

# BREAKFAST

6.30am - 11.30am

Today's breakfast tart w/ capsicum jam & greens V*	15
Coconut crusted banana fritters w/ vanilla coyo, green apple salad, caramelised walnut & maple tahini V DF	16
Turmeric & oat spiced berry porridge w/ cultured amazaki milk, rhubarb jam, pistachio brittle & lemon balm DF V DF	16
Bacon, truffled egg salad on milk bun w/ grana padano & sorrel GF*	17
Heirloom tomato agrodolce w/ avo on toasted sourdough, lemon myrtle ricotta, basil & bird seed GF* DF* V	19
Ful medames breakfast bowl w/ house made pickles, sumac avocado, tomato & parsley salad w/ zaatar pita GF* DF V	20
Miso buttered mushrooms on toast w/ carrot curry leaf butter, gai lan, poached eggs, bulls blood shizo & shichimi togarashi GF* V	22
Hot smoked trout w/ poached eggs, fava, sorrel & vanilla, green beans, baby celery, yellow beets on sourdough GF* DF	24



## SIDES (breakfast only)

Coyo   Lemon Myrtle Ricotta   Poached egg   Crushed avo	4
Charred gai lan   Pavo (pea and avo)   Miso mushrooms   Heirloom tomatoes	5
Truffled egg salad   FR bacon   Hot smoked trout	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
The Fishermans bun, seared tuna steak, dill & caper mayo, pickled cabbage, smashed pavo (pea and avo) DF GF*	18
Heirloom tomato agrodolce w/ avo on toasted sourdough, lemon myrtle ricotta, basil & bird seed V GF* DF*	19
Pea & activated barley risotto, ricotta, watermelon radish, snow pea shoots, onion ash V	19
Grilled halloumi, red quinoa, kale & almond tabbouleh, beetroot baba ganoush, zucchini flowers & vincotto V GF	22
Roasted cauliflower w/ chilli, sage, beurre noisette, curried leaf carrot butter, fennel, green apple & watercress salad w/ gorgonzola dolce dressing GF V	23
Oven roasted nigella chook, warm kipfler & lentil salad w/ confit garlic, cucumber & dragoncello DF	26
Fricassee of pork w/ belly, hock & shoulder w/ borlotti beans, lacto pickles, rainbow chard & sourdough GF* DF	27

## COFFEE

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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

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

## TEA

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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   Rooibos (roasted)	
Kombucha	6.5
Organic sparkling probiotic tea - chilled on tap See blackboard for today's offering	

## EXTRA OPTIONS

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

## CHILLED

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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)

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

## BEER (10am - 3pm)

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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

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

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

Coconut crusted banana fritters 17  
w/ vanilla coyo, green apple salad,  
caramelised walnut, maple tahini  
GF V DF

Turmeric & oat spiced berry 17  
porridge w/ cultured amazaki milk,  
rhubarb jam, pistachio brittle,  
lemon balm  
V DF

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



## SIDES

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Coyo | Lemon myrtle ricotta | 4  
Poached egg | Crushed Avo

Charred gai lan | Pavo (pea and 5  
avo) | Miso mushrooms |  
Heirloom tomatoes

Truffled Egg | FR bacon | Hot 6  
Smoked Trout

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## ALL DAY BRUNCH

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Heirloom tomato agrodolce w/ avo 20  
on toasted sourdough, lemon  
myrtle ricotta, basil & bird seed  
DF\* GF\* V

Ful medames breakfast bowl w/ 21  
house made pickles, sumac  
avocado w/ tomato & parsley salad  
w/ zaatar pita  
GF\* DF V

Miso buttered mushrooms on toast 23  
w/ carrot curry leaf butter, gai lan,  
poached eggs, bulls blood shizo &  
shichimi togarashi  
GF\* V

Hot smoked trout, w/ poached 25  
eggs, fava, sorrel & vanilla, green  
beans, baby celery, yellow beets on  
sourdough  
GF\* DF

@161castlereaghst | @PabloandRustys | #PabloandRustys

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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

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