

ALL DAY MENU

housemade muesli with yogurt, seasonal fruit & milk	12	RG salad plate... regular	16
sourdough fruit toast	7	large to share	25
croissant with Beerenberg jam	6	extras.....	
croissant with ham & cheese	9. ⁹	- premium smoked salmon	6. ⁵
french toast with seasonal fruit, yogurt, maple & chopped pistachios	15	- grilled sourdough (per piece)	3
BLT bacon, lettuce, tomato, chutney & mayo on grilled turkish roll	13. ⁵	- housemade dip	3
BLAT bacon, lettuce, tomato, avo, chutney & mayo on grilled turkish roll	15. ⁵	grilled free range chicken salad with today's RG salads	21. ⁵
bacon & egg roll with tomato chutney & mayo	15. ⁵	roast pumpkin tart with caramelised onion & goats curd	8
free range eggs with grilled sourdough & roast tomato..... add	12	smoked salmon tart with caramelised onion, fetta & dill	8
- mushrooms avocado haloumi (each)	5	roast vegetable frittata with caramelised onion & fetta	8. ⁵
- bacon chorizo (each)	5	tart OR frittata with RG salads	16
- premium smoked salmon with horseradish cream	6. ⁵	grilled free range chicken burger with haloumi, chutney, mayo, avo beetroot relish & mixed greens	17
kiddies breakfast – 1 egg & toast soldiers (scrambled, poached or fried)	6	Check out our daily specials, toasties, fresh cakes & pastries	
sweetcorn fritters (GF) with smashed avo, beetroot relish & horseradish cream plus your choice of	21. ⁵	✓ delicious takehome meals & fresh produce	
poached eggs bacon premium smoked salmon RG salad		✓ catering & function space	
smashed avo - sourdough, grilled haloumi, poached eggs & roast tomato	21. ⁵	REAL FOOD MADE FROM SCRATCH	
<i>Gluten Free Bread</i>	+1	everything is freshly made in-house using premium, local & seasonal ingredients	
share platter - RG housemade dip, olives & grilled piadina	15	please order at the counter	
soup (April – October) with grilled sourdough	15		

**rustic
gourmet**

rustic

non alcoholic	DRINKS MENU	south australian alcoholic beverages	glass	bottle
	S L			
locally roasted D'Angelo Coffee & Adelaide Hills Tweedvale Milk		Bird in Hand Sparkling Pinot Noir 2020	10	40
short black	3	<i>Adelaide Hills</i>		
flat white, long black, latte, cappuccino	4 5	Daosa Sparkling Pinot Noir & Chardonnay 2018	14	56
long / short macchiato, piccolo	4 5	<i>Picadilly Valley, Adelaide Hills</i>		
mocha	4. ⁷ 5. ⁷	Vinteloper Pinot Gris 2020	12	48
<i>extra shot</i>	+ 50c	<i>Fleurieu + Adelaide Hills</i>		
hot chocolate	4. ² 5. ²	Fox Gordon Fiano 2018	12	48
chai latte	4. ² 5. ²	<i>Adelaide Hills</i>		
dirty chai	4. ⁷ 5. ⁷	La Prova Rosato 2020	12	48
Scullery Made Tea (Barossa Valley) single pot	4	<i>Adelaide Hills</i>		
barossa breakfast, orange earl, green, chai		Simon Tolley Pinot Noir 2020	12	48
peppermint, camomile		<i>Adelaide Hills</i>		
smoothies – mixed berry OR banana	8	Bird in Hand 'Two in the Bush' Shiraz 2019	12	48
with milk, greek yogurt & honey		<i>Adelaide Hills</i>		
<i>alternative milks – almond, soy, coconut, oat, lactose free</i>	+ 1	Adelaide Hills Apple Cider		8
freshly squeezed juice	8	Mismatch Lager		8
apple, orange, carrot, cucumber, celery, mint, ginger,		Vale Ale, Willunga		8
pineapple & watermelon (seasonal)		78 degrees Gin & Strange Love tonic		12. ⁵
Sparkling Mineral Water 300ml 750ml	3. ⁵ 7. ⁵	Vodka O		12. ⁵
Strange Love – ginger beer, lemon squash	5	Aperol Spritz		14
Emma & Toms – sparkling raspberry, lemon lime bitters	5			
Utonic Kumbucha – ginger tumeric, mixed berry, pomegranate	5			

please order at the counter

