



BREAKFAST

6:30AM - 11:30AM

Today's Breakfast Tart **14. V***

GF Granola: Maple Roasted Pecans, Almonds, Pepitas, Sunflower & Sesame Seeds W/ Blood Orange Berries, Orange Blossom & Coconut Yoghurt **15. GF DF V**

Lychee & Ginger Tapioca, Watermelon, Rose & Kaffir Lime W/ Panella & Pistachio Crunch **15. GF DF V**

Toasted Brioche Bun W/ Fr Bacon, Truffled Egg Salad, Parmesan & Sorrel **16.**

Heirloom Tomato Agrodolce & Avocado Toast, Goat's Curd, Basil, Black Salt & Birdseed **18. V GF* DF***

EXTRAS

Vine Tomato **4.**

Avocado Crush **4.**

Charred Asparagus **5.**

Miso Buttered Mushrooms **5.**

LUNCH

Today's Savoury Tart **14. V***

Heirloom Tomato Agrodolce & Avocado Toast, Goat's Curd, Basil, Black Salt & Birdseed **18. V GF* DF***

Toasted Brioche Bun, King Prawns, Iceberg, Nori & Radish Slaw W/ Yuzu Avocado Smash & Smoked Jalapeño Marie Rose **20. DF**

Quinoa, Seeds, Nuts & Leaves W/ Rainbow Pickles, Avocado, Heirlooms, Soft Boiled Egg & Green Goddess **19. V GF DF**

Quinoa, Seeds, Nuts & Leaves W/ Rainbow Pickles, Avocado, Heirlooms, Soft Boiled Egg & Green Goddess **19. GF DF V***

Miso Buttered Mushrooms On Sd, Koji Creamed Corn, Charred Asparagus, Poached Eggs, Pea Leaves & Shichimi Togarashi **20. V GF***

Serrano Ham, Black Garlic Labneh On Sd W/ Poached Eggs, Arugula, Apple Kimchi & Nigella **22. GF* DF***

Hot Chorizo & Pamplona Pisto, Soft Boiled Egg, Zucchini Blossoms, Flamed Pimentos & Manzanillas W/ Halloumi & SD **24. GF* DF***

BREAKFAST ONLY

Goat's Curd **5.**

Free Range Bacon **5.**

Serrano Ham **5.**

11:45AM - 3PM

Grilled Halloumi, Black Quinoa, Kale & Pistachio Tabbouleh W/ Artichoke Hummus & Preserved Lemon **21. V GF DF***

Ginger Chicken, Asparagus, Wakame, Enoki, Cucumber & Soba Noodle Salad W/ Sprouts & Tamari **24. GF DF**

Sesame Tuna Poke W/ Brown Rice Bowl, Gomae Greens, Pickles, Kimchi, Avocado & Shiso **25. GF DF**

12 Hour Shawarma Spiced Lamb Shoulder, Kumera & Fetta Skordalia, Shepherds Salad & Zaatar **26. GF DF**

@PabloandRustys
#PabloandRustys

MON - FRI :
6:30AM - 5PM

SAT : 8AM - 3PM (Kitchen closes 2pm)
SUN /PUBLIC HOLIDAYS - CLOSED

FR-Free Range | V-Vegetarian | GF-Gluten Free | DF- Dairy Free | GF* V* DF* Options available - please ask
Traces of nuts & other allergens may be present in all dishes

COFFEE

BLACK 4.
Served as a double shot
See blackboard for today's single origin

WHITE 3.5-4.5
Served on our Trailblazer blend
Ethiopian / Panama / Kenya

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

DRAUGHT 5.
Nitrogen infused chilled single origin – on tap
See blackboard for today's single origin

Options
Water process decaf | Extra shot | Bonsoy **50c**
Cold pressed almond milk | Macadamia Milk **1.**

TEA

ORGANIC BLACK 4.5
English | Earl | Vanilla

GREEN 5.
Zhejiang Mountain Superior (China)

OOLONG 6.
Asian Beauty (Taiwan)

YUNNAN PU-ERH 8.
Wild Ancient Spring harvest (China)

TISANES 4.5
Chamomile | Peppermint | Lemongrass & Ginger |
Casca | Rooibos (roasted)

KOMBUCHA 6.5
Organic sparkling, probiotic tea - chilled on tap
See blackboard for today's Kombucha

CHAI / CHOCOLATE

Daintree Chai 6.
Our house blend whole spice, honey & milk

Hot Chocolate 4.
P&R custom 35% cocoa blend

CHILLED

Affogato 6.5
See blackboard

Smoothie 6.5
See Blackboard

Iced Coffee 6.
Double espresso, vanilla bean ice-cream &
milk

Shake 6.5
See Blackboard

Iced Chocolate 6.
P&R custom 35% cocoa blend, vanilla bean ice
cream & milk

Sparkling Bottled Juices 4.
Cola | Ginger Beer | Lemonade | Pink Grapefruit

Cold Pressed Organic Juices 5. - 9.

1/2 Litre Filtered Sparkling Water 3.
for your table



SATURDAY BRUNCH

8AM - 2PM

Today's Savoury Tart **14. V**

GF Granola: Maple Roasted Pecans, Almonds, Pepitas, Sunflower & Sesame Seeds W/ Blood Orange Berries, Orange Blossom & Coconut Yoghurt **15. V GF DF**

Lychee & Ginger Tapioca, Watermelon, Rose & Kaffir Lime W/ Panella & Pistachio Crunch **15. V GF DF**

Toasted Brioche Bun W/ Fr Bacon, Truffled Egg Salad, Parmesan & Sorrel **16.**

Heirloom Tomato Agrodolce & Avocado Toast, Goats Curd, Basil, Black Salt & Birdseed **18. V GF* DF***

Miso Buttered Mushrooms On SD, Koji Creamed Corn, Charred Asparagus, Poached Eggs, Pea Leaves & Shichimi Togarashi **20. V GF***

Quinoa, Seeds, Nuts & Leaves W/ Rainbow Pickles, Avocado, Heirlooms, Soft Boiled Egg & Green Goddess **19. V* GF DF**

Toasted Brioche, King Prawns, Iceberg, Nori & Radish Slaw W/ Yuzu Avocado Smash & Smoked Jalapeño Marie Rose **20. DF**

Serrano Ham, Black Garlic Labneh On Sd W/ Poached Eggs, Arugula, Apple Kimchi & Nigella **22. GF* DF***

Hot Chorizo & Pamplona Pisto, Soft Boiled Egg, Zucchini Blossoms, Flamed Pimentos & Manzanillas W/ Halloumi & Sd **24. GF* DF***

Sesame Tuna Poke W/ Brown Rice Bowl, Gomae Greens, Pickles, Kimchi, Avocado & Shiso **25. GF DF**

EXTRAS

Vine Tomato **4.**

Avocado Crush **4.**

Charred Asparagus **5.**

Miso Buttered Mushrooms **5.**

Goat's Curd **5.**

Free Range Bacon **5.**

Serrano Ham **5.**

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No Split bills | 10% Saturday surcharge applies to total bill