

BREAKFAST

6.30am - 11.30am

Today's breakfast tart w/ capsicum jam & greens V*	15
Gluten free raw muesli, coyo, roasted coconut butter & steeped cherries DF GF V	16
Sago w/ rose water & macadamia milk, Zhejiang green tea poached stonefruits, anko & salted pistachio brittle DF GF V	16
FR bacon, truffled egg salad on milk bun w/ grana padano & sorrel GF*	17
Heirloom tomato agrodolce, avocado, goats curd, basil, black salt & birdseed on toast DF* GF* V	19
Ginger steamed rice, greens, marinated silken tofu, pickled carrot & Indo trail mix DF GF V	20
Miso buttered mushrooms on toast w/ carrot dashi butter, gai lan, poached eggs, bulls blood shiso & shichimi togarashi GF* V	22
Rosé & beet house cured salmon w/ shaved fennel, raw zucchini, preserved lemon, chervil, aji, poached eggs & toast DF GF*	24



SIDES (breakfast only)

Goats curd Poached egg	4
Avocado crush Charred gai lan Miso mushrooms	5
FR bacon Heirloom tomato agrodolce Rosé & beet house cured salmon Truffled egg salad	6

DF - Dairy free | FR - Free range
GF - Gluten free | V - Vegetarian
* - Indicates options available, please ask staff

LUNCH

11.45am - 3.00pm

Today's savoury tart w/ capsicum jam & greens V*	15
Grilled line caught Hawkesbury squid, butifarra negra, smoked gazpacho DF	19
Pho braised brisket, avocado, pickled carrot, iceberg, shallot mayo, chilli oil on milk bun w/ Vietnamese basil salt & coconut vinegar lotus crisps DF GF*	18
Heirloom tomato agrodolce, avocado, goats curd, basil, black salt & birdseed on toast DF* GF* V	19
Grilled haloumi, red quinoa, kale & almond tabouli, beetroot baba ganoush, zucchini flowers & vincotto DF* GF V	22
Shaoxing braised duck leg, pickled cucumber, charred broccolini, egg noodles & black vinegar DF	23
Galbi jjim beef short rib, brown rice salad, daikon kimchi, pickles & gochujang ketchup DF	26
Grilled Gold band snapper w/ roasted beetroot, stone fruits & black garlic skordalia DF GF	27

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Severe allergies? Please let us know. Traces of nuts & other allergens may be present in all dishes.
Sorry, NO changes or alterations to menu items | NO split bills

COFFEE

Black	4
Served as a double shot on today's espresso See blackboard for today's single origin	
White	4 - 4.5
Served on our Trailblazer blend Ethiopia, Sidamo/Colombian, San Fermin/ Kenyan, Maua	
Batch Brew	4
Batch brewed filter coffee See blackboard for today's single origin	
Slow Drip	5
6 hour slow brew served over ice See blackboard for today's single origin	
Nitro	5
Nitrogen infused single origin - chilled on tap See blackboard for today's single origin	

CHAI/CHOCOLATE

Daintree Sticky Chai	6
Our houseblend whole spices, honey & milk	
Hot Chocolate	4
P&R custom 35% cocoa blend	

TEA

Organic Black	4
Breakfast blend (Korakundah, India) Earl grey (Uva, Sri Lanka)	
Green	5
Zhejiang mountain superior (Zhejiang, China)	
Golden Oolong	6
Asian Beauty (Fujian, China)	
Tisanes	4.5
Liquorice & Peppermint Lemongrass & Ginger Cascara (coffee flesh) Rooibos (roasted)	
Kombucha	6.5
Organic sparkling probiotic tea - chilled on tap See blackboard for today's offering	

EXTRA OPTIONS

Water process decaf Extra shot	50c
Bonsoy	
Cold pressed almond milk Macadamia milk	1

CHILLED

Affogato	6.5
See blackboard for today's ice cream	
Iced Coffee	6.5
Double shot espresso, vanilla bean ice cream & milk	
Iced Chocolate	6.5
P&R custom 35% cocoa blend, vanilla bean ice cream & milk	
Sparkling bottled	4
Ginger beer Pink grapefruit	
Juice/Smoothie	5.5 - 9.5
1/2 litre sparkling	4
For your table	

WINE (by the glass 10am - 3pm)

Local small producers, seasonal, natural/low
intervention & delicious
See blackboard for today's offering

BEER (10am - 3pm)

Local producers, seasonal & delicious
See blackboard for today's offering

Pablo & Rusty's
COFFEE ROASTERS

Mon - Fri: 6.30am - 5.00pm | Sat: 8.00am - 3.00pm
Sun/Public holidays: closed

SATURDAY

8.00am - 2.00pm

Today's cakes & pastries 4 - 8.5
Please see display cabinet
DF* GF* V

Today's breakfast tart w/ capsicum 16
jam & greens
V*

Gluten free raw muesli, coyo, 17
roasted coconut butter & steeped
cherries
DF GF V

Sago w/ rose water & macadamia 17
milk, Zhejiang green tea poached
stonefruits, anko & salted
pistachio brittle
DF GF V

FR bacon, truffled egg salad on milk 18
bun w/ grana padano & sorrel
GF*



SIDES

Goats curd | Poached egg 4

Avocado crush | Charred gai lan 5
Miso mushrooms

FR bacon | Heirloom tomato 6
agrodolce | Rosé & beet house
cured salmon | Truffled egg salad

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ALL DAY BRUNCH

Heirloom tomato agrodolce, 20
avocado, goats curd, basil, black salt
& birdseed on toast
DF* GF* V

Ginger steamed rice, greens, 21
marinated silken tofu, pickled carrot
& Indo trail mix
DF GF V

Miso buttered mushrooms on toast 23
w/ carrot dashi butter, gai lan,
poached eggs, bulls blood shiso &
shichimi togarashi
GF* V

Rosé & beet house cured salmon 25
w/ shaved fennel, raw zucchini,
preserved lemon, chervil, aji, poached
eggs & toast
DF GF*

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EVENING MENU

3.00 - 7.00pm

Smoked paprika & tamari almonds DF GF V	7
House marinated mixed Australian olives DF GF V	7
Basil salt & coconut vinegar crisps DF GF V	7
Confit garlic bread V	7
Dips w/ pane croquante beetroot babaganoush black garlic skordalia goats curd V	12



Our limited booze offerings are ever changing & selecte by partnering with smaller local wine & beer producers.

Like ours, their passion drives experimentation, innovation and playfulness whilst using ethical & sustainable production & business practices.

Our offerings will be a little different but all made with lots of love and most importantly - they're all delicious.

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Binnorie ashed chevre, green tea poached stone fruit, crisps GF* V	14
Local burrata, pickled fennel, parsley, lemon oil GF	14
Brown rice & ginger tofu san choy bao, witlof, Indo trail mix GF DF V	15
Miso mushrooms, dashi roast carrot, crisps V	15
La Boqueria chorizo, mimosa eggs, bottaga, smoked tomato, sourdough GF*	16

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