$7  
- Add salmon \$10

**19.8**



"9 mix" Australian  
Garden Salad

**18.9**



Pan Seared Halloumi  
Cheese

**18.9**



Chunky Avocado with  
Fresh Salad

**18.9**



"Under the Tuscan Sun"

*Vegetable medley of grilled eggplant,  
zucchini, capsicum, artichoke & olives.*

**18.9**

# ULTIMATE BURGERS

MAINS — pg 1



## Beef Burger Tower

*Crispy chicken, bacon, onion rings, crispy cheese stick, yellow cheddar cheese, potato chips, tomatoes, gherkins, lettuce, mustard mayo, mustard ketchup*

58



## Classic Double Beef Burger

*Beef patty, homemade sea salt burger bun, yellow cheddar cheese, potato chips*

42

# ULTIMATE BURGERS

MAINS — pg 2



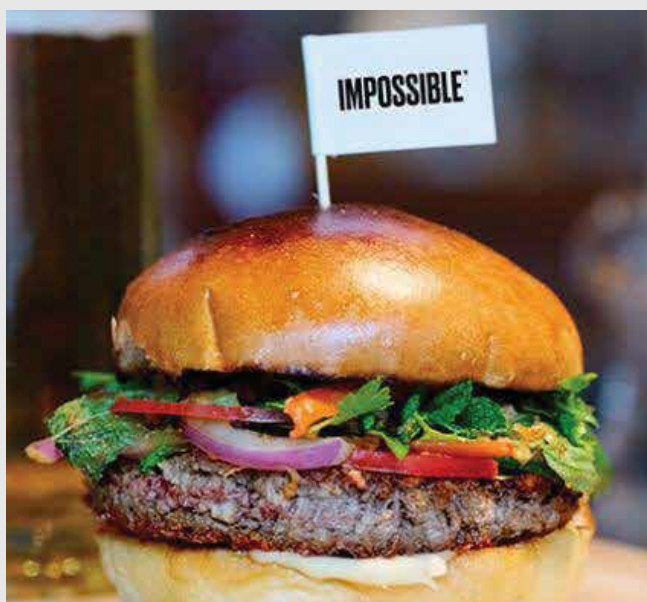
New Zealand Lamb Leg Burger

42



The Berkshire Burger  
*Imported Kurobuta Burger*

45



The RUBATO Impossible™ Burger

*Impossible™ meat patty, homemade artisanal burger bun, sautéed onions, tomatoes, premium white truffle oil*

32

# HAND STRETCHED PIZZA

MAINS — pg 3



RUBATO'S Famous Burrata Pizza

44



The RUBATO Impossible™ Pizza

33



The Venetian Fisherman's Bounty

32.9



The Sicilian Fisherman's Bounty

32.9



Pizza Salmone Affumicato

32.9



Pizza Tonno

32.9



“The Flavours of Brunch”

30.9



“Neapolitan Pizza Special”

30.9



Hint of Spice+ Salami

30

# HAND STRETCHED PIZZA

MAINS — pg 4



Capricciosa

27.9



Pizza Spicy Salsiccia

27.9



Pizza Spinaci Gorgon

25.9



In Search of Wild Mushrooms

25.9



"Hawaiian Fun"

25.9



"More Cheese Please"

25.9



"Go Very Green"

25.9



"Queen Margherita's Choice"

23



Nova Scotia Lobster  
Air-Flown Daily

89 (Whole)  
68 (Half)



Home Made Tagliolini  
Amalfitana

69



Hand-made Tagliolini with  
Premium Wagyu

68



Hokkaido King Crab Leg Pasta

62



Rio Mare Tagliolini

*Premium "Otoro"  
Tuna Belly Pasta*

68



Basil Cannelloni Pasta

*Seafood*

58



Irish Duck Leg Pappardelle

58



Exotic Hand-picked  
Jumbo Lump Crab  
Linguine Pasta

52



Ravioli "Al Nero" Squid Ink

46



RUBATO'S "Iberico"  
Bolognese

42



Hand-made Tagliolini Uni  
Pasta

42



Hand made Tagliolini with  
Seasonal Truffles

42



Hand-picked Crab Meat  
+ Angel's Hair Pasta

42





Aunty Sheila's Lasagna

38



Diver-Caught  
Hokkaido Scallops

37



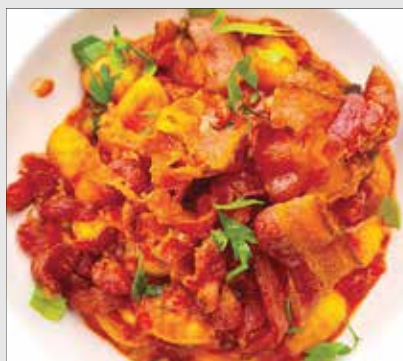
"Seafood in a Bag"

36



"The Black Pasta"

36



Gnocchi Con Pancetta

34



Hand-made  
Gnocchi Prawns

34



Spaghetti Vongole

33



Linguine with Premium  
Aged Parma Ham

30



Smoked Salmon  
Tagliatelle Pasta Italian  
Pomodoro and Cream

30



Hand-made Spinach and Ricotta Ravioli with Blue Cheese

29.9



Traditional Handmade Gnocchi

29



Impossible™ Bolognese

29



RUBATO'S Famous Traditional Spaghetti Bolognese

28



Fettuccine Felicia with Tiger Prawns

27.9



Spaghetti Cabonara

23.9



Spaghetti Aglio Olio with Tiger Prawns

- Add King Prawns \$10

27.4



Seafood Risotto in  
Roma Tomato Sauce

35.9



Squid Ink Seafood Risotto

35.9



Mushroom & Co

- Add Premium Wagyu Slice \$30

28.9



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

Pre-order 1 day in advance

**468**



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

**288 (2-3 pax) | 368 (5-6 pax)**



RUBATO Mixed Grilled Platter

**288**



Premium Black Angus T-Bone Steak

**138**



Charcoal Grilled Premium Cut Wagyu Beef

**128 (300g)**

**189 (500g)**



Diego Premium Argentinian Sirloin

**68**



Loin of Berkshire

*Kurobuta Saltimbocca Pork Loin*

**68**



The Tuscan Porchetta

*French Crispy Pork Belly With Bacon*

**68**



Armenian Spiced Lamb

*Grilled New Zealand Lamb Patties*

**68**



Charcoal-Grilled Rack of Lamb (NZ)

52



120 Days Grain-Fed Beef Tenderloin (AUS)

52



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

52



Pata Negra "The Black Footed Boar"

52



Slow Roasted Italian Tender Pork Ribs

49.9



Classic Italian Braised Oxtail Stew

48



Tender Roasted Irish Duck "Petto D' Anatra"

43



RUBATO'S Famous Garlic Chicken alla Diavola

38



Fresh Catch of the Day

— kindly chat to your friendly hosts about what just arrived

# HOME-MADE DESSERT



RUBATO'S Granny Smith Apple Pie and Sorbet

25.9



RUBATO'S Classic Molten Chocolate Cake

19



"Angel's Breath" Tiramisú

18



Creme Brulée

14



Affogato

12



Vanilla Panna Cotta

11.9



Artisanal Handmade Italian Gelato (Scoop)

7



Chef Dessert Specials

