

BREAKFAST

06.30am - 11.30am

Tody's breakfast tart w/ capsicum jam & greens V*	15
Raw muesli - seeds & nuts w/ berries, rhubarb, pomegranate & coyo DF GF V	16
Milk bun, bacon, truffled egg salad, grana padano & sorrel GF*	17
Heirloom tomato agrodolce, avocado, goats curd, basil, black salt & birdseed on toast DF* GF* V	19
Breaky poke - tumeric rice, white kimchi, avocado, enoki, pickles, nori & poached eggs DF GF	21
XO mushrooms, carrot & konbu fondant, charred lettuce, poached eggs & crispy shallot on toast DF GF*	22
Cacio e Pepe potatoes, pumpkin, poached eggs, black garlic, sage, truffled pecorino & arugula GF	23
Green eggs & ham - ham hock, peas, silverbeet, savoy, poached eggs, herb hollandaise, schiacciata GF*	24



SIDES (breakfast only)

Goats curd Poached egg	4
Avocado crush Heirloom tomato agrodolce	5
FR bacon Truffled egg salad XO mushrooms	6

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

LUNCH

11.45am - 03.00pm

Today's savoury tart w/ capsicum jam & greens V*	15
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
Kung Pao tofu, peppers, eggplant, pilaf, cashews, chilli & black fungus DF GF V	23
Dirty bird - 10 spice chicken, manchego, pickle, kraut, smoked jalapeno marie rose on Hokkaido milk bun GF*	20
Smoked cod chowder, root vegetables, furikake mussels & schiacciata GF*	22
Miso salmon, green tea noodles, wakame, edamame, shimeji, corn & dashi broth DF	25
Confit duck, crispy serrano, beetroot, endive, grape, hazelnut, potato & Pedro Ximinez DF	26

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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 Served as a double shot on today's espresso See blackboard for today's single origin	4
White Served on our Trailblazer blend	4 - 4.5
Batch Brew Batch brewed filter coffee See blackboard for today's single origin	4
Slow drip 6 hour slow brew served over ice See blackboard for today's single origin	5
Nitro Nitrogen infused single origin, chilled on tap See blackboard for today's single origin	5

CHAI/CHOCOLATE

Daintree chai Our houseblend whole spice black tea, honey & milk	6
Hot chocolate P&R custom 35% cocoa blend	4

TEA

Organic black English breakfast Earl grey	4
Green Zhejiang mountain superior (China)	5
Oolong Asian beauty (Taiwan)	6
Yunnan Pu'er Wild ancient spring harvest (China)	8
Tisanes Chamomile Lemongrass & ginger Peppermint Rooibos	4.5
Kombucha Organic sparkling probiotic tea, chilled on tap	6.5

EXTRA OPTIONS

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

CHILLED

Affogato See blackboard for today's ice cream	6.5
Iced coffee Double shot espresso, vanilla bean ice cream & milk	6
Iced chocolate P&R custom 35% cocoa blend, vanilla bean ice cream & milk	6
Shake See blackboard for today's flavour	6.5
Sparkling bottles Ginger beer Pink grapefruit	4
Organic cold pressed juices	5 - 9
1/2 litre sparkling For the table	3

Pablo & Rusty's
COFFEE ROASTERS

Mon - Fri: 06.30am - 05.00pm | Sat: 08.00am - 03.00pm
Sun/Public holidays: closed

SATURDAY

08.00am - 02.00pm

Today's cakes & pastries Please see display cabinet GF*	4 - 8.5
Tody's breakfast tart w/ capsicum jam & greens V*	16
Raw muesli - seeds & nuts w/ berries, rhubarb, pomegranate & coyo DF GF V	17
Milk bun, bacon, truffled egg salad, grana padano & sorrel GF*	18
Heirloom tomato agrodolce, avocado, goats curd, basil, black salt & birdseed on toast DF* GF* V	20



SIDES

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Avocado crush Heirloom tomato agrodolce	5
FR bacon Truffled egg salad XO mushrooms	6

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ALL DAY BRUNCH

Breaky poke - tumeric rice, white kimchi, avocado, enoki, pickles, nori & poached eggs DF GF	22
XO mushrooms, carrot & konbu fondant, charred lettuce, poached eggs & crispy shallot on toast GF*	23
Cacio e Pepe potatoes, pumpkin, poached eggs, black garlic, sage, truffled pecorino & arugula GF	25
Green eggs & ham - ham hock, peas, silverbeet, savoy, poached eggs, herb hollandaise, schiacciata GF*	26

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