RUSTY'S

Please advise of any allergies or intolerances. Please note: 10% surcharge applies Public Holidays. Please Note that 1.5 hour seating limit applies.

PIZZA

The Big Marg 15" 24.00
Red base, fior the latte, mozzarella, fresh basil, parmesan optional basil EVOO + parmesan.

The Notorious Pepi 15" 30.00
Red base, double pepperoni, fior the latte, mozzarella + garlic EVOO + parmesan. Add hot honey $2.00

Gris Blanco 13" 27.00
White base, Provolone, fior di latte, balsamic glazed onion, calabrian chilli, wagyu salami, basil, garlic EVOO + parmesan.

Big T's 13" 30.00
Red base, fior di latte, mozzarella, topped with wagyu bresaola, rocket and buratta, garlic EVOO + parmesan.

Cheeky Gs 13" 28.00
Vodka base, fior di latte, mozzarella, peppers, balsamic glazed onions, chicken, garlic EVOO + parmesan.

The Godfather 13" 28.00
Red base, sausage, pepperoni, Calabrian chilli, mozzarella, fior i latte, jalapenos, hot honey, garlic EVOO + parmesan.

The Godmother 13" 25.00
Red base, fior di latte, mozzarella, mushrooms, artichokes, capsicum, balsamic glazed onions, olives, fresh rocket, garlic EVOO + parmesan.

Supremo El Chapo 13" 30.00
Red base, fior di latte, mozzarella, ham, pepperoni, sausage, onion, capsicum, olives, mushrooms, parmesan + garlic EVOO.

Peaky Prawns 13" 28.00
Red base, fior di latte, mozzarella, prawns, Calabrian chilli, rocket, parmesan + garlic EVOO.

SALAD

Caprese Salad 16.00
Mozzarella, Heirloom tomato, basil with balsamic glaze, EVOO + cracked black pepper.

Rocket and Pear 16.00
Rocket, pear, caramelised walnuts, shaved parmesan, balsamic reduction + EVOO.

Gem Salad 17.00
Gem lettuce, Caesar dressing, EVO, balsamic reduction, cranberries, pickled red onion, garted parmesan + chives.

PASTA

No Vodkatoni 24.00
Rigatoni elbows tossed in a rich and creamy tomato sauce with grated parmesan, basil, slightly chilli and non alcoholic vodka.

The Cheeky Ony 24.00
Onion, onion and more onion sauteed to perfection with heavy cream, parsley, parmesan and chilli served with spaghetti,

The Viral Red 24.00
Penne pasta with creamy tomato sugo, basil and stracciatella.

The Mac Special 24.00
Premium spicy waygu nduja, 3 cheese mix Mac n cheese cooked to cheesy perfection, topped with toasted bread crumbs and chives.

Gnocchivore 28.00
Slow-cooked beef brisket in a rich tomato sugo with fresh potato gnocchi, basil and finished with parmesan.

Ragu Alla Bolognese 26.00
Rich slow-cooked beef in a tomato sumo with spaghetti, parmesan and basil.

Chicks and Shrooms 26.00
Creamy white sauce with mushrooms, shallots, chicken, garlic with penne.

Add chicken or Prawns 7.00

WINGS

	½ Dozen/Dozen
OG Fried	13.00/22.00
OG fried wings. Best served with gravy.	
Nashville HOT	13.00/22.00
A hot and spicy twist on traditional wings served with pickles.	
Gochujang Honey	13.00/22.00
Pronounced GO-choo-jang. Korean spicy honey chicken wings with white and black sesame, shallots and kewpie mayo.	
Sticky BBQ	13.00/22.00
Sticky BBQ sauce coated wings.	
Buffalo	13.00/22.00
Buffalo hot sauce coated chicken wings.	

STEAK

Steak Frites 40.00
250g Marble score 3 New York Striploin served with skin on fries and veal jus.

Ranch, No Vodkatoni, Gravy, Kewpie Mayo, Hot Honey, Tomato, BBQ. 2.00

SIDES

Garlic and Cheese 14.00
Garlic and cheese pizzette.

Skin on Fries 10.00
Skin on fries with chicken salt.

Skin on Fries with Gravy 14.00
Skin on fries with chicken salt, parmesan, gravy and parsley.

Woodfired Puffy Bread 14.00
Oven baked puff bread finsihed with EVOO and sea salt.

Mixed Warm Olives 10.00
Mixture of Italian olives warmed with EVO and herbs.

Burrata 13.00
Burrata cheese served with EVOO and sea salt flakes.

Tomato 13.00
Sweet tomato medley, thyme, olive oil, cracked black pepper sea salt flakes.

Braesola 23.00
300 Day aged braesola, rocket, capers, italian peppers, balsamic reduction EVOO, cracked pepper + shaved parmesan.

DESSERTS

Tiramisu 12.00
The OG classic with coffee soaked savoiardi ladyfingers, marscaponi, choc nibs dusted with cocoa powder.

Nutella Calazone 16.00
Warm folded pizza pocket filled with Nutella topped with icing sugar.

San Sebastian 14.00
Creamy baked cheesecake topped with melted chocolate.

DRINKS

House Made 8.00
House made lemonade or House made strawberry lemonade.

Water 10.00/8.00
San Pellegrino Sparkling 1ltr, Aqua Panna Still 750ml.

Sodas 5.00
Coke, No Sugar, Chinotto, Italian Limonite, SP sparkling, Aranciata Rossa, Clementina, Lemon Lime Bitters.