

RUSTICA

BREAD BY RUSTICA

Toasted & served with butter and your choice of condiments 9

EGGS ANYWAY (GFO)

Poached, fried or scrambled eggs served with sourdough 15
- Want to build your own breakfast? Add some delicious sides.

GRANOLA (V, GF)

Fresh fruits, blueberry compote, Greek yoghurt + choice of milk 21

MIXED BERRY BUTTERMILK PANCAKE (V)

With almond crumble, mascarpone chantilly, mixed berry compote, fresh berries and maple syrup 25

MUSHROOM MEDLEY TOAST (V, GFO +1)

Sautéed mixed mushrooms & greens, pesto, poached egg, almond dukkah, goat feta, olive & basil sourdough toast 26
~ Add pork sausage +8

AVO TOAST (V, GFO +1)

Tomatoes two ways, stracciatella cheese, poached egg, spiced seeds, seedy sourdough 26
~ Add free range short cut bacon +8

CHILLI SCRAMBLED EGGS (V, GFO +1)

Chives, coriander, pickled chilli, crispy shallots, crème fraiche, tuscan flatbread 24
~ Add sautéed greens +5

SMOKED SALMON FLORENTINE

Smoked salmon, sautéed spinach, poached eggs and herb hollandaise, milk bread 25

PULLED PORK BENEDICT

BBQ chilli pulled pork, apple & fennel salad, poached eggs, hollandaise on milk bread 27

KIDS 13 & UNDER

Bacon & egg on toast 10
Vegemite & cheese toastie 10
Cheese croissant 9

GRILLED CHICKEN SALAD (GF)

Sweet potato, mixed leaves, cranberries, quinoa, halloumi + dukkah 26

RUSTICA POKE BOWL (GF, DF)

Miso salmon, seasoned rice, edamame, wakame, avocado, pickled cabbage, wasabi & peas furikake 31

OPEN STEAK SANDWICH (GFO +1)

Grilled porterhouse, spicy tomato relish, seeded mustard aioli, comté cheese, mixed leaves, sourdough + fries 32
~ Add a fried egg +4

BUTTERMILK FRIED CHICKEN BURGER

Gochujang mayonnaise, pickled dill cucumber, kale + cabbage slaw, milk bun + fries 27

GRILLED PRAWN TACOS (DF, GF)

Slaw, tomato salsa, avocado, chilli, coriander, lime, sriracha mayonnaise 28

SIDES

Herb hollandaise	3	Grilled halloumi + lemon	6
Egg	4	Mixed mushroom	6
Bacon (half serve)	4	Potato hash	6
Sautéed greens	5	Pork sausage	8
Fresh tomato, balsamic + basil	5	Bacon	8
Grilled tomato	5	Smoked salmon	8.5
Goats feta	5.5	Grilled chicken	9
Avocado half	5.5	French fries (small / large)	7/11

vg / vegan

v / vegetarian

gf / gluten friendly

df / dairy friendly

o / option

No menu changes on weekends

10% surcharge on weekends / 20% on public holidays

@rustica_hq

rusticasourdough.com.au

DRINKS

RUSTICA

HAPPY HOUR!

1PM TIL CLOSE

\$7

BEERS

\$8

WINES

\$12

SPRITZ

BEER / CIDER

Asahi Super Dry	9
Great Northern Mid Strength	8.5
CB Co Brewing Pacific Pale Ale	9
CB Co Brewing Ultra Low Cal 3.5%	8.5
CB Co Brewing Bertie Apple Cider	9

SPARKLING / ROSE

Fowles Wines 'Are You Game?' Sparkling, Strathbogie, VIC	12 / 48
Hahndorf Hill Rosé / Adelaide Hills	13 / 52

WHITE WINE

Babich Black Label Sauvignon Blanc / Marlborough, NZ	12 / 49
Balgownie Estate Black Label Chardonnay / Yarra Valley, VIC	16 / 64

RED WINE

Luna Estate Pinot Noir, Martinborough, NZ	16 / 64
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COCKTAILS

Mimosa - Prosecco, orange juice	15
Spritz - Aperol/Pampelle/Campari + prosecco, soda water	17

COLD PRESSED JUICES

Green - Kale, Celery, Apple, Lemon, Ginger	8.5
Pink - Watermelon, pineapple, mint	8.5
Orange	7
Cloudy Apple	7

HOT COFFEE

Black	5.2
White	5.5
Alt milks (soy, oat, almond, lactose free)	.8
Large/Extra Shot	.5
Batch Brew	6
Hot Choc	5
Matcha	5.5
Chai	6.5
Turmeric	5.5

COLD COFFEE

Iced Long Black	6
Iced Latte	6
Iced Mocha served with icecream	8.5
Iced Coffee served with icecream	8.5
Iced Chocolate served with icecream	8.5
Cold Brew	6.5
Pistachio Creme Cold Brew	12.50
Yuzu Cream Cold Brew	11.50
Vanilla & Sea Salt Coconut Cloud	11.50

TEA

English Breakfast	5.2
Earl Grey	
Camomile	
Green	
Lemongrass Ginger	
Peppermint	

FIZZ

CAPi Soda (choose from)	
- Lemonade / Blood Orange / Sparkling Grapefruit	6
Unlimited sparkling water (pp)	5
Coke / Coke Zero	6