



BREAKFAST

6:30AM - 11:30AM

Today's breakfast tart **14. V***

GF raw muesli - almond, brazil, pumpkin & sunflower kernels, flaxseed, dried grapes w/ vanilla & star anise poached stonefruits, coyo & coconut chips **15 V GF DF**

Mango & chia pudding w/ red papaya, young coconut, pineapple crisps & lime **15 V GF DF**

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***

Grilled halloumi, zucchini blossom, black quinoa, kale & smoked almond tabbouli, beetroot baba ganoush & vino cotto **21 GF**

Miso buttered mushrooms on SD, koji creamed corn, charred broccoli, poached eggs, pea leaves & shichimi togarashi **20 GF***

Oak smoked ocean trout, asparagus, egg mimosa w/ mignonette, wasabi & chive creme fraiche & furikake **24 GF DF***

Serrano ham, black garlic labneh on SD w/ poached eggs, arugula, fuji apple kimchi & nigella **23 GF***

EXTRAS / SIDES

BREAKFAST ONLY

Heirloom tomatoes **5**

Avocado lime crush **5**

Miso buttered mushrooms **6**

Goat's curd **5**

Poached egg **4**

Truffled egg salad **7**

Cold smoked trout **6**

FR bacon **5**

Serrano ham **6**

LUNCH

11:45AM - 3PM

Today's savoury tart **14 V***

Heirloom tomato agrodolce & avocado toast w/ goat's curd, basil, black salt & birdseed **18 V GF* DF***

Grilled halloumi, mission figs, black quinoa, kale & smoked almond tabouli w/ beetroot baba ganoush & vino cotto **21 GF**

Chilled green gazpacho, Fraser Isle Spanner Crab & fennel remoulade, turmeric oil & GF crispbread **23 GF DF**

Toasted brioche bun, crispy soft shell crab, mallorquina mayonaise, iceberg w/ bread & butter cucumber pickle **22 DF**

King Salmon ceviche, avocado, baby corn, edamame, red onion & native lime san choy bow w/ tapioca chips & gem cups **25 GF DF**

Ginger brined FR chicken som tam w/ green papaya, french beans, shrimp, heirloom tomatoes, peanuts, holy basil, tam-arind nam jim, fried shallot & betel leaf **24 GF DF**

Gooraliie Organic FR Pork shoulder bo ssam w/ ginger & shallot brown rice, kimchi, pickled shiitake, butter lettuce & ssamjang **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 | SD-Sourdough | GF* V* DF* options available - please ask
Traces of nuts & other allergens may be present in all dishes. Severe allergies? Please let us know.
Sorry no variations or alterations to the menu | No split bills | 5% surcharge on total bill for groups 8+

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

NITRO 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

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 |
Cascara | 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

Shake 6.5

See Blackboard

Iced Coffee 6

Double espresso, vanilla bean ice-cream &
milk

Sparkling Bottled 4

Cola | Ginger Beer | Lemonade | Pink Grapefruit

Iced Chocolate 6

P&R custom 35% cocoa blend, vanilla bean ice
cream & milk

Cold Pressed Organic Juices 5 - 9

1/2 Litre Filtered Sparkling Water 3
for your table

Enjoyed your brew? Check out the retail shelf, stocked with beans and equipment for home brewing!



SATURDAY BRUNCH

8AM - 2PM

Today's savoury tart **14 V***

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Mango & chia pudding w/ red papaya, young coconut, pineapple crisps & lime **16 V GF DF**

Toasted brioche bun w/ FR bacon, truffled egg salad, parmesan & sorrel **17**

Heirloom tomato agrodolce & avocado toast, goat's curd, basil, black salt & birdseed **19 V GF* DF***

Miso buttered mushrooms on SD, koji creamed corn, charred broccoli, poached eggs, pea leaves & shichimi togarashi **21 V GF***

Grilled halloumi, mission figs, black quinoa, kale & smoked almond tabbouli, beetroot baba ganoush & vino cotto **22 GF DF* V**

Oak smoked ocean trout, asparagus, egg mimosa w/ mignonette, wasabi & chive creme fraiche & furikake **25 GF DF***

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FR bacon **5**

Serrano ham **6**

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