

Russo Estate

RESTAURANT, WEDDINGS, CELLAR DOOR, FUNCTIONS, CORPORATE

Russo Estate was inspired by 'Houdini' the famous escapologist, whom was the first aviator to fly in Australia - and who flew from Holden Road, Diggers Rest on March 18, 1910 at dawn. Houdini flew from a paddock over our land and gum trees, where our vineyard now grows.



760-818 Holden Road, Diggers Rest Victoria

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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

Welcome to the Family

Entrée

Pan Roasted King Swiss Mushrooms GF, V garlic chimichurri	\$12.90
Russo Caesar Salad bacon/croutons/deep fried poached egg/ house Caesar dressing	\$14.90
Chicken liver & bacon pate red onion marmalade/crispy flat bread	\$14.90
½ Shell Harvey bay scallops garlic sauce/parmesan/herb crumbs	\$19.00
Cauliflower beignets GF, V, DF sweetcorn salsa/paprika/chilli	\$12.50
BBQ grilled corn GF, V, DF chipotle mayonnaise/parmesan/maize	\$12.50
Seared tuna salad GF, DF green beans/cherry tomato/olives/watercress	\$15.90
Fregola salad V, DF watercress/avocado/spiced citrus dressing/ almonds/garden herbs	\$10.90
Lemon Pepper Calamari GF, DF comeback mayonnaise	\$14.00

Shared

Grilled Turkish flat bread V, GF dips/ask your waiter for today's dips	\$13.90
House Marinated Olives DF, V	\$8.50
Focaccia Garlic DF, V, GF	\$10.90
Focaccia Italian V with cheese	\$12.90
Cheese selection/house condiments V	\$21.00

Feed me (Popular Choice)

\$70.00pp

Finding it hard to choose? Let us offer a variety of our chef's top selections to satisfy your hunger

Shared plates of entrées/mains/desserts served

entire table must partake in the feed me option.
minimum 2 people

Picnic Basket for 2 people

\$69.00

(Weather Permitting)

Pate/Crackers/Baguette/Cured Meats/
Onion Jam/Cheese/Olives/Garden Salad/
Bottle of House Wine

Wine Tasting

\$5.00pp

Choice of 3 wines served to your table

Mains

Crispy skin barramundi GF, DF sauce vierge/tomato/basil/grilled spring onion	\$38.00
Red snapper GF Salt cod Brandade/soft herbs/green peas/ lemon/gaufrette potatoes	\$42.00
Chargrilled tuna GF, DF avocado wasabi puree/asparagus/ vine cherry tomatoes	\$36.00
Mixed seafood linguine DF white wine/chilli/olive oil/chargrilled chorizo	\$34.00
BBQ pork ribs pickled slaw/beer battered onion rings/ jalapenos/chilli peanuts	\$29.00
Baked potato gnocchi V spinach/green pea/Napoli/basil/fiore di latte	\$28.00
Crispy lamb shoulder DF citrus fregola/spices/basil/fresh mint	\$39.00
Spatchcock chicken GF polenta chips/date & chorizo jam/ shallot chicken juices	\$36.00
Curried chickpea croquettes V, DF lemon herb quinoa/tzatziki	\$26.00

From the paddock

Porterhouse 300g, grain fed GF	\$39.00
Rib eye 350g, grass fed GF	\$42.00
Eye fillet steak 250g GF	\$46.00

*All served cooked to your liking with hand cut chips/
dressed watercress salad/choice of sauce.

Choice of sauce:

Peppercorn / Red wine Jus / Bone Marrow butter
Chimchurri / selection of mustards

Shared Mains

1.5kg Tomahawk Black Angus Gippsland Victoria roast vegetables/kipfler potatoes/ house condiments	\$90.00
Whole baby snapper potato/garden herbs/selection of salads	\$80.00

Sides

Dutch carrots/almond/harissa cream V, GF	\$7.00
Garden salad/lemon dressing V, GF, DF	\$5.50
Roast pumpkin/spring onion/chilli oil/ coriander/labne V, GF	\$8.90
Rustic chips/aioli V, GF, DF	\$8.50
Green beans/wilted spinach/lemon V, GF, DF	\$7.50

Desserts

Apple & raisin tarte tartan V calvados ice cream	\$15.00
Chocolate semi freddo V, GF coffee crème fraiche/hazelnut praline	\$14.00
Russo trifle V, GF balsamic strawberry/meringue/rose jelly/ vanilla bean ice cream	\$14.00
Vanilla bean panna cotta V, GF spun sugar/berry coulis	\$10.50
Caramalised lemon tart V crème fraiche	\$12.00
Russo Gaytime V toffee crunch ice cream/chocolate chip/ gingernut/honeycomb/vanilla anglaise	\$16.00

Seniors Lunch Special

2 Course \$21.95 or 3 Course \$26.95

(Lunch only, available Wednesday, Thursday & Friday from 12pm)

Entrée

- Soup of the day/fresh bread V
- Lemon pepper calamari/comeback sauce GF, DF
- Russo baked garlic bread/fresh herbs/balsamic glaze V
- Grilled Turkish flat bread/dips GF, V

Mains

- Beer battered fish/chips/house tartare sauce DF
- BBQ pork ribs/chilli peanuts/jalapenos/coriander/
onion rings
- Panko crumbed chicken schnitzel/chips/salad
- Russo Salad of the day V
- Pasta of the day V

Desserts

- Panna cotta, berry coulis, spun sugar V, GF
- Dark chocolate & walnut torte with strawberry
& ice cream V, GF
- Vanilla ice cream with strawberries V

Kids Menu - \$12.90

(Under 12 Years Only)

- Napoli penne with basil V
- Chicken nuggets & chips
- Fish & chips
- Margheritta pizza V
- Chicken sausage & chips

Show bags

\$4.50

*V = Vegetarian, GF = Gluten Free, DF = Dairy Free
Please let your waiter know of any dietary requirements.