

BREAKFAST

All day till 2:00

Organic sourdough toast with spreads	5.5
Leg ham, gruyere croissant	10
Blueberry bagel w/cream cheese	6
Eggs (poached/ fried/ scrambled)	10.5
Sourdough with house made tomato chutney	
Muesli (Veg,GF)	14
granola, seasonal fruit, chia, coconut yoghurt, toasted coconut, lemon curd	
Avocado (Veg)	12.5
sourdough, confit cherry tomatoes, smoked salt, baby herbs, extra virgin olive oil, lime goats curd	
Breakfast Burrito	12
Chorizo, eggs, black beans, pico de gallo	
Brisket tartine	12
12 hours brisket, American mustard, caramelized onion, pickles, sourdough	
Corned beef hash (GF)	16
corned beef, peas, fried potatoes, pea puree, poached eggs	
Braised leek tartine (Veg)	12
braised leek, goats cheese, sage oil, balsamic glaze, baby herbs, sourdough	
Savoury chili (GFO)	14
chorizo chili, radish, fried egg, sourdough, rocket, spring onion pickle	

SIDES & EXTRAS

Extra toast / Gluten Free	1.0
Haloumi/ Goats curd	
Heirloom Tomatoes / Poached Eggs	4.0
Bacon / Avocado	5.0
Free-range Pork Chorizo/ Smoked Salmon	6.0



On the go?
All items are takeaway friendly

Lunch

9:00-2:00

SALADS	
See our daily specials	10
TOASTIES	
Add Side Salad	3.5
Ham & Cheese Toastie	10
wood smoked leg ham with Gruyere cheese and Dijon	
Reuben Toastie	10.5
wood smoked pastrami, Gruyere cheese, kraut, dill pickle, Dijon mustard	
Chicken Toastie	10.5
smoked chicken breast, Haloumi, house made basil pesto, rocket	
Vego Toastie	10
gruyere, tomato, pesto	
BAGELS	
Add Side Salad	3.5
Salmon Bagel	13
Tasmanian smoked salmon, horseradish crème fraiche, herb pickle tartare, rocket	
Roast Pumpkin Bagel	12.5
Dukkah Pumpkin, Goats Curd, rocket	

Please place your orders at the counter Severe allergies? Please let us know. Traces of nuts & other allergens may be present in all dishes

COFFEE

Black Served as a double shot on today's espresso	4.0/4.5
White Served on our Pioneer blend	4.0/4.5
Batch Brew Single Origin batch brewed filter coffee	4.0
Cold Drip 3 hour slow brew served over ice	5.0
Nitro Nitrogen infused single origin – on tap	5.0
1 & 1 Single espresso & milk based coffee of your choice	6.0

CHAI / CHOCOLATE

Daintree Sticky Chai Our house blend - whole spices, honey & milk	6.0
Hot Chocolate P&R Custom 35% cocoa blend	4.0
Turmeric Latte / Chai Latte	4.0

EXTRA OPTIONS

Water process decaf / Extra Shot / Bonsoy / Oat milk / Almond milk/ Lactose Free	+0.5
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TEAS

Organic Black Breakfast Blend (Korakundah, India) Earl Grey (Uva, Sri Lanka)	4.5
Green Gunpowder Zhejiang mountain superior (China)	4.5 5.0
Golden Oolong Asian Beauty (Fujian, China)	6.0
Tisanes Liquorice & Peppermint Rooibos (roasted) Lemongrass & Ginger	4.5

ICED

Iced Latte Affogato	3.5/4.5 6.0
Iced Coffee Double shot, vanilla bean ice cream, milk	6.0
Iced Chocolate P&R Custom 35%, vanilla ice cream, milk	6.0

CHILLED

½ Litre Sparkling water for your table Voss Bottled Water (Still or Sparkling)	3.0 4.0
Specialty soft drink Strangelove Cola Strangelove Ginger Beer Strangelove Lemon Squash	4.5
Cold Press Juice bottles Orange Cloudy Apple Bondi- Apple, pineapple, carrot, ginger, lemon	5.5
Organic Kombucha Original, Plum Ginger, Pomegranate Lemon Coconut	6.5

Pablo & Rusty's
COFFEE ROASTERS

Monday – Friday 6.30 – 3.30pm
Public Holidays - Closed

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