

BREAKFAST

7.30 – 11.30 AM



Bacon & Egg Roll with smoked cheese, crispy shallots, sriracha mayo served on a milk bun **16**

Pair it with: Haloumi **+6** / Avocado **+5**

Heirloom Tomato with crushed avocado, ricotta, birdseed dressed with lemon and cherry vincotto or truffle feta sauce on sourdough (V, VGO, GFO, DFO) **23**

On a Homemade Gluten-Free Bread **+2** or pair it with: Soft Egg **+3.5** / Bacon **+6**

Artichoke Bruschetta with cottage cheese, shallots, crispy butter beans, snow pea tendrils & extra virgin olive oil (V, GFO) **23**

On a Homemade Gluten-Free Bread **+2**

P&R Berry Oats with blueberry chia seed compote, gingernut and coconut crumb (DF, V) **17**

Sliced Ham and cheddar cheese toastie with caramelised onions (GFO) **17**

Level it up: Add Sliced Tomato **+2** / Relish **+1** / Homemade Gluten-Free Bread **+2**

Smoked Salmon Bagel served with cream cheese, fresh rocket, capers and Spanish onions **17**

Two Soft Boiled Eggs on sourdough toast (V, GFO, DFO) **15**

On a Homemade Gluten-Free Bread **+2**

Sourdough Toast served with pepe saya butter (V, VG, GFO) **8**

Gluten-Free Bread **+2** / Vegemite **+1** / Honey **+1** / Pepita Butter **+2** / Today's Jam **+1**

BREAKFAST SIDES

Bacon 6 / Oyster Mushrooms 8 / Stracciatella Cheese 6 / Wilted Spinach 4
Half Avocado 5 / Soft Egg 3.5 / Dressed Heirloom Tomatoes 5 / Ricotta 4
Smoked Salmon 9 / Haloumi 6 / Extra Pepe Saya Butter 0.5

We are cash-free. We may not be able to accommodate substitution.

V – Vegetarian | VG – Vegan | GF – Gluten Free | DF – Dairy Free | GFO, VGO, DFO options may be available.

LUNCH

11.30 – 2.30 PM



Asparagus Risotto with leeks, lemon zest, oyster mushrooms, basil & pine nuts
(GF, DFO, VGO, V) **26**

Slow-cooked Shredded Beef ragu, homemade pappardelle, parmesan & fresh
parsley (DFO) **29**

Coconut Black Rice Chicken with paw paw salsa, kaffir dressing, peanut & chili
crumbs (DF, GF, VGO) **29**

Heirloom Tomato with crushed avocado, ricotta, birdseed dressed with lemon
and cherry vincotto or truffle feta sauce on sourdough (V, VGO, GFO, DFO) **23**
On a Homemade Gluten-Free Bread **+2**

Artichoke Bruschetta with cottage cheese, shallots, crispy butter beans, snow
pea tendrils & extra virgin olive oil (V, GFO) **23**
On a Homemade Gluten-Free Bread **+2**

Red Snapper with smoked salmon cream cheese, roasted seasonal vegetables,
chopped parmesan, black quinoa & chilli oil (GF) **32**

Chicken Pita with black garlic skordalia, pickles, greens, radish, mint, parsley &
truffle feta sauce **19**

Sliced Ham and cheddar cheese toastie with caramelised onions (GFO) **17**
Level it up: Add Sliced Tomato **+2** / Relish **+1** / Homemade Gluten-Free Bread **+2**

SANDWICHES

Stracciatella and Prosciutto Focaccia **19**
Stracciatella cheese, prosciutto, olive oil, rocket and fig jam

Egg and Cheese Ciabatta **18**
Soft eggs, caramelised onion, dijonnaise, mayonnaise, cheddar, rocket and lettuce

LUNCH SIDES

Half Avocado 5 / Oyster Mushrooms 8 / Dressed Heirloom Tomatoes 5 / Smoked Salmon 9
Haloumi 6 / Chicken 6

DRINKS



COFFEE

TRAILBLAZER 5.5
House Blend
Sweet, Smooth & Fruity.
Iced +1.4 | Mocha +0.3

PORTER ST 5.5
Blend
Bold, Malty & Dark Chocolate.
Iced +1.4 | Mocha +0.3

PIONEER 5.5
Blend
Velvety, Caramel & Spicy.
Iced +1.4 | Mocha +0.3

SINGLE ORIGIN

Please ask our staff for today's feature offerings.

BLACK 5.5
Single Origins / House Blend
Iced +1.4

BATCH BREW 5.5
COLD BREW 6.9
BARISTA BREAKFAST 15
*Selection of P&R approved coffee served three ways:
Flat white, double espresso & filter*

P&R NITRO BLACK CAN 5
P&R OAT MILK LATTE CAN 5.5

EXTRAS
Large 1
Alternative Milk 0.8
Decaf, Strong 0.6

SIGNATURE DRINKS

DRAGON TRAIL 12
Trailblazer cold brew, lychee & panela shaken with ice.

THE "PATT" 9
Matcha, berry jam & oat milk on ice.

CRIMSON SUNSET 12
Trailblazer cold brew, strawberry syrup, panela & rose petals shaken with ice.

SPICY CHOCOLATE 9
Daintree chai & chocolate served hot.

TEA & CHOCOLATE

LOOSE LEAF TEAS 6.1
Breakfast Blend (India)
Earl Grey (Sri Lanka)
Green Tea
Oolong
Liquorice & Peppermint
Lemongrass & Ginger
Chamomile
Rooibos

DAINTREE STICKY CHAI 7.2
CHAI LATTE 5.5

MATCHA LATTE 5.8
Iced +1.4

HOT CHOCOLATE 5.5
Iced +1.4



DRINKS

SOFT DRINKS

DAYLESFORD & HEPBURN 5

Ginger Beer
Pink Grapefruit
Organic Cola

D&H STILL SPRING WATER 4 (330mL)

D&H SPARKLING WATER 4 (330mL)

SPARKLING CARAFE 5.5 (500mL)

SIMON SAYS JUICES

ORANGE 10 Just orange (Pulp 'n all).

PINK 10 Grape, raspberry, pink lady apple.

GREEN 5 10 Curly kale, celery, granny smith apple, lemon.

RED 10 Beetroot, carrot, pink lady apples, young ginger.

GOLD 10 Carrot, pink lady apples, young ginger, turmeric root.

WINE

GOOD INTENTIONS 21 / 45 CHARDONNAY 2023

ADA RANDY MANDY 19 / 65 PINOT BLANC 2023

DELINQUENTE 17 / 62 ROSATO 2023

SIGURD CARIGNAN 2021 23 / 69

BEER

YOUNG HENRY'S LAGER 8 (4.2% / 375mL)

YOUNG HENRY'S NEWTOWNER 8 PALE ALE (4.8% / 375mL)

HEAPS NORMAL QUIET XPA 8 (<0.5% / 375mL)

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