

Russo Estate

" Welcome to the Family "

*Russo Estate was inspired by 'Houdini' the famous escapologist.
Houdini was the first person to fly a powered air craft in Australia and flew in
Diggers Rest on March 18, 1910 at dawn.
Houdini flew from a paddock over our land and gum trees.*

**RESTAURANT, WEDDINGS, CELLAR DOOR
FUNCTIONS, CORPORATE, ACCOMMODATION**

760-818 Holden Road, Diggers Rest Victoria
03 9740 0222 | info@russoestate.com.au | www.russoestate.com.au

HOURS

MONDAY - Closed
TUESDAY - Closed
WEDNESDAY - 11:30am - LATE
THURSDAY - 11:30am - LATE
FRIDAY - 11:30am - LATE
SATURDAY - 11:30am - LATE
SUNDAY - 11:30am - LATE

**JOIN OUR WINE CLUB
AND BECOME PART OF
THE FAMILY**

Just ask your Waiter

Russo Estate Feast

To be enjoyed by entire group, minimum 2 people.

Chefs selection of the best we have to offer, depending on the season, your allergies or intolerances

Three course shared menu	\$70
Four course shared menu	\$80
Five course shared menu	\$90

Small Plates

House made ricotta agnolotti v	\$14
chicken broth, carrot, celery and tomato, herb oil	

Char-grilled Pork and fennel sausage	\$9
caramelised onion, apple and tarragon reduction	

Baked Hervey Bay scallops (4)	\$22
bonito mousseline, citrus and herb crust	

King brown mushroom v, GF	\$12
leek puree, broad bean, peas, potato foam, sage fritter	

Crisp fried calamari GF	\$18
apple, celery and lime salad, ink tapioca	

Chargrilled West Australian Octopus DF, GF	\$15
pickled fennel, romesco, cassava crisps	

Tomato carpaccio v, DF, GF	\$14
consomme, ginger, garlic and chili dressing	

To Share (Or Not)

House made ciabatta	\$4
extra virgin olive oil and whipped butter	

Russo Estate Grown mixed olives v, GF, DF	\$8
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House made dips, grilled flat bread and lemon	\$21
Hummus v,DF,GF	
Roasted red pepper v,GF	
Spring onion, lemon and garlic yogurt v,GF	

Artisan salumi board, house olives, pickles, fennel and rye grissini	\$21
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Arancini, mushroom, black truffle and provolone, confit tomato and aioli (3)	\$16
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Russo Share Plate	\$19pp
Chef selection of shared and small dishes for minimum 2 people.	

Welcome to the Family

Mains

Crisp skin Barramundi fillet	\$34
crab meat, crushed potato, asparagus, herb salad and lemon yougurt	

Pork ribs DF	\$34
honey balsamic glaze, chili radish salad, onion rings, pickled red cabbage	

Braised beef cheek GF	\$32
paris mash, broad bean, peas, pancetta	

Crisp skin chicken breast DF	\$32
green olive, caper and red onion salsa with potato galette D	

Russo seafood linguine	\$36
fresh pasta, white wine, garlic, chilli, Napoli sauce D	

Hand made potato gnocchi VR	\$28
nduja napoli sauce, basil oil, pecorino	

Baked cauliflower	\$28
pomegranate, toasted nuts and seeds, white balsamic and spring herbs	

Grass fed Tasmanian Cape Grim Beef

Cape Grim Tasmanian Beef is exceptional grass-fed beef grown in pristine conditions. The use of hormones, genetically modified organisms GMOs, and antibiotics are not permitted in Tasmanian beef farming.

Cape Grim Beef is graded according to Meat Standards Australia that guarantee tenderness and eating quality.

All Russo Estates steaks are char-grilled to your liking, house basted and served with triple cooked duck fat chips, green leaf and herb garnish and a choice of green peppercorn, red wine or chimichurri sauce. A selection of premium flavored mustards is also available on request.

Eye fillet 250g GF, DF	\$48
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Pan fried Eye Fillet 'Steak au Poivre', 250g GF	\$48
pepper crusted with cognac sauce	

Rib eye 750g GF, DF	\$90
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Rib eye 350g GF, DF	\$46
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Sirlion 300g GF, DF	\$34
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To Compliment Your Main

Mash potato with red wine jus v, GF	\$8
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Wild roquette,salad, pecorino, balsamic reduction, EVOO v, GF, DF	\$7
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Grilled asparagus with lemon, capers, flaked almond and tyme v	\$9
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Triple cooked duck fat chips with paprika salt, aioli v, GF, DF	\$9
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Honey roasted baby carrots, harissa, tarragon and lemon yougurt v, GF	\$8
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Fried Onion Rings with vinigar salt, lemon and mayonnaise v, DF	\$7
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Green bean salad with buckwheat, lemon and herb creme fraiche dressing v, GF	\$9
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Cheese

Russo cheese plate	\$19pp
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Chefs selected french cheeses (3) served with house made lavosh, fruit, quince paste, crackers and nuts

Desserts

Baked basque cheesecake	\$16
fresh berries and vanilla bean ice cream	

Honey almond panna cotta	\$16
corn flake crumble	

Frozen dark chocolate mousse	\$18
white chocolate ganache, berry gel and peppermint	

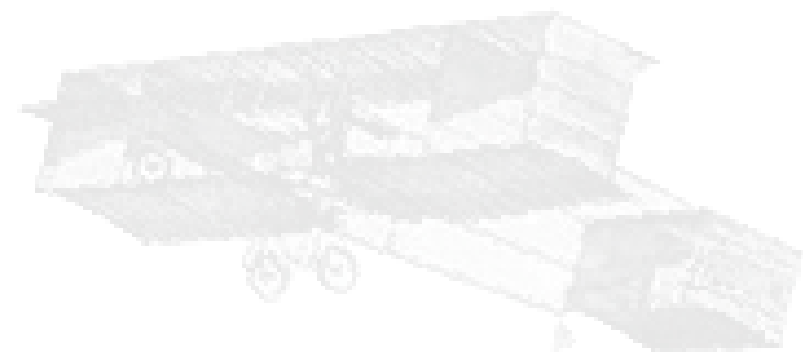
Puff pastry apple tart	\$17
frangipane, salted caramel ice cream and brandy anglaise	

Selection of sorbets with meringue and fresh berries (3)	\$14
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Chocolate and rosewater truffles	\$9
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Italian almond bread crisps	\$8
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Crostoli, lemon and brandy biscuits	\$8
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Please let your waiter know of any dietary requirements. While we are more than happy to accommodate any dietary requirements, please note we are unable to guarantee complete allergy free meals.

No alterations to the menu, sorry.

V = Vegetarian, GF = Gluten Free, DF = Dairy Free
= Vegan VR = Request this dish to be Vegan