

DRINKS

HOT BEVERAGES

Roasted with intention, steamed to silk — the garden's morning ritual

	REG	LRG
FLAT WHITE	\$5.5	\$6
CAPPUCCINO	\$5.5	\$6
LATTE	\$5.5	\$6
LONG BLACK	\$5.5	\$6
ESPRESSO	\$4.5	
MACCHIATO	\$5	
PICCOLO	\$5	
MOCHA	\$6	\$6.5
HOT CHOCOLATE	\$5.5	\$6
CHAI LATTE	\$5.5	\$6
Our 7th Day spiced chai steamed with silky milk, dusted with cinnamon.		
DIRTY CHAI	\$7	\$7.5
Spiced chai crowned with a shot of espresso.		
BISCOFF LATTE	\$8.9	
Velvety espresso swirled with melted Biscoff, finished with cream and golden crumb.		
BABYCCINO	\$4	
LOOSE LEAF TEA (POT)	\$6.5	
English Breakfast · Earl Grey · Peppermint · Green Tea · Lemongrass & Ginger · Chamomile · Oriental Spice		

Alternative milks: soy, oat, lactose free, almond +\$1.3

Syrups: hazelnut, vanilla, caramel +\$1.2

· Decaf +\$1 · Extra shot +\$1.5

COLD BEVERAGES

Fizz, pop & sparkle, served ice-cold

	GLASS	JUG (1L)
SOFT DRINKS	\$5.9	\$18
COKE · COKE ZERO · LEMONADE · FANTA · SOLO · PINK LEMONADE · GINGER ALE · TONIC WATER · SODA WATER		
LEMON LIME BITTERS	\$7.5	\$21.5
BOTTLED JUICES	\$7.5	\$18
APPLE · ORANGE · PINEAPPLE · MANGO		
SPARKLING WATER	\$8.5	\$12.5
(500 ml) (750 ml)		
STILL WATER	\$6.9	\$12.5

Where nature meets the table

Make a Booking

To make a reservation, scan the QR code below



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Where nature meets the table



(V) VEGETARIAN (VGN) VEGAN
(DF) DAIRY-FREE (GF) GLUTEN-FREE

All care is taken in our kitchen; however, traces of gluten, nuts and dairy may be present. Please advise our friendly staff of any allergies or dietary requirements. We do not accept responsibility for an unfavourable outcome when modifying drinks or desserts.

\$3.5 PP CAKEAGE FEE APPLIES.
10% SURCHARGE APPLIES ON WEEKENDS.
15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS.
NO SPLIT BILLS DURING PEAK HOURS.



Drinks & Desserts MENU

BREAKFAST | LUNCH | DINNER

MONDAY - THURSDAY
7AM - 4PM

FRIDAY - SUNDAY
7AM - 4PM | 5PM - 9:30PM

Events at Rustic
Inquire Today



Head to our events page by scanning QR code

Where nature meets the table

DESSERTS

Enjoy our mouth-watering selection of desserts. All baked onsite, made with love by our pastry chef.

RUSTIC SIGNATURE

THE SECRET GARDEN ★ ◆ \$24.9
Our edible garden in a pot — silky coconut and lime panna cotta layered with raspberry gel, golden passionfruit syrup and seasonal fruits, blooming beneath chocolate soil and crunchy chocolate rocks.

RUSTIC WAFFLE TOWER (V) \$24.9
Golden Belgian waffles stacked high with caramelised banana and plump seasonal berries, crowned with velvety vanilla ice cream and a cloud of fairy floss with your choice of Nutella, chocolate, Biscoff or pistachio sauce.

CHOCOLATE BUDINO (V) \$19
Warm Italian chocolate pudding hiding a molten lava heart, paired with cool vanilla gelato and a ribbon of warm salted caramel.

KNEFEH FRENCH TOAST (V) ★ \$24.9
Thick-cut home-made French toast layered with warm, stretchy knefeh cheese, veiled in fairy floss and strewn with crushed pistachios and delicate rose petals with vanilla ice cream and a drizzle of rose syrup.

SWEET CLASSICS

PANCAKE STACK (V) \$18.9
Delicate golden pancakes tumbled with seasonal berries and vanilla ice cream, laced with a white fudge design. Choice of Biscoff, Nutella, pistachio sauce or maple syrup.

STICKY DATE PUDDING (V) \$17.5
Warm, buttery sticky date pudding drenched in caramel sauce, resting on a bed of Oreo crumbs with a scoop of vanilla gelato, finished with a dusting of icing sugar.

CRÈME BRÛLÉE (GF/V) ★ \$17.5
Silky citrus-vanilla custard beneath a crackling caramel shell, garnished with fresh blueberries and a dehydrated orange crisp.

CHEESECAKE SURPRISE \$18.5
A new creation every week — ask our friendly team which cheesecake surprise awaits today.

TIRAMISU (V) ★ \$17.5
The Italian classic — espresso-soaked sponge layered with clouds of rich mascarpone cream, finished with a dusting of dark cocoa.

NUTELLA PIZZA (V) \$18.5
Wood-fired pizza blanketed in warm Nutella, topped with fresh strawberries and banana beneath a dusting of icing sugar.

FROM THE GARDEN OVEN

SCONES (2) (V) \$14.5
Freshly home-baked scones, warm from our oven, dusted with icing sugar and served with jam and billowing cream.

SCONES (GF/VGN) \$16.5
Our garden home bake for everyone — fresh gluten-free or vegan home-baked scones with jam and dairy-free butter.

GELATO BAR

GELATOS (V) \$7.5 / \$12.5
Choose 1 or 2 scoops: Rocky Road | Cookies & Cream | Pistachio | Salted Caramel | Mango | Chocolate

AFFOGATO (GF/V) \$9.5
A bold espresso shot poured over creamy vanilla gelato, garnished with coffee beans where bitter meets sweet.
Add Frangelico, Kahlúa or Baileys +\$8.75

FRAPPES & ICED DRINKS

Frosty, frothy and a little bit fancy, our cold classics, garden style

ICED LATTE \$8.9
Double shot espresso poured slowly over ice and cold milk. Add pistachio sauce +\$2.5

ICED LONG BLACK \$7.5
Double shot espresso poured over ice and chilled water.

ICED COFFEE \$10.9
Double shot espresso, cold milk and vanilla gelato, crowned with whipped cream.

ICED MOCHA \$10.9
Double shot espresso and rich chocolate with cold milk, vanilla gelato and whipped cream.

ICED CHOCOLATE \$10.9
Melted chocolate swirled with cold milk, vanilla gelato and whipped cream.

ICED CHAI LATTE \$9.5
Our 7th Day spiced chai shaken with cold milk over ice, dusted with cinnamon. Make it dirty with a shot of espresso +\$1.5

BISCOFF FRAPPE \$13.9
Biscoff and vanilla blended thick with gelato and ice, crowned with whipped cream, a Biscoff biscuit and sprinkles.

NUTELLA FRAPPE \$13.9
Nutella and hazelnut blended thick with gelato and ice, crowned with whipped cream, a chocolate wafer and sprinkles.

MILKSHAKES

Old-fashioned shakes. spun thick & crowned with cream

TRADITIONAL MILKSHAKES \$10.9
Served with whipped cream. Kids \$6.9
STRAWBERRY · BANANA · CHOCOLATE · VANILLA · CARAMEL

Make it a thick shake +\$2

Alternative milks: soy, oat, lactose free, almond, skim +\$1.3

FRESH JUICES

Fruit & veg. freshly pressed into a glass

TROPICAL PUNCH ★ Favourite \$12.9
Mango, pineapple and watermelon blended with coconut water and a kiss of passionfruit.

VITAMIN C BOOSTER \$12.9
Fresh orange, strawberry, pineapple and ginger with coconut water.

WATERMELON BREEZE \$12.9
Chilled watermelon, coconut water, fresh lemon and mint.

GREEN DETOX \$12.9
Green apple, celery, cucumber, pineapple, mint and ginger with coconut water.

IMMUNITY BOOST \$12.9
Apple, orange, carrot and ginger. Garnished with fresh orange.

RUBY GLOW ◆ Exclusive \$12.9
Beetroot, green apple, carrot and ginger, brightened with lemon and coconut water.

SMOOTHIES

Blended whole fruit, naturally sweet

ACAI BERRY BREEZE \$14.5
Mixed seasonal berries, vanilla ice cream, plant-based milk and a scoop of açai with honey, granola and strawberry garnish.

MANGO TANGO \$13.5
Mango nectar, mango, banana and vanilla ice cream with a squeeze of lime, dried mango and coconut flakes. Add a scoop of vanilla protein +\$3.5

MOCKTAILS

All the garden party, none of the alcohol

LYCHEE LUCIOUS ★ Favourite \$13.9
Lychee, pineapple, lemonade and fresh lime blended with ice. Garnished with fresh lychee and mint.

VIRGIN MOJITO \$13.9
Muddled fresh lime, mint and sugar, churned over crushed ice and topped with lemonade and a splash of soda. Garnished with a mint bouquet. Make it Lychee, Mango or Strawberry +\$1

MANGBERRY \$13.9
Mango and lemonade blended with fresh lime, finished with a strawberry swirl. Garnished with dried mango and a fresh strawberry.

BLUE LAGOON ◆ Exclusive \$13.9
Apple, passionfruit, lemon, blue curaçao syrup & lemonade. Garnished with a lemon & mint.

VIRGIN ESPRESSO MARTINI \$13.9
A double shot of chilled espresso shaken hard with maple, milk and cream until velvet-smooth, dusted with chocolate. All the martini, none of the alcohol.

COCKTAILS

Petals, pearls & a proper pour

Sharing Cocktails (served in 1 litre jug)

SHARING MAMMAS \$54.9
Vodka, rum and gin with Cointreau, coconut, cranberry and pineapple, topped with lemonade — crowned with a fairy floss cloud. Serves 3–4

MIMOSA JUG \$45.9
Chilled prosecco and fresh orange juice, served with chilled flutes. Serves 4–6

Rustic Signature Cocktails

Our own creations, shaken among the roses

RUSTIC LONG ISLAND ICED TEA \$22
Tequila, gin, vodka, rum & Cointreau with fresh lemon, strawberry & hibiscus, topped with a dash of Coke. Garnished with dehydrated lemon, strawberry & mint.

COCO LYCHEE MARTINI ★ Favourite \$21
Vodka, lychee & coconut, lychee brine, cranberry & fresh lime, shaken silky-smooth. Garnished with a whole lychee and rose petal.

PINK PARADISE ★ Favourite \$21.5
Vodka, raspberry & rose with cranberry & fresh lime, crowned with a pink fairy floss cloud & rose petal.

THE RUSTIC MOJITO ◆ Exclusive \$21
Bacardi white rum, fresh lime, mint & watermelon, churned over crushed ice with a splash of lemonade. Garnished with a mint bouquet, dehydrated lemon & fresh berries.

COCKTAILS

Petals, pearls & a proper pour

Classic Cocktails

Classics you know, in a garden you love

OLD FASHIONED \$22
Wild Turkey bourbon stirred slowly with sugar and Angostura bitters over ice, finished with expressed orange. Make it Maker's Mark +\$3

APEROL SPRITZ \$20
Aperol and chilled prosecco over ice with a splash of soda and a whisper of hibiscus. Garnished with fresh orange.

MIMOSA \$16
Chilled prosecco poured slowly over fresh orange juice. Garnished with a dehydrated orange wheel.

MARGARITA ★ Favourite \$21
Tequila, Cointreau and fresh lime shaken hard, served with a half salt rim. Upgrade to Don Julio Blanco +\$4

PIÑA COLADA \$21.5
White rum, coconut and pineapple shaken with fresh cream over crushed ice, finished with a dark rum float. Garnished with pineapple & toasted coconut.

ROSSINI \$17
Fresh strawberry purée lifted with chilled prosecco. Garnished with a fresh strawberry.

WHISKY SOUR \$21
Wild Turkey bourbon, fresh lemon and sugar shaken to a silken foam, finished with Angostura hearts. Make it Maker's Mark +\$3

ESPRESSO MARTINI ★ Favourite \$23
Vodka and Kahlúa shaken hard with fresh espresso to a velvet crema. Garnished with coffee beans.

BOTTLED BEER

Ice-cold pours for golden afternoons

STONE & WOOD PACIFIC ALE \$12.5
(Australia)

CORONA \$11.5
(Mexico)

PERONI NASTRO AZZURRO \$11.5
(Italy)

CROWN LAGER \$11.5
(Australia)

CARLTON DRY \$10.5
(Australia)

GREAT NORTHERN CRISP LAGER \$10.5
(Australia)

CASCADE LIGHT \$9
(Australia)

ASAHI SUPER DRY \$12
(Japan)

Zero Alcohol

PERONI ZERO ALCOHOL \$10.5
(Italy)

WINE

From sun-drenched vineyards to your rustic garden table

All wines by the glass are a 150ml pour

SPARKLING WINES GLS BTL
Alexander Hill Brut Cuvée (House Brut) \$9.9 \$39.9
— SE AUSTRALIA
Cielo Prosecco — ITALY \$12.9 \$52.9

WHITE WINES
– SAUVIGNON BLANC
Alexander Hill Sauvignon Blanc (House White) \$9.9 \$39.9
— SE AUSTRALIA
Lawsons Dry Hills Sauvignon Blanc \$56.9
— MARLBOROUGH NZ

WHITE WINES
– OTHER WHITES
Mino & Co Chardonnay — RIVERINA NSW \$49.9
Riporta Pinot Grigio — ITALY \$13.9 \$56.9

ROSÉ
Mount Trio Sangiovese Rosé — GEOGRAPHE WA \$12.9 \$54.9

RED WINES – SHIRAZ
Alexander Hill Shiraz (House Red) — SE AUSTRALIA \$9.9 \$39.9
Lisa McGuigan Shiraz — BAROSSA VALLEY SA \$56.9

RED WINES – OTHER REDS
Mount Trio Pinot Noir — GREAT SOUTHERN WA \$12.9 \$49.9
Risky Business Cabernet Sauvignon \$55
— MARGARET RIVER WA

MOSCATO \$54.9
Crittenden Pinocchio Moscato — DROMANA VIC \$12.9

SPIRITS

Neat, over ice, or with your favourite mixer

Note: All spirits served as a 30ml nip

VODKA \$15.9 \$14.5
Grey Goose \$11.9
Smirnoff \$13.9
Absolut \$13.9
BOURBON
Jack Daniel's \$14.5
Wild Turkey \$14.9
Maker's Mark \$16.9
Jim Beam \$13.9

GIN \$12.9 \$16.9
Gordon's Pink \$14.5
Bombay Sapphire \$15.5
Archie Rose
Glenlivet 12 \$16.9

RUM \$12.9 \$12.5
Bacardi \$13.5
Bundaberg \$14.5
Kraken Spiced
LIQUEUR
Kahlúa \$12.5
Baileys \$12.5

TEQUILA \$12.9 \$12.9
Sierra \$18.9
Don Julio Blanco

WHISKEY \$14.5
Jameson \$13.5
Chivas Regal \$12.9
Canadian Club \$13.5
Johnnie Walker Red \$16.9
Johnnie Walker Black