

## BREAKFAST

6.30am - 11.30am

|  |    |
|--|----|
| Today's breakfast tart w/ beetroot jam & greens   V*   | 16 |
| Kombucha infused grain & seed bircher, blueberry jelly, mango turmeric kefir, strawberry, lemon balm, pepita oil<br>GF V | 16 |
| Aburi pineapple, black sticky rice, toasted & fresh coconut flakes, coconut milk, elderflower   GF Vegan                 | 16 |
| Bacon, truffled egg salad on milk bun w/ grana padano, sorrel   GF*  | 17 |
| Heirloom tomato agrodolce w/ avo on toasted sourdough w/ lemon myrtle ricotta, basil & bird seed   GF* DF* V             | 19 |
| Crispy peach w/ coconut dulce de leche, vanilla coyo, pistachio crumb, summer cherries   GF Vegan                        | 20 |
| Gochujang mushrooms on sourdough toast, koji corn, greens, sesame, chives, poached eggs   GF* V                          | 22 |
| Vanilla grilled salmon, zucchini fritter, labneh, baby chard, sauce vierge   GF  | 24 |



### SIDES (breakfast only)

|                      |   |
|----------------------|---|
| Smashed avo          | 5 |
| Lemon myrtle ricotta | 4 |
| Heirloom tomato      | 5 |
| Poached FR egg       | 5 |
| Charred greens       | 5 |
| Gochujang mushrooms  | 6 |
| Truffled egg salad   | 6 |
| FR bacon             | 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/ beetroot jam & greens   V*   | 16 |
| Eggplant larb, sesame maple dressing, native spiced black rice, pickled eschalots, wild mushroom & lettuce cup<br>GF Vegan | 18 |
| Heirloom tomato agrodolce w/ avo on toasted sourdough, lemon myrtle ricotta, basil, bird seed   V GF* DF*                  | 19 |
| Beef Brisket, bourbon bbq sauce, creamy slaw, lacto cucumber on a milk bun   GF*   | 19 |
| Smoked tofu, peanut dolce, miso dressing, black bean noodle, paw paw, cucumber, chili crumb   GF Vegan                     | 22 |
| Gnocchi, creamed corn soubise, green beans, crisp rosemary, chilli oil, goats feta, lingonberry   V                        | 24 |
| Tuna tostada, finger lime, guajillo dressing, avocado, black bean, crispy lettuce, oaxaca cheese, radish   GF              | 26 |
| Aburi salmon, green potato foam, roast seaweed dressing, pickled ginger, edamame, daikon, wasabi pea   GF                  | 27 |

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Email bookings@pabloandrustys.com.au  
for function & event enquiries

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 | Sorry no split bills

## COFFEE

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### BLACK 4

Served as a double shot (6oz Huskee Cup)  
See blackboard for today's single origin

### WHITE 3 - 4.5

Served on our Trailblazer blend  
(6oz Huskee Cup) Ethiopia Wonberta Guji  
Natural / Kenya Duma / Colombia San  
Fermin

### BATCH BREW 4

Batch brewed filter coffee  
See blackboard for today's single origin

### COFFEE FLIGHT (BARISTA'S CHOICE) 12

3 of today's best brews

### SLOW DRIP 5

6 hour slow brew served over ice  
See blackboard for today's single origin

### NITRO 5

Nitrogen infused chilled single origin –  
on tap.

## CHAI/CHOCOLATE

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### DAINTREE STICKY CHAI 6

Our house blend whole spices,  
honey & milk

### HOT CHOCOLATE 4

P&R custom 35% cocoa blend

## TEA

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### ORGANIC BLACK 4.5

Breakfast blend (Korakundah, India) | Earl  
grey (Uva, Sri Lanka)

### GREEN 5

Zhejiang Mountain superior (Zhejiang, China)

### OO LONG 6

Asian Beauty (Fujian, China)

### TISANES 4.5

Liquorice & Peppermint | Lemongrass  
& Ginger | 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 | Bonsoy 50c

Cold pressed almond milk | Macadamia milk 1

## CHILLED

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### AFFOGATO 7

See blackboard for today's ice cream

### ICED COFFEE 6

Double 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

### LOCAL ORGANIC JUICES 5 - 9

OJ / Green

### 1/2 LITRE SPARKLING 4

For your table

## BOOZE (from 10am)

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### NITROTINI 15

Nitrogen infused espresso martini –  
on tap. Thursday - Friday from 3pm

### WINES

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

### BEERS

See blackboard for today's offering.  
Seasonal, local producers & delicious

## SATURDAY 8.00am - 2.00pm

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

Today's breakfast tart w/  
beetroot jam & greens | V\* 17

Kombucha infused grain  
& seed bircher, blueberry  
jelly, mango turmeric kefir,  
strawberry, lemon balm,  
pepita oil | GF V 17

Aburi pineapple, black  
sticky rice, toasted & fresh  
coconut flakes, coconut milk,  
elderflower | GF Vegan 17

Bacon, truffled egg salad on  
milk bun w/ grana padano,  
sorrel | GF\* 18



### SIDES

|                      |   |
|----------------------|---|
| Smashed avo          | 5 |
| Lemon myrtle ricotta | 4 |
| Heirloom tomato      | 5 |
| Poached FR egg       | 5 |
| Charred greens       | 5 |
| Gochujang mushrooms  | 6 |
| Truffled egg salad   | 6 |
| FR bacon             | 6 |

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## ALL DAY BRUNCH

Heirloom tomato agrodolce 20  
w/ avo on toasted sourdough  
w/ lemon myrtle ricotta, basil  
& bird seed | GF\* DF\* V

Crispy peach w/ coconut 22  
dulce de leche, vanilla coyo,  
pistachio crumb, summer  
cherries | GF Vegan

Gochujang mushrooms on 24  
sourdough toast, koji corn,  
greens, sesame, chives,  
poached eggs | GF\* V

Vanilla grilled salmon, 25  
zucchini fritter, labneh,  
summer greens, sauce vierge  
GF

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### V60 10 - 20

This month's Super Specialty

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6 hour slow brew served over ice  
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### NITRO 5

Nitrogen infused chilled single origin –  
on tap.

## EXTRA OPTIONS

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Water process decaf | Extra shot | Bonsoy 50c

Cold pressed almond milk | Macadamia milk 1

## TEA

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|  |                  |
|--|------------------|
| Gochujang spiced popcorn   GF V  | 4                |
| Manchego & sobrassada arancini<br>w/ green olive rouille   V   | 3<br>each        |
| Shoestring fries w/ kimchi   GF V  | 9                |
| Brisket, bourbon bbq sauce, creamy slaw, lacto cucumber<br>on a milk bun   GF*                                   | 19               |
| Gnocchi, creamed corn soubise, green beans, crisp rosemary,<br>chilli oil, goat feta, lingon berry   V           | 24               |
| Tuna tostada, finger lime, guajillo dressing, avocado,<br>black bean, crispy lettuce, oaxaca cheese, radish   GF | 26               |
| Peach fritters, strawberry gumtree powder & creme fraiche<br>GF V  | 14               |
| Cheese board - Seasonal selection of cheese, pickles,<br>preserves, seasonal fruits & crisps   GF* V             | 30<br>(serves 2) |

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### WINE

|  |               |
|--|---------------|
| 'Born & Raised' Sauvignon Blanc   2016   Sunbury VIC | \$14 / \$60   |
| 'Lucky Cat' Pinot Gris   2018   King Valley VIC      | \$14 / \$60   |
| 'Ravensworth' Riesling   2017   Murrumbateman NSW    | \$15 / \$65   |
| 'Dormilona' Pinku Rose   2018   Margaret River WA    | \$14 / \$60   |
| 'Chapter' Malbec   2015   Heathcote VIC              | \$15 / \$65   |
| 'Dormilona' Tinto Shiraz   2018   Margaret River WA  | \$14 / \$60   |
| 'Mallaluka' Syrah   2017   Canberra ACT              | \$14.5 / \$63 |

### TINNIES

|                                  |     |
|----------------------------------|-----|
| Young Henry's Newtowner 4.8%     | \$9 |
| Young Henry's Natural Lager 4.2% | \$9 |
| Hairyman Pacific Lager 4.7%      | \$9 |
| Capital Coast Ale 4.3%           | \$9 |

### P&R SIGNATURE COCKTAIL

|   |      |
|---|------|
| Nitrotini                                     | \$15 |
| <i>Espresso Martini infused with Nitrogen</i> |      |

### NON-ALCOHOLIC

|  |        |
|--|--------|
| 1/2 Litre Sparkling Water                        | \$3    |
| Organic Ginger Beer or Pink Sparkling Grapefruit | \$4    |
| Orange Juice                                     | \$5.50 |
| Mixed Green Juice                                | \$9.50 |
| Kombucha on Tap                                  | \$6.50 |