

BRUNCH / ALL DAY

Rustica Sourdough Toast - fruit, white or seedy (v)		King Prawn & Moreton B	Bay Bug Linguin	i		
+ butter, peanut butter, jam or vegemite	9.5	with chilli, garlic, cherry tomato sugo, white wine,				
Eggs Anyway on Rustica Sourdough (\lor)	14.5	parsley + pangrattato 28		28		
Almond & Oat Granola (v, vgo) with honey labneh, berry compote + seasonal fruit	18	Buttermilk Fried Chicken Tender Burger with korean hot sauce, aioli, pickles, cabbage slaw on milk bun + fries 28				
Chilli Scrambled Eggs (vo, gfo) spring onion, fried shallots, manchego cheese, bacon, pickled chillies + pumpkin toast	26	Open Porterhouse Steak Sandwich with seedy mustard aioli, cherry tomatoes, pickled onion, salad leaves, manchego on sourdough + fries 29 SIDES				
Avocado on Toast (v, vgo, gfo) meredith's goats cheese, cherry tomatoes, herb salad, lemon + chilli, seedy sourdough ~ add poached egg +3	25					
Field Mushrooms (v, gf) crispy polenta, smokey hummus, pesto, herb salad, poached eggs + manchego cheese	26	egg herb hollandaise roasted roma tomatoes	3 3 5	roast mushroom halloumi bacon	6 6	
Baba Ganoush (v, gfo) eggplant, roasted roma tomatoes, grilled halloumi, pomegranate, herb salad, poached eggs, seedy sourdough	26	sautéed greens meredith's goats chees half avo	5 se 5 6	potato hash grilled chicke fries	7 8 8	
Roast Cauliflower Salad (vg, gf) with smokey hummus, quinoa + herb salad, pomegranate dressing + du	ıkkah 25					
Spiced Cumin Chicken Salad (gf) with broccolini, sweet potatoes, greens, quinoa, almond dukkah + capsicum romesco	26	10% surcharge on weekends / 20% on public holidays While we offer low gluten menu options, we are not a gluten-free kitchen. Cross contamination could occur & we are unable to guarantee dishes to be completely free of allergens. Please advice us of any dietary requirements when you order.				
Lobster & Prawn Benedict (qfo)		v / vegetarian vg /	⁄ vegan	vo / vegetarian option	vgo / vegan option	
chive + butter poached lobster & prawns, mixed leaves, salmon roe, herbed hollandaise, crispy potatoes, poached eggs + milk bun	30.5	gf / gluten friendly	gfo / gluten fri	endly option	no menu changes on weekends	

SOMETHING TO DRINK

HOT COFFEE		COLD PRESSED JUICES		
Espresso	3.7	Kale, celery, apple, lemon + ginger	7.!	
Double Espresso	4.8	Beetroot, orange, carrot + apple		
Long Black	4.7	Watermelon, apple + mint		
White	5.2	Fresh Orange Juice		
Piccolo	4.2		7.!	
Batch Brew	5.5			
Hot Choc	5.5	FIZZ		
Matcha	5.5			
Chai	5.5	Kreol mango, lime + turmeric		
Turmeric	5.5	<pre>Kreol passionfruit + orange Unlimited sparkling water (for table)</pre>		
COLD COFFEE				
Iced Long Black	4.7	@rustica_hq		
Iced Latte	6			
Iced Mocha	8.5			
Iced Coffee	8.5			
Iced Chocolate	8.5	Knead catering?		
Cold Brew	6.2			
		We've got you covered. Ask one of our friendly team for details.		
TEA				
English Breakfast	5			
Earl Grey	5			
Chamomile	5	rusticasourdough.com.au		
Green	5			
Lemongrass Ginger	5			
Peppermint	5		BUSTIGA	