

# BREAKFAST

6.30am - 11.30am

<b>Today's Savoury Tart</b>	16
Tart w/ beetroot jam & greens - Available from 10 am   V*	
<b>Truffled Toastie</b>	18
Truffled mushrooms, sourdough w/ stout & chedder béchamel   V	
<b>Baked Fuji Apple Granola</b>	16
P&R spiced granola, whipped macadamia cream, cinnamon baked apple, rhubarb   Vegan GF DF	
<b>Black Waffles</b>	16
Black tahini waffle, banana milk, dulce de leche, whipped mascarpone   GF V	
<b>Fried Green Tomato Benny</b>	22
Fried green tomatoes, smashed avo, poached eggs, crispy bacon, whipped hollandaise   V*	
<b>Warm Haloumi Salad</b>	18
Grilled haloumi, jap pumpkin, sprouts & seeds w/ caramelized roasted onion & maple dressing   GF V	
<b>Beans on Toast</b>	16
Smokey tomato baked beans w/ pimento sobrasada on sourdough toast   DF GF* V* Vegan*	



## SIDES

Wilber's Chilli Oil (All Day)	3
Fried Green Tomato (Breakfast Only)	4
Crushed Avocado (Breakfast Only)	4
Poached Egg (Breakfast Only)	4
Grilled Haloumi (All Day)	6
House Bacon (Breakfast Only)	6

V-Vegetarian | GF-Gluten Free | DF- Dairy Free  
V\* GF\* DF\*

\* - options available - please ask

# LUNCH

11.45am - 3.00pm

<b>Today's Savoury Tart</b>	16
Tart w/ beetroot jam & greens   V*	
<b>Truffled Toastie</b>	18
Truffled mushrooms, sourdough w/ stout & chedder béchamel   V	
<b>The Angry Bird</b>	18
Buttermilk bun w/ chilli glazed fried chicken, kombu mayo, butter lettuce & pickled daikon   GF* DF*	
<b>Sebago Gnocchi</b>	22
Gnocchi, celeriac puree, roasted carrots, vegetable demi glace, wilted rocket   Vegan DF	
<b>Warm Haloumi Salad</b>	18
Grilled haloumi, jap pumpkin, sprouts & seeds w/ caramelized roasted onion & maple dressing   GF V	
<b>Seared Hiramasa Kingfish</b>	27
Kingfish w/ jerusalem artichoke puree, roasted brussels, pumpkin, black quinoa, burnt honey dressing   GF	
<b>Roasted Kangaroo Dumplings</b>	23
House made Nepalese style dumplings w/ macadamia broth & bush tomato   DF	
<b>Hunters Stew</b>	22
Smoked kielbasa pork sausage, pork jowel, porcini mushrooms, house made red sauerkraut, green cabbage & mustard   DF	

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

Traces of nuts & other allergens may be present in all dishes. Severe allergies? Please let us know.  
Sorry, NO variations or alterations to menu | Sorry NO split bills

# ALL DAY BRUNCH

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## Today's Cakes & Pastries 4-8.5

Please see display cabinet  
V GF\* DF\*

## Today's Savoury Tart 17

Tart w/ beetroot jam & greens -  
Available from 10 am | V\*

## Truffled Toastie 19

Truffled mushrooms, sourdough w/  
stout & cheddar béchamel | V

## Baked Fuji Apple Granola 17

P&R spiced granola, whipped  
macadamia cream, cinnamon baked  
apple, rhubarb | Vegan GF DF

## Black Waffles 17

Black tahini waffle, banana milk,  
dulce de leche, whipped mascarpone  
GF V



## SIDES

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Fried Green Tomato	4
Poached Egg	4
Grilled Haloumi	6
House Bacon	6
Wilbers Chilli Oil	3
Crushed Avocado	4

V-Vegetarian | GF-Gluten Free | DF- Dairy Free  
V\* GF\* DF\*

\* - options available - please ask

Saturday 8-3pm | Sunday 9-3pm

Kitchen closes 2pm

## Fried Green Tomato Benny 23

Fried green tomatoes, smashed avo,  
poached eggs, crispy bacon, whipped  
hollandaise | V\*

## Beans On Toast 17

Smokey tomato baked beans w/  
pimento sobrasada on sourdough  
toast | DF GF\* V\* Vegan\*

## Warm Haloumi Salad 19

Grilled haloumi, jap pumpkin,  
sprouts & seeds w/ caramelized  
roasted onion & maple dressing  
| GF V

## The Angry Bird 19

Buttermilk bun w/ chilli glazed  
fried chicken, kombu mayo, butter  
lettuce & pickled daikon  
| GF\* DF\*

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## COFFEE

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### BLACK 4 - 8

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

### WHITE 4

Served on our seasonal Trailblazer Blend  
Served in 6oz Huskee Cup

### BATCH BREW

Batch brewed filter coffee 5  
See blackboard for today's single origin

### SLOW DRIP

6 hour slow brew served over ice 5  
See blackboard for today's single origin

### NITRO

Nitrogen infused chilled single origin – on tap. 5

### SUPER SPECIALTY 8 - 18

90+ Coffee Via Espresso or V60  
See blackboard for this months coffee

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

3 of today's best brews

## 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)

### OOLONG 6

Asian Beauty (Fujian, China)

### TISANES 4.5

Liquorice & Peppermint | Lemongrass & Ginger | Rooibos (roasted)

### KOMBUCHA 6.5

Housemade organic probiotic tea - chilled on tap. See blackboard for today's offering

## BOOZE (from 10am)

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### KOMBUCHA SPRITZ 10

Chilled housemade sparkling probiotic tea + Natural Wine

### 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.

## 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 5.50/9

OJ / Green

### 1/2 LITRE SPARKLING 4

For your table

## 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

## EXTRA OPTIONS

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Water process decaf | Extra shot | Bonsoy 50c

Cold pressed almond milk | Macadamia milk 1

## WINE

### Whites

2018 Mornington Peninsula Pinot Grigio, "Quealy" VIC	\$14 / \$60
2018 Riesling, "Mallaluka" ACT	\$14 / \$60
2018 Vermintino, "Ephemera" VIC	\$15 / \$65
2017 Rose "Express Wines" WA	\$14 / \$60

### Reds

2018 Pinot Noir, "Denton" VIC	\$15 / \$65
2018 Sangiovese, "Ravensworth" ACT	\$15 / \$65
2016 Cabernet Sauvignon "Mallaluka" ACT	\$14 / \$60

## TINNIES

Young Henry's Newtowner 4.8%	\$9
Young Henry's Cloudy Cider 4.6%	\$9
Grifter Brewing Pale Ale 5%	\$9
Grifter Brewing Watermelon Pilsner 4.9%	\$9

## BOOZE

### Kombucha Spritz

Chilled House made sparkling probiotic tea + Natural Wine	\$10
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## NON-ALCOHOLIC

1/2 Litre Sparkling Water	\$4
Organic Ginger Beer or Sparkling Pink Grapefruit	\$4
Orange Juice	\$5.50
Green Juice	\$9
Housemade Kombucha on Tap	\$6.50



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Our limited booze offerings are ever changing & selected by partnering with smaller local wine & beer producers.

Like ours, their passion drives experimentation, innovation and playfulness whilst using ethical & sustainable production & business practises.

Our offerings will be a little different but all made with lots of love and most importantly - they're all delicious.

Looking for a venue for your next event? [bookings@pabloandrustys.com](mailto:bookings@pabloandrustys.com)



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