

BREAKFAST

6.30am - 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

@161castlereaghst | @PabloandRustys | #PabloandRustys



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 - 3.00pm

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, leek & celeriac 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	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

8.00am - 2.00pm

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

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

Gluten free, grain free granola w/
blueberry poached pear & coyo 17
DF GF V

Black sticky rice w/ ginger &
manuka baked quince, coconut &
pandan jelly 17
DF GF V

Heirloom tomato agrodolce, 20
avocado, goats curd, basil, black salt
& birdseed on toast
DF* GF* V



SIDES

Goats curd | Poached egg 4

Avocado crush | Tomato agrodolce 5

Charred broccolini | FR bacon 6
Miso mushrooms | Truffled egg salad

DF - Dairy free | FR - Free range

GF - Gluten free | V - Vegetarian

* - Indicates options available, please ask staff

ALL DAY BRUNCH

Milk bun, FR bacon, truffled egg 18
salad, grana padano & sorrel
GF*

Miso buttered mushrooms on toast 23
w/ koji creamed corn, charred
broccolini, poached eggs, pea leaves
& shichimi togarashi
GF* V

Cacio e Pepe potatoes, pumpkin, 24
poached eggs, black garlic, sage,
truffled pecorino & arugula
GF V

Pork & beans fabada w/ SD - hot 27
chorizo, guanciale, butifarra, smoked
belly, poached eggs, piquillo w/
fennel, parsley pickle & almonds
DF GF*

@161castlereaghst | @PabloandRustys | #PabloandRustys

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	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

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

TEA

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

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

CHILLED

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	
Organic cold pressed juices	5 - 9
1/2 litre sparkling	4
For your table	

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

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

Pablo & Rusty's
COFFEE ROASTERS

* til 2.45pm on Saturdays

Mon - Fri: 6.30am - 5.00pm | Sat: 8.00am - 3.00pm
Sun/Public holidays: closed