

# BREAKFAST

06.30am - 11.30am

Today's breakfast tart w/ capsicum jam & greens V*	15
Gluten free, grain free granola w/ blueberry poached pear & coyo DF GF V	16
Black sticky rice w/ ginger & manuka baked quince, coconut & pandan jelly DF GF V	16
Milk bun, FR 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
Miso buttered mushrooms on toast w/ koji creamed corn, charred broccolini, poached eggs, pea leaves & shichimi togarashi GF* V	22
Cacio e Pepe potatoes, pumpkin, poached eggs, black garlic, sage, truffled pecorino & arugula GF V	23
Pork & bean fabada w/ SD - hot chorizo, guanciale, butifarra, smoked belly, poached eggs, piquillo w/ fennel, parsley pickle & almonds DF GF*	26

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## SIDES (breakfast only)

Goats curd   Poached egg	4
Avocado crush   Tomato agrodolce	5
Charred broccolini   FR bacon Miso mushrooms   Truffled egg salad	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
Dirty bird - 10 spice chicken, manchego, pickle, kraut, smoked jalapeno marie rose on milk bun GF*	20
Smoked corn chowder w/ spanner crab & fennel remoulade, angel hair chilli, schiacciata DF GF*	22
Miso salmon, green tea noodles, wakame, edamame, shimeji, corn & dashi broth DF GF	24
Pork & bean fabada w/ SD - hot chorizo, guanciale, butifarra, smoked belly, poached eggs, piquillo w/ fennel, parsley pickle & almonds DF GF*	26
Pedro Ximinez braised beef cheek, creamed carrot & celeriac, tuscan cabbage w/ black garlic, pimento & manchego crumb DF GF*	27

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

# SATURDAY

08.00am - 02.00pm

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Today's cakes & pastries Please see display cabinet DF* GF* V	4 - 8.5
Today's breakfast tart w/ capsicum jam & greens V*	16
Gluten free, grain free granola w/ blueberry poached pear & coyo DF GF V	17
Black sticky rice w/ ginger & manuka baked quince, coconut & pandan jelly DF GF V	17
Heirloom tomato agrodolce, avocado, goats curd, basil, black salt & birdseed on toast DF* GF* V	20



## SIDES

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Goats curd   Poached egg	4
Avocado crush   Tomato agrodolce	5
Charred broccolini   FR bacon	6
Miso mushrooms   Truffled egg salad	

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\* - Indicates options available, please ask staff

## ALL DAY BRUNCH

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Milk bun, FR bacon, truffled egg salad, grana padano & sorrel GF*	18
Miso buttered mushrooms on toast w/ koji creamed corn, charred broccolini, poached eggs, pea leaves & shichimi togarashi GF* V	23
Cacio e Pepe potatoes, pumpkin, poached eggs, black garlic, sage, truffled pecorino & arugula GF V	24
Pork & beans fabada w/ SD - hot chorizo, guanciale, butifarra, smoked belly, poached eggs, piquillo w/ fennel, parsley pickle & almonds DF GF*	27

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## 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/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 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 Cascara (coffee flesh)   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
Double shot espresso, vanilla bean ice cream & milk	
Iced Chocolate	6
P&R custom 35% cocoa blend, vanilla bean ice cream & milk	
Sparkling bottled	4
Ginger beer   Pink grapefruit	
Organic cold pressed juices	5 - 9
1/2 litre sparkling	3
For your table	

## WINE (by the glass 10am - 5pm\*)

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

**Pablo & Rusty's**  
COFFEE ROASTERS

\* til 3pm on Saturdays

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