

AVAILABLE TUESDAY TO SUNDAY

THE MORNING RITUAL \$15

2 Eggs your way on toasted sourdough and butter (V,GFO)

MORNING HONEY \$14

Fruit Toast with homemade jam & maple mascarpone (V)

THE DAILY SOAK \$24

Overnight soaked oats, apple, raspberry labneh, seasonal fruits and berries, passionfruit puree, mixed berry coulis, blueberry chai (VE)

BRIOCHE INDULGENCE \$25

Golden brioche, almond crumble, crème brûlée foam, mixed berry Compote, seasonal fruits and berries, maple syrup. (V)

AVOCADO ALCHEMY \$26

Sundried tomato pesto, turmeric pickled zucchini, goat cheese mousse, heirloom tomatoes, finger lime, poached egg on sourdough toast. (V,GFO)
Extra poached Egg \$3

MALABAR HEAT \$24

Chilli scramble on flaky malabar roti, chorizo, fresh chilli, housemade Umami chilli oil and mango chutney (VO,GFO)

UMAMI FOREST \$26

Charcoal Brioche, kale, miso mushrooms, truffle mayo, homemade chilli jam, poached egg, enoki floss & miso glaze (V,VEO,GFO)
Add poached egg \$3

RUSTIK STACK \$25

Eggs your way on sourdough, bacon, chicken herb & garlic sausages, grilled tomato, hash brown grilled thyme soy mushrooms.

CILBIR EGGS \$25

2 poached eggs, pomegranate mint labneh, pickled red onions, harissa butter, black olive soil, confit cherry tomato, with toasted Focaccia (V,GFO)

Add Grilled Chorizo/Halloumi - \$6

NDUJA NOIR \$25

2 fried eggs with calabrian Nduja on buttered rye Sourdough, parmesan espuma (foam), house hot honey, pickled onions, fingerlime and basil oil drizzle. (GFO)

BRISKET BENEDICT ROYALE \$28

Poached eggs, 24hr slow cooked beef brisket on housemade potato leek rösti, chipotle hollandaise with fresh fennel, apple and sliced grapes slaw. (GF)

RICOTTA CLOUD \$24

Honey whipped ricotta on sourdough, confit tomatoes, basil oil, black olive crumble, turmeric pickled zucchini, poached egg (V,GFO)
Add Mortadella \$6

MINNIE'S PANTRY SCRAMBLE \$24

Scrambled eggs, chilli, garlic, onion, tomato, avocado salsa, spices, fried shallots, fresh coriander, malabar roti (V,GFO)

THE RUSTIK CLUCKER \$26

Buttermilk soaked crispy chicken thigh on toasted milk bun, slaw, chipotle mayo, jalapenos, cheese sauc, shoestring fries

SPANISH FOLD \$26

Thyme roasted potatoes, caramelised onions, manchego and cheddar cheese folded through a soft spanish omellete with confit tomatoes and smoked chorizo (VO,GFO)

TOKYO HARVEST BOWL \$28

Matcha soba noodles, yuzu cured salmon, shiso leaves, edamame, carrots, red cabbage, nori, furikake, Yuzu miso dressing.
Add Miso Soup \$4

ADD ONS

Bacon/Halloumi/Chorizo/ Scrambled Egg/ Mortadella Smoked Salmon \$6

Hash Browns/Avocado/ Spinach/ Tomato/ Feta/ Mushrooms \$5

Chilli Jam/Hollandaise/Aioli/ Poached or Fried Egg/Relish/ Truffle or Chipotle Mayo \$3

LITTLE RUSTLERS \$13

Fish Tenders and Chips

Chicken and Chips

Egg and Bacon Roll w/ Ketchup and Cheese

Nuggets and Chips

Waffle and Vanilla Ice Cream

V - VEGETARIAN VO - VEGETARIAN OPTION

VE- VEGAN VEO - VEGAN OPTION

GFO- GLUTEN FREE OPTION

PLEASE ADVISE STAFF OF ANY ALLERGIES

OUR MENU IS THOUGHTFULLY CURATED WITH FLAVOUR BALANCE. PLEASE NO MODIFICATIONS EXCEPT DIETARIES

DRINKS MENU

HOT DRINKS

COFFEE \$5/\$6

Latte / Cappuccino / Flat White /
Long Black / Magic / Short Mac/
Long Mac / Chai Latte/ Mocha/
Hot Chocolate/ Espresso/
Double Espresso/ Piccolo
Extra shot/ Alternate milk/ Syrups
\$0.9

TEA \$5

English Breakfast/ Lemongrass
Ginger/ Peppermint/ Green Tea/
Earl Grey/ Chamomile

MATCHA \$6/\$7.5

TURMERIC LATTE \$6/\$7.5

PRANA STICKY LEAVES CHAI \$7

SMOOTHIES

GREEN SMOOTHIE \$12

Kale, spinach, celery, mint,
apple juice, lemon juice, coconut
water

BERRY SMOOTHIE \$12

Mixed Berry, banana, mango,
apple Juice, coconut water

BANANA SMOOTHIE \$12

Banana, yoghurt, cinnamon,
honey, milk
Add Musashi Whey Protein +\$3

MANGO SMOOTHIE \$12

Mango, banana, yoghurt, milk,
honey
Add Musashi Whey Protein +\$3

COLD DRINKS

COFFEE \$8.5

Iced Latte/ Iced Long Black /
Iced Mocha/ Iced Chai Latte/
Iced Chocolate/
Iced Dirty Chai

ICED MATCHA \$10

ICED COFFEE \$10

Iced Coffee with Vanilla
Ice Cream and Whipped Cream
Chocolate Drizzle

ICED YUZU COFFEE \$10

Espresso, coconut water, yuzu, ice

ICED STRAWBERRY MATCHA \$10

Crushed fresh strawberries,
strawberry puree, matcha,
milk on ice

COLD BREW W/ CHAI FOAM \$10

St Ali Cold Brew on Ice with
Chai Foam

ICED TIRAMISU LATTE \$10

Iced Latte with Marscapone Cream

BLUE HEAVEN SPIDER \$8.5

Ice Cream, Soda, Blue Heaven Syrup,
Whipped Cream

ALTERNATE MILK FOR ALL ICED DRINKS +\$0.9

MILKSHAKES

CLASSIC MILKSHAKES \$9.5

KIDS CLASSIC MILKSHAKES \$6.5

Chocolate/ Strawberry/ Blue Heaven/
Vanilla/ Banana/ Choc Banana/

All Served with Whipped Cream

LIL EXTRA MILKSHAKES \$11.5

Peanut Butter Brownie/ Oreo/
Ginger Bread

CLASSIC COLD DRINKS

SOFT DRINKS \$5.5

Coke/ Coke Zero/
San Pellegrino Sparkling Water

ORGANICS SOFT DRINKS \$6.5

Organic Cola/ Lemonade/ Lemon Lime
Bitters/ Blood Orange Soda/
Ginger Beer

ORGANICS COLD PRESSED

JUICE BLENDS \$6.5

Australian Orange
Mango Smoothie
Dark Heart - Beetroot, Apple, Purple
Carrot, Ginger, Lemon
Green Smoothie - Kiwifruit, Pear,
Lime, Mango
Glow Bright - Apple, Carrot, Lemon,
Ginger

AVAILABLE MONDAY- SUNDAY

BREAKFAST

MINI HAM AND CHEESE CROISSANT \$7.5

Lightly toasted mini croissant w ham and cheese

BREAKFAST WRAP \$12.5

Scrambled egg, bacon, spinach, aioli, cheese

BREAKFAST ROLL \$12.5

Lightly toasted soft milk bun, sunny side up egg, spinach, cheese, tomato relish

BACON AND EGG MUFFIN \$9

English muffin, bacon and egg

EGG SPINACH AND MUSHROOM MUFFIN (V) \$9

English muffin, egg, mushroom, spinach and pesto mayo

SOMETHING SMALL

SAUSAGE ROLLS \$7.5

Classic Italian(Beef+Pork)
Butter Chicken
Chicken and Bacon

ROAST VEG FRITATA (V,GF) \$11.5

SRI LANKAN BEEF PAN ROLL \$5.5 EACH

MAC AND CHEESE BITES \$4 EACH

TUNA PATTIE W/ AIOLI \$11.5

CAKES AND SWEET SLICES

RUSTIK CARROT CAKE \$7.5

Moist housemade carrot cake, walnuts w cream cheese icing and pecans

RUSTIK BROWNIE (GF) \$7.5

Chocolate/ Raspberry chocolate

RUSTIK CARAMEL SLICE(GF) \$7.5

BERRY COCONUT SLICE (GF) \$7.5

VEGAN CHOCOLATE

RASPBERRY SLICE (VE, GF) \$7.5

LEMON YOGURT CAKE \$7.5

BERRY CHEESE CAKE \$7.5

PEANUT BUTTER PRETZEL SLICE \$7.5

GINGER LOAF \$7.5

LEMON LOAF \$7.5

BANANA BREAD \$5.5

MUFFIN OF THE DAY \$6/\$4

ASK OUR FRIENDLY STAFF FOR ANY SPECIALS

RUSTIK TOASTIES

HAM AND CHEESE \$12.5

TOMATO AND CHEESE \$12.5

HAM CHEESE TOMATO \$12.5

CHICKEN AVOCADO \$17

Roast chicken, mayo, avocado
Cheese, seeded mustard and parsley

GRILLED VEG AND PESTO \$17

Grilled eggplant, zucchini, red cap and pumpkin, pesto mayo and cheese
(Vegan Option Available)

REUBEN TOASTIE \$17

Corned beef, swiss cheese, dijon mustard, thousand island sauce, pickle, caramalised onions

TUNA MELT TOASTIE \$17

Spring water tuna, mustard mayo, spring onions, corn, cheese, red onion

CHICKEN PARMA BAGEL \$16.5

Chicken Schnitzel, napoli, spinach, tomato, relish, aioli, mozzarella

PASTRAMI FOCCACCIA \$16.5

Chicken Schnitzel, napoli, spinach, tomato, relish, aioli, mozzarella

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