

rustic gourmet

BRUNCH MENU

Available 7.30am till 11.30am Monday – Friday

Weekend all day:

fresh fruit salad with yogurt	9. ⁹
housemade muesli with yogurt, fresh fruit & milk	10. ⁹
Boulangerie 113 sourdough fruit toast	6
croissant – with Beerenberg jam	6
croissant – with Barossa ham & cheese	9. ⁵
BLT – bacon, lettuce, tomato on turkish roll	13. ⁵
BLAT – bacon, lettuce, avocado, tomato on turkish roll	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
- Barossa bacon chorizo haloumi ... each	4. ⁵
- premium smoked salmon with horseradish cream	5. ⁵
kiddies breakfast – 1 egg (poached or scrambled) & toast	6
omelette with mushroom, spinach & gruyere	18. ⁹
seasonal fritters with poached eggs	18. 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
	- side serve	9. ⁹
	- add grilled chicken	6. ⁵
grilled sourdough (per piece)		3
housemade dip		3
soup served with grilled sourdough (April – October)		13. ⁹
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
tartine – grilled sourdough with seasonal toppings		16. ⁹
seasonal fritters with RG salad OR Barossa bacon OR smoked salmon		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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