

BREAKFAST

6.30am - 11.30am

Today's breakfast tart w/ capsicum jam & greens V*	15
Gluten free raw muesli w/ rooibos & goji berries, coyo & piel de sapo melon DF GF V	16
Barley, tumeric & macadamia milk porridge w/ berries, lemon thyme, honey macadamia & chia brittle DF 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
Ginger broken rice breakfast bowl w/ master stock egg, ssamjang eggplant, pickles, iceberg & spiced broad beans DF V	18
Miso buttered mushrooms on toast w/ koji creamed corn, charred broccolini, poached eggs, pea leaves & shichimi togarashi GF* V	22
Cold house smoked trout w/ kalettes, pea sprouts, radish, blush turnips, green goddess & poached eggs on toast DF GF*	23

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SIDES (breakfast only)

Goats curd Poached egg	4
Avocado crush	5
Charred broccolini Cold house smoked trout FR bacon Heirloom tomato agrodolce 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
Pecorino ribollita, silverbeet, purple cauliflower, broadbeans, heirloom carrots & schiaccchata GF* V	17
Hay Valley spring lamb barbacoa, avocado, iceberg aji on milk bun DF GF*	18
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
Yuzu grilled cobia, buckwheat noodles, wood ear mushroom, edamame, cucumber, pickled turnips, black sesame & shiso DF GF	23
Confit Greenslades chicken w/ guanciale, red & green mizuna, radish, sherry & poached egg DF GF	25

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 16
jam & greens
V*

Gluten free raw muesli w/ rooibos 17
& goji berries, coyo & piel de sapo
melon
DF GF V

Barley, turmeric & macadamia milk 17
porridge w/ berries, lemon thyme,
honey macadamia & chia brittle
DF V

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



SIDES

Goats curd | Poached egg 4
Avocado crush 5
Charred broccolini | Cold house 6
smoked trout | FR bacon
Heirloom tomato agrodolce
Miso mushrooms | Truffled egg salad

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ALL DAY BRUNCH

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

Ginger broken rice breakfast bowl 19
w/ master stock egg, ssamjang
eggplant, pickles, iceberg & spiced
broad beans
DF V

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

Cold house smoked trout w/ 24
kalettes, pea sprouts, radish, blush
turnips, green goddess & poached
eggs on toast
DF GF*

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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	
Juice/Smoothie	5.5 - 9.5
1/2 litre sparkling	4
For your table	

WINE (by the glass 10am - 3pm)

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

Pablo & Rusty's
COFFEE ROASTERS

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