

BREAKFAST

(available all day)

VANILLA YOGHURT PANNA COTTA, CHAI POACHED,
PEAR, BLACK CHIA SEEDS, HOUSE GRANOLA
+ STRAWBERRY DUST (V) \$ 14.00

HOUSE MADE MUESLI, POACHED RHUBARB,
BLUEBERRIES TOASTED COCONUT, CITRUS
HONEY LABNEH (V) \$ 14.00

WHOLEMEAL WAFFLES W RASPBERRIES,
NUTELLA MASCARPONE, TOASTED
HAZELNUTS BERRY COULIS + MICRO MINT (V) \$ 17.00

RUSTICA BREAKY BOARD - SMASHED AVO,
WHOLE ROASTED HEIRLOOM TOMATOES, POACHED EGG,
OLIVE SOURDOUGH, BIRCHER MUESLI + OJ. (V) \$ 17.00

BREAKFAST SALAD - WILD RICE, TRIO QUINOA,
KALE, BABY SPINACH, TOASTED ALMONDS, CURRANTS,
GOATS CHEESE + POACHED EGG (V) \$ 14.00

CHILI SCRAMBLED EGGS W BACON, SPRING
ONION, MANCHEGO CHEESE ON SOURDOUGH \$ 17.00

SMASHED AVO, PICKLED RED ONION, PERSIAN FETA,
BEETROOT RELISH, TOASTED SEEDS + POACHED
EGGS W SOURDOUGH \$ 17.00
ADD BACON + \$3
ADD CURED TROUT + \$4

EGGS BENEDICT - POACHED EGGS, TABASCO
HOLLANDAISE, FENNEL + RED RADISH SALAD
W PUMPKIN SOURDOUGH + YOUR CHOICE OF
PULLED PORK OR CURED TROUT \$ 19.00

SAUTEED MUSHROOMS, MIXED GREENS, TALEGGIO
CHEESE, POACHED EGGS, WHITE TRUFFLE OIL +
KALE AND WALNUT PESTO W OLIVE + BASIL
SOURDOUGH (V) \$ 19.00

RUSTICA

— CANTEEN —

BREAKFAST

(available all day)

SMASHED SWEET POTATO, GOATS CURD,
POACHED EGGS, HAZELNUT DUKKAH + QUINOA,
SOY, LINSEED SOURDOUGH (V) \$ 17.00

EGGS ANYWAY ON RUSTICA SOURDOUGH \$ 9.00

SIDES

EGGS, ROASTED HEIRLOOM TOMATOES, SPINACH,
HOLLANDAISE \$ 3.00

BACON, PERSIAN FETA, SMASHED AVO, SMASHED
SWEET POTATO \$ 4.00

CURED TROUT \$ 5.00

SANDWICHES

(available after 11am)

PEPPERED BRISKET, HOUSE PICKLES, SMOKED
CHEDDAR, DIJON AIOLI, WATERCRESS
W CIABATTA ROLL \$ 14.50

FREE RANGE SMOKED CHICKEN, BRIE CHEESE,
PICKLED RED ONION, SEEDED MUSTARD AIOLI, MIXED
GREENS W SOURDOUGH \$ 14.50

SPICED PULLED PORK, APPLE, RED CABBAGE +
FENNEL SLAW, GARLIC AIOLI + BRIOCHE BUN \$ 15.50

ARTICHOKE, CAPERS, GRILLED FONTINA CHEESE,
BABY SPINACH, RED ONION W SOURDOUGH (V) \$ 12.50

SLOW ROASTED LAMB SHOULDER, ROSEMARY, GARLIC
MINT YOGHURT, POMEGRANATE, BABY COS LETTUCE,
LEMON SUMAC SALT W DEMI BAGUETTE \$ 14.50

SALADS

(available after 11am)

HONEY ROASTED BRUSSEL SPROUTS, CANDIED
BEETROOT, BROCCOLINI, BASIL, TOASTED
WALNUTS, GREENS + GOATS CHEESE \$ 14.00

ROASTED CAULIFLOWER, SUMAC, RED ONION,
BABY SPINACH, KALE, TOASTED PINE NUTS
POMEGRANATE + GORGANZOLA (V) \$ 16.00

SLOW ROASTED LAMB SHOULDER, MINT, BABY
PEAS, ROCKET, PARSLEY, WITLOF, RADICCHIO,
PECORINO PEPATO + TOASTED ALMONDS \$ 16.50

CAYENNE CHICKEN, PINTO BEANS, SHAVED
CABBAGE, TRIO QUINOA, GRILLED CORN,
CORIANDER, JALAPEÑOS + TOASTED PEPITAS \$ 16.50

YOUR CHOICE OF MEAT W ROASTED MAPLE
SWEET POTATO, PARSLEY, LENTILS, MIXED
GREENS, RADICCHIO, FETA + HAZELNUT DUKKAH \$ 16.00

DRINKS

RUMBLE COFFEE

BLACK \$ 3.80

WHITE \$ 3.80

COLD BREW \$ 5.00

FILTER \$ 4.00

CHAIBOY CHAI \$ 4.50

HOMIES TEA \$ 4.00

KOKO DELUXE HOT \$ 4.50

CHOC

MINERAL WATER \$ 4.00

COCONUT WATER \$ 4.50

AYOGO COLD PRESS JUICE
(HAS AYOGO)

SEE DISPLAY \$ 6.50

SOFT DRINKS \$ 3.00

 @rustica_hq

PASTRIES + SWEETS

ALMOND CROISSANT TWICE BAKED. FRANGIPANE, CREME PATISSIERE, FLAKED ALMONDS	\$ 6.50	PASSIONFRUIT + COCONUT CAKE COCONUT DAQUOISE, CRISPY FEUILLETINE, COCONUT MOUSSE + PASSION FRUIT GLAZE	\$ 7.50
LIME + COCONUT CROISSANT TWICE BAKED, COCONUT FRANGIPANE, LIME CURD + SCORCHED MERINGUE	\$ 6.50	FLOURLESS CHOC + RASPBERRY CAKE CHOC BISCUIT, CHOC GANACHE, RASPBERRY SYRUP, RASPBERRY JAM (GF)	\$ 7.50
ISPAHAN CROISSANT TWICE BAKED. ROSE, LYCHEE, ALMOND, RASPBERRY	\$ 6.50	CHOC + HAZELNUT BROWNIE SLICE RICH CHOC+ HAZELNUT BROWNIE, MILK CHOC CHANTILLY + SMASHED HAZELNUTS	\$ 7.50
CROISSANT - 'NUFF SAID	\$ 4.50	VANILLA SLICE THICK CARAMELIZED PUFF PASTRY + VANILLA MOUSSELINE	\$ 6.50
CRONUTS LAMINATED BUTTER PASTRY DEEP FRIED THEN FILLED AND TOPPED. SEASONAL FLAVOURS	\$ 6.50	ESPRESSO TART ESPRESSO GANACHE, COCAO NIB CRISP W VANILLA MARSCAPONE	\$ 7.50
DANISH CREME PATISSERIE, FRESH BLUEBERRIES.	\$ 6.50	PASSIONFRUIT TART PASSIONFRUIT CURD, SHORTCRUST PASTRY + MARSHMALLOW	\$ 7.50
BRIOCHE DONUTS DEEP - FRIED BALLS OF BRIOCHE GOODNESS. ASSORTED FLAVOURS	\$ 4.50	BERRY TART MIXED FRESH BERRIES + VANILLA BEAN CRÈME PÂTISSIERE	\$ 7.50
ECLAIRS ASSORTED FLAVOURS	\$ 6.00	BANANA + PECAN LOAF FULL OF AUSSIE BANANAS	\$ 4.50

SOURDOUGH

RUSTICA SOURDOUGHS ARE HAND CRAFTED DAILY BY OUR BAKERS IN FITZROY. "THE MOTHERS" WERE CREATED NATURALLY IN 2011 USING ONLY FLOUR AND WATER, TODAY THEY ARE NURTURED AS THE BASIS FOR ALL OUR BREADS. THE FERMENTATION PROCESS IS A MINIMUM OF 36HRS, THIS COMBINED WITH A HIGH MOISTURE CONTENT RESULTS IN A FULLER FLAVOUR WITH A SUBTLE SOURNESS AND A SOFT LIGHT CRUMB TEXTURE IN EACH LOAF.

ORGANIC WHITE CASALINGA	\$ 7.00
OLIVE + BASIL VIENNA	\$ 7.50
APRICOT, DATE + WALNUT TIN LOAF	\$ 7.50
FIG + FENNEL FICELLE	\$ 6.00
VINEFRUIT + ROSEMARY VIENNA	\$ 6.00
SPICED FRUIT TIN	\$ 7.00
LIGHT RYE	\$ 7.00
QUINOA, SOY + LINSEED	\$ 7.00
SEEDY WHOLE - WHEAT	\$ 7.00

SEMI SOURDOUGH

CIABATTA	\$ 4.50
ROASTED PUMPKIN	\$ 7.00
CORN	\$ 7.00

SPECIALTIES

BRIOCHE	\$ 7.50
BAGUETTE	\$ 4.00