

RUSTICA SOURDOUGH TOAST - FRUIT, WHITE OR SEEDY (V)

+ Butter, peanut butter, jam or vegemite

9

EGGS ANYWAY

Poached, fried or scrambled eggs served with sourdough

15

GRANOLA (V)

Spiced poached pear, house-made granola, vanilla Greek yoghurt, seasonal berries

22

LEMON CURD FRENCH TOAST (V)

Blueberries, mascarpone, crumble, pistachio, lemon balm

27

BREAKFAST SALAD (V, VGO, GF)Ancient grains, kale, broccoli, alfalfa sprouts, cranberries, pepitas, edamame, sweet potato, chipotle hummus, grilled halloumi + poached egg
~ add bacon +8 / smoked salmon +9

26

AVOCADO ON TOAST (V, VGO)Charred corn, herb salad, mexican furikake, lime labne, grilled halloumi + seedy sourdough
add poached egg +4

25

MUSHROOM BRUSCHETTA (V)

Mixed mushrooms, spinach, kale, bocconcini, pesto, hazelnut + seed crumble, poached egg + olive & basil sourdough

27

BABA GANOUSH (V)

Smoked eggplant purée, grilled halloumi, roast roma tomatoes, greens, sumac salt, poached eggs + seedy wholewheat sourdough

25

MAPLE BUTTER CROISSANT FRENCH TOASTPork sausage, maple bacon, syrup
~add an egg +4

29.5

LOBSTER & PRAWN BENEDICT

Chive + butter poached lobster & prawns, mixed greens, herbed hollandaise, poached eggs + milk bun

32

CHILLI SCRAMBLED EGGS (VO)

Bacon, spring onion, fried shallots, manchego cheese + sourdough

26

vg / vegan

v / vegetarian

o / option

gf / gluten friendly

df / dairy free

SPICED CHICKEA FALAFEL SALAD (VG)

Roasted zaatar carrots + cauliflower, pickled red cabbage, lettuce, pomegranate, beetroot hummus + grilled ciabatta

25

RUSTICA POKE BOWL (GF, DF)

Miso salmon, seasoned rice, edamame, wakame, avocado, pickled cabbage, ponzu (soy & sesame) dressing, wasabi & peas furikake

29.5

KING PRAWN & MORETON BAY BUG LINGUINI

Chilli, garlic, cherry tomato, chives, lemon pangrattato

32

MIDDLE EASTERN SPICED CHICKEN SALAD (GFO)

Freekah, lentils, chickpeas, maple roasted sweet potato, kale, roast red onion, pumpkin seed dukkah, pomegranate + turmeric labneh

27

SLOW-COOKED LAMB SALAD (GF)

Quinoa, chickpeas, kale, cauliflower, currants, pomegranate, pumpkin seed hummus, green tahini dressing, almond dukkah

31

BUTTERMILK FRIED CHICKEN BURGER

Cos lettuce, pickles, tomato, gochujang aioli, milk bun, side of potato hash

29

SIDES

Poached/fried egg	4	Halloumi	6
Scrambled eggs serve	6	Roasted tomatoes	6
Herbed hollandaise	4	Mushrooms	6
Tomato relish	4	Bacon	8
Spinach	5	Pork sausage	8
Feta	5	Smoked salmon	9
Smashed avo	6	Middle eastern chicken	9

KIDS 13 AND YOUNGER

Egg on toast (poached, fried or scrambled)	9
Boiled eggs and toast 'soldiers'	13.5
Scrambled eggs on fresh croissant	13.5
Waffle with mixed berry compote and maple syrup	15.5
Cheese Croissant	9.5
Banana Bread	6.5

SOMETHING TO DRINK

HOT COFFEE

White	5.7
Black	5.2
Large	+.8
Soy	+.8
Oat	+.8
Almond	+.8
Coconut	+.8
Lactose Free	+.8
Single Origin	+.8
Decaf	+.8
Filter	6
Hot Chocolate	6
Mocha	6
First Love Wet Chai Served On Soy	6
Matcha Latte Served On Soy	6
Turmeric Latte Served On Soy	6
Babycino	2

COLD DRINKS

Coke Zero	6
Tiro Pink Grapefruit	6
Tiro Lemonade	6
Tiro Lemon, Lime + Bitters	6
Tiro Ginger Beer	6
Splitrock Bottled Sparkling Water	6
Sparkling Water Jug (Unlimited)	5
Bottled Still Water	4.5

COLD PRESSED JUICES

On The Green / Kale, Celery, Apple, Lemon, Ginger	9.2
Purple Days / Beetroot, Carrot, Orange, Apple	9.2
Pinked Up / Watermelon, Apple, Mint	9.2
Organic Orange Juice	9.2
Organic Cloudy Apple	9.2

COLD COFFEE

Iced Coffee	8.5
Iced Chocolate	8.5
Iced Mocha	9.5
Iced Latte	7.2
Iced Long Black	6
Cold Brew	7.2
Vanilla & Sea Salt Coconut Cloud	11.5
Yuzu Cream & Coconut Cold Brew	11.5
Pistachio Coconut Cold Brew	12.5

TEA

English Breakfast	5.2
Earl Grey	5.2
Sencha Green	5.2
Lemongrass + Ginger	5.2
Peppermint	5.2
Chamomile	5.2

KREOL SPARKLING

Passionfruit & Orange	6.5
Blood Orange	6.5
Tropical Pineapple	6.5
Raspberry Lemonade	6.5
Peach Iced Tea	6.5

RUSTICA
