

ALL DAY MENU

6:30 – 2:00

Brekkie Wrap	13
scrambled egg, grilled bacon, avocado, mixed leaves, house relish	
Brekkie Roll	12.5
grilled bacon, fried egg, cheddar, bbq mayo on toasted brioche	
Savoury Croissant	13
ham / cheese tomato / cheese (v)	
Eggs on Toast	14
2 free range eggs on toasted sourdough served w/ salad & house tomato relish on side	
Avocado on Toast (v) vegan option	14
avocado, fetta, olive oil, balsamic glaze, pepita on toasted sourdough +2 poached eggs +6	
Granola Bowl (v, df) vegan option	14
toasted granola w/ dried cranberry, nuts&seeds, fresh seasonal fruit, coconut yoghurt and honey	
Brioche French Toast	15
w/ seasonal fruit, nuts, maple, ricotta on side	
Quesadilla	17
chorizo, avocado, tomato, mushroom, cheddar, jalapeno on toasted tortilla	
Bruschetta (v) vegan option	17
baked heirloom cherry tomato, mushroom, fetta, house pesto, balsamic on toasted sourdough	
Bagel Benny	19
- w/ smoked leg ham	21
- w/ grilled bacon	21
- w/ smoked salmon	23
2 poached eggs, spinach, hollandaise on toasted bagel	
Salad of the Day	14
see the special board at the counter	

GRAB&GO

HOUSEMADE		
Granola w/ Coconut Yoghurt & Fruits (v, df)		11
Banana Bread (toasted w/ butter)		7
Muffin		7
Protein Ball (gf)		4.5
Brownie Bites (gf)		6
Peanut Butter Cookie (vegan, gf, df)		6
PASTRY		
Croissant		7
Cherry Danish		7.5
Pain Au Chocolat		8
Almond Croissant		8
TOAST		
Date & Apricot Toast (add ricotta honey +\$1.5)		6.5
Sourdough Toast (2) w/ choice of spread		7
Bagel(plain or seeded rye) w/ cream cheese		7.5
Spread 🙌		
butter / nuttalex / vegemite / peanut butter / house jam / honey		
ADD-ON		
2 eggs / smoked salmon (2) / chorizo		6
grilled bacon (2) / avocado (half)		5
baked mushroom / wilted spinach		4
1 egg / grilled tomato / fetta		3
extra toast / housemade pesto		2
franks hot sauce / sriracha / house relish		FOC

TOASTIE & SANDWICH (gf option)

(add a coffee and get \$2 off!)

Ham & Cheese (sliced tomato +2)	12
smoked leg ham, cheddar, dijon mustard	
Tomato & Cheese (v) vegan option	12
sliced tomato, cheddar, dijon mustard	
Mushroom (v) vegan option	14
baked mushroom, cheddar, baby spinach, house pesto	
Tuna Melt	14
tuna, sweet corn, red onion, cheddar, mayo	
Spicy Chicken & Avocado	15
pulled chicken breast, avocado, mixed leaves, cheddar, sriracha mayo	
Classic BLT	15
grilled bacon, tomato, mixed leaves, aioli	
Smoked Salmon	16
smoked salmon, cream cheese, caper, red onion, spinach on toasted bagel	



FLIP FOR DRINKS 🙌

Please place your orders at the counter or
via the QR code

COFFEE

Black double shot today's single origin	5.6
White on organic pioneer blend	5.6
Batch Brew served in mug on today's single origin	6.2
Pourover Filter V60 brew hot or iced on today's washed or natural single origin	from 10
Expedition Serve preserved micro lot specialty single origin served as double espresso or V60 filter	from 14
Coffee Flight a selection of 3 today's favourite brews speak to baristas if you have a specific request	15

EXTRA

large size	+1.2
on today's single origin / decaf	+0.5
extra coffee shot / honey / caramel / vanilla	+0.7
lactose free milk +0.4	oat milk +0.6
soy milk +0.8	macadamia milk +0.8

PRE-BREWED

P&R iced flat white 240ml can on porter st blend	6.6
P&R iced long black 240ml can on Colombian single origin	6

NON COFFEE

Matcha Latte (df, gf) options below premium pure matcha from Kyushu, Japan premium sweetened matcha from Jeju, Korea	5.6
Hot Chocolate (df, gf) P&R signature chocolate blend (35% cacao)	5.6
Daintree Sticky Chai (Daintree, Australia) whole spices brewed on choice of milk	7
Chai Latte (df, gf) P&R spiced chai blend	5.6

CHILLED COFFEE / DRINK

Iced Magic small sized, pioneer double ristretto on milk	6.6
Iced Long Black on today's single origin	6.6
Iced Latte on organic pioneer blend	7.2
Iced Mocha on pioneer blend P&R chocolate blend	7.6
Chilled Batch Brew on today's single origin	6.6
Iced Matcha (df, gf) options below premium pure matcha from Kyushu, Japan premium sweetened matcha from Jeju, Korea	7.2
Iced Chocolate (df, gf) P&R signature chocolate blend (35% cacao)	7.2
Iced Chai (df, gf) P&R spiced chai blend	7.2

LOOSE LEAF TEA

brewed and served in mug

Organic Black breakfast blend (Korakundah, India) earl grey (Uva, Sri Lanka)	5.6
Gunpowder Green (Uva, Sri Lanka)	5.6
Asian Beauty Oolong (Fujian, China)	6.6
Tisanes peppermint (Western Nile, Egypt) rooibos (South Africa) lemongrass & ginger (Stoneyfield Estate, Sri Lanka)	5.6

SOFT DRINK / JUICE

Famous Soda 330ml bottle ginger beer lemonade blood orange	6.2
Sipper Sparkling Iced Tea 330ml can earl grey lemon black peach	6
Cold Pressed Juice 350ml bottle pure orange 6.4 cloudy apple 6.4 antiox 7 (apple, raspberry, passionfruit, rhubarb) botanical 7 (apple, spinach, kale, cucumber, celery, lettuce, lemon, ginger)	

Pablo & Rusty's
COFFEE ROASTERS

Monday-Friday 6.30-14.30
*closed on public holidays