

rustic gourmet

ALL DAY BRUNCH MENU

housemade muesli with yogurt, fresh fruit & milk	10. ⁹
french toast with seasonal fruit and maple syrup	14. ⁹
sourdough fruit toast	7
croissant – with Beerenberg jam	7
croissant – with ham & cheese	9. ⁹
BLT – bacon, lettuce, tomato , chutney & mayo on turkish roll	13. ⁵
BLAT – BLT add avocado	14. ⁵
bacon & egg roll with tomato chutney & mayo	14. ⁵
free range eggs with sourdough toast & roast tomato	12
- mushrooms avocado spinach ... each	4
- bacon chorizo haloumi ... each	5
- premium smoked salmon with horseradish cream	6. ⁵
kiddies breakfast – 1 egg & toast soldiers	6
omelette with mushroom, spinach & gruyere	19. ⁹
seasonal fritters with smashed avo, beetroot relish, horseradish cream & poached eggs	19. ⁹
smashed avo with haloumi, poached eggs & sourdough	19. ⁹

Please order at the counter

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LUNCH MENU

salad plate	- regular	15. ⁹
	- large to share	19. ⁹
	- small	9. ⁹
add	- housemade dip	3
	- grilled sourdough (per piece)	3 6. ⁵
	- grilled chicken	6. ⁵
	- premium smoked salmon	
roast pumpkin tart with caramelised onion & goats curd		8
smoked salmon tart with caramelised onion, fetta & dill		8
roast vegetable frittata with caramelised onion & fetta		8. ⁵
tart OR frittata with salad		15. ⁹
seasonal fritters with smashed avo, beetroot relish, horseradish cream and your choice of bacon, smoked salmon OR salad		19. ⁹

* check with staff for daily specials and toasties

RG Philosophy

At Rustic Gourmet, our philosophy is simple.....we make real food from scratch. Everything is freshly made using the highest quality seasonal produce, locally sourced where possible.

We offer a delicious range of in-house produce including take home meals, whole cakes, tarts and frittatas. Talk to us about catering for your next corporate or private function.

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