

# 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](mailto:info@russoestate.com.au) | [www.russoestate.com.au](http://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

Confit duck cigar	\$9
Tunisian brique pastry, tahini, black sesame	
Mini filet mignon	\$15
GF horseradish and bbq spring onion oil	
Baked Hervey Bay scallops	\$21
garlic and herb crumb	
Panko crumbed king brown mushrooms	\$15
v salsa verde and aioli	
Crispy calamari	\$17
GF pickled fennel and herb salad, ink romesco	
Beetroot cured salmon gravlax	\$16
horseradish, creme fraiche bavarois and dill	

To Share (Or Not)

House made wood fired ciabatta	\$4
v extra virgin olive oil	
Warm marinated mixed olives	\$6
GF, v	
Antipasti	\$17pp
minimum 2 people. sliced meats, house pickles, guindilla pepper, house made wood fired bread, Morcon salami, free range green olive mortadella, San Daniele prosciutto	
Russo Share Plate	\$17pp
minimum 2 people. chef selection	
House made dips, grilled flat bread and lemon	\$8pp
minimum 2 people. chef selection. ask your waiter	

Welcome to the Family

Mains

Grilled market fish	\$36
GF roast pepper piperade, spiced almond flakes	
Slow cooked pork ribs	\$34
balsamic. honey and chipotle glaze, onion rings, pickled red cabbage	
Slow cooked beef cheek	\$34
GF paris mash, confit winter vegetables and red wine jus	
Grilled free-range half chicken	\$32
GF a la Grecque dressing, buttered parsley rice pilaf	
Russo seafood linguine	\$36
fresh pasta, white wine, garlic, chilli, Napoli sauce	
Hand made potato gnocchi	\$28
v fiore di latte, Napoli, basil pesto	
Roasted heirloom carrots	\$28
GF, v romesco, mixed grains, grilled spring onion oil	

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 fat chips, green leaf 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	\$48
GF	
Pan fried Eye Filler 'Steak au Poivre', 250g	\$48
GF pepper crusted with cognac sauce	
Rib eye 750g	\$90
GF	
Rib eye 350g	\$46
GF	
Scotch Fillet 300g	\$45
GF	
Porterhouse, 300g	\$42
GF	

To Compliment Your Meal

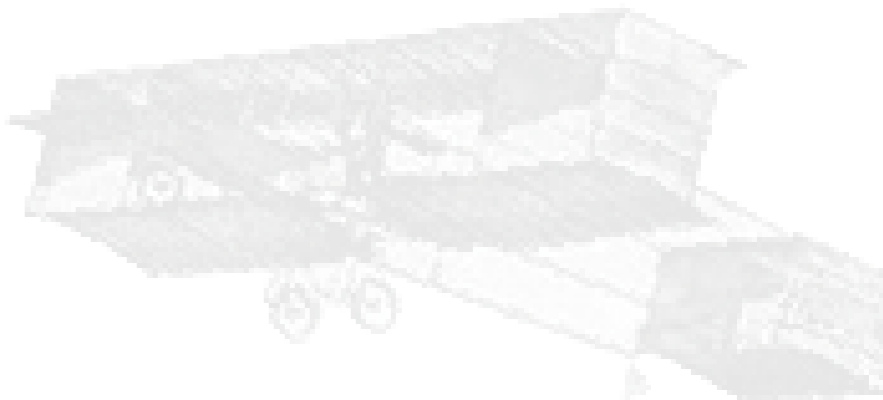
Paris mash	\$8
v, GF with red wine jus	
Saute mixed greens	\$8
v, GF extra virgin olive oil and lemon	
Grilled pumpkin	\$9
v, GF herb creme fraiche and soft herbs	
Triple cooked fat chips	\$9
v, GF fennel and paprika salt, aioli	
Saute heirloom baby carrots	\$7
v, GF red pepper and almond puree	
Beer Battered Onion Rings	\$7
v	

Cheese

Russo cheese plate	\$16pp
Chefs selection of cheese with lavosh, crisp bread, fruit and nuts	

Deserts

Baked Cheesecake	\$15
blueberries, citrus and vanilla	
Sticky date pudding	\$15
butterscotch sauce and vanilla ice cream	
Baked Apple and almond puff pastry tart	\$16
caramel ice cream	
Dark chocolate pudding	\$17
salted pistachio ice cream	
Ginger carrot cake	\$16
cream cheese icing and spiced rum	



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, = Vegan