

LOWER EAST BY RÜH ALL DAY MENU

GFO - Gluten Free Option Available
VEG - Vegetarian
VGN - Vegan

NO SWAPS/ALTERATIONS ON MENU ITEMS

AVO TOAST (VG) \$21

Sonoma Sourdough topped with Smashed Avocado, Halloumi, House Dukkah, Pickled Radish, Roasted Cherry Tomatoes, a drizzle of chilli oil, Lemon Wedge & Crispy Kale, served with a Beetroot Hummus garnish.

Half Serve \$15 | Add Poached Egg +3

CHILLI EGGS \$22

Sunny side up eggs (2) served on Sonoma Sourdough topped w Chat Potatoes, Crispy Pork & Fennel sausage, Nduja, Crumbed Feta w a drizzle of Herb Oil

DELUXE BREKKY ROLL \$17

Smoked Crispy Bacon, Fried Egg, Hashbrown, House Tomato Relish, Sliced Aged Cheddar, Baby Spinach on Seeded Milk Bun.

Vego Option: Swap Bacon to Halloumi

EGGS ON TOAST \$14

Kangaroo Valley Free Range Eggs (2) your way served on Sonoma Sourdough w a drizzle of Herb Oil
Poached/Fried/ Scrambled +2

BRISKET HASH \$19

Chat potatoes on a bed of Slow Cooked BBQ Beef Brisket served w Avocado, Fried Egg, Pickled Radish topped w Smoky BBQ drizzle.

SUNRISE BOWL \$20

Smoothie of your choice, topped with House Granola, Toasted Pecan, Coconut Shavings, Seasonal Berries & Pomegranate Seeds

Choice of: Mango | Banana | Mixed Berry | Acai (VGN)

PANCAKES \$19

Stack of fluffy pancakes topped w Vanilla Ice Cream, fresh Seasonal Berries, Coconut Crumble & Maple Syrup

FRENCH TOAST \$21

Thick-cut brioche French toast layered w Tangy Lemon Curd, Candied Maple Pecans & fresh Seasonal Berries.

Recommended Add on: Bacon +5

THE BIG BEN *an ode to our local hero** \$27

Fried eggs (2), Crispy Bacon, Pork & Fennel Sausage, Hashbrowns (2) , Wilted Spinach, Mixed Mushrooms & Roasted Tomato, served w Sonoma Sourdough.

**Ben Besant, the hero who took down the terrorist at Lindt Cafe (2014), a fav RÜH regular, Author of TIGER!TIGER!TIGER!*

SHROOMS ON TOAST (VG) \$20

Seasonal wild mushrooms sautéed in garlic butter, served on toasted sourdough with wilted spinach and cashew & red pepper pesto

Add Poached Egg +3

EGGS PACIFIC \$22

Beetroot Cured Salmon, two (2) poached eggs, Hollandaise & Baby Spinach on toasted English Muffins

option to substitute salmon w Baked Leg Ham or Bacon

EGG & SHROOM STACK \$16

Scrambled Eggs, Hashbrown, Mushrooms topped w Curried Mayo & Old Bay on English Muffin

MEDITERRANEAN HALLOUMI ROLL (VG) \$18

Grilled Halloumi, Roasted Red Peppers, Grilled Zucchini, Wilted Spinach & Hummus on Turkish Bread.

Recommended Add on: Grilled Chicken +5

SIGNATURE STACK \$17

Sonoma Rustic White Bread with Crispy Mortadella, Provolone, Sun-dried Tomato, Red Pepper & Cashew Pesto, served w House Sweet Potato Chips.

STRAYA' BURGER \$20

Wagyu Patty, Caramelised Onion, Jack Cheese, Lettuce, Tomato, Beetroot topped w Smoky BBQ & Mustard Sauce on Seeded Milk Bun, served w House Sweet Potato Chips.

THAI CHICKEN SANDO \$18

Grilled Charcoal Chicken Thigh, Sesame Kewpie Slaw, Pickles & Chilli Mayo stacked in a Sonoma Rustic White Bread, served with House Sweet Potato Chips.

SMOKED BRISKET TOASTIE \$20

Slow-smoked Brisket layered with Cheddar, Chipotle Relish, Tangy House Pickles, & Sauerkraut on toasted Sonoma Rustic White Bread, served w House Sweet Potato Chips.

KATSU SANDO (VGN) \$18

Panko-crumbed Pumpkin Katsu, House Kimchi Slaw, Fresh Herbs, & Chilli Mayo stacked in a Seeded Milk Bun, served with House Sweet Potato Chips

KOREAN BRISKET BUN \$18

Slow-cooked Soy-chilli Glazed Brisket stacked in a Seeded Milk Bun with House Kimchi Slaw, Aioli & Fresh Herbs, served w House Sweet Potato Chips.

SUPERBOWL \$21

Choice of Grilled Chicken or Golden Pumpkin Katsu (VG) Served on a bed of Brown Rice with House Kimchi, Crispy Sweet Potato Chips, Broccolini, & Zucchini. Topped w a drizzle of Chilli Mayo & a sprinkle of Toasted Sesame Seeds.

NOURISH VEGGIE BOWL (VG) \$20

Brown Rice, Roasted Zucchini, Capsicum, Olives, Cherry Tomatoes, Hummus & Cripsy Tortilla Strips

CHICKEN AVO TOASTIE \$18

Grilled Chicken, Smashed Avo & Provolone Cheese

CAESAR CHICKEN WRAP \$17

Grilled Chicken, Bacon, Lettuce w Caesar Dressing

PLEASE INFORM OUR STAFF OF ANY DIETARY REQUIREMENTS & ALLERGIES WE WILL DO OUR BEST TO ACCOMMODATE.
PLEASE NOTE THAT ALL ITEMS ARE PREPARED IN A KITCHEN WHERE ALLERGENS SUCH AS NUTS MAY BE PRESENT.
WEEKEND SURCHARGE 10% | PUBLIC HOLIDAY SURCHARGE 15%

LOWER EAST BY RÜH ALL DAY MENU

Operating Hours:
Weekdays: 7am – 2pm
Sat: 7.30am – 2pm
Sun: 8am – 12pm

TOAST	\$8
Sonoma Sourdough Miche / Soy Linseed White Raisin Turkish GF +3.5	
Served with a condiment (1) of choice	
HAM & CHEESE CROISSANT	\$9
Leg Ham ,Cheddar & Provolone cheese	
BANANA BREAD	\$12
served w Mascarpone Cream, Berries & Toasted Almonds	
KIDS CHICKEN NUGGETS & CHIPS	\$12
Served w Tomato Sauce	
KIDS PANCAKES	\$14
Ice Cream, Nutella, Fresh Berries & Maple Syrup	
KIDS TOASTIE	\$11
Toasted brioche with melted cheese & tomato, served w house sweet potato chips.	
KIDS FEAST	\$12
Bacon, Fried Egg (1), Hashbrown (1) served w Toast	

SIDES

Fries	\$10
Sweet potato chips	\$9
Chat Potatoes	\$14
Garden Salad	\$14

ADD ONS

Bacon	Fried Egg	kimchi
Grilled Thai Chicken	Poached Egg	marinated feta
Mushrooms	Avocado	roast tomatoes
Halloumi	Hash Brown(2)	leg ham
Scrambled Eggs	Granola	smoked beef brisket
	GF Bread/Bun	beetroot cured salmon,
		crispy pork + fennel sausage
		pork belly

HOT DRINKS

COFFEE BY SINGLE O		
Flat White, Latte, Cappuccino,	\$5	/ 6 / 7
Long Black		
Espresso, Piccolo, Macchiato	\$4.5	
Filter (rotating single origin)	\$6	
Hot Chocolate (gf & vg)	\$5	/ 6 / 7
Mocha	\$5	/ 6 / 7
Matcha	\$5	
Chai Latte (gf, vg)	\$5	/ 6 / 7
Masala Chai steamed w Milk & Honey	\$6.5	
Tea drop teas + tisanes by the pot	\$5	
english breakfast supreme earl grey		
honeydew green peppermint		
lemongrass +ginger turmeric tonic		

EXTRAS

STRONG +\$0.7
DECAF +\$0.7
ALT MILK +\$0.8
Soy, Oat, Almond, Lactose Free
SYRUPS +\$0.7
Caramel, Hazelnut, Vanilla

Sauces
BBQ/Tomato
Aioli
Chipotle Mayo

Umami Papi
Chilli Mayo
Chilli Oil

COLD DRINKS

Iced Latte	\$7
Iced Matcha	\$8
Iced Strawberry Matcha	\$8.50
Cold Brew (rotating single origin)	\$7
Milkshake	\$7 / 9
caramel chocolate strawberry vanilla	
Smoothies	\$10
Add Protein Powder & LSA \$3	
Acai	
A blended beverage made using Acai Berries & Bananas	
Mango	
Kensington Pride Mangoes, Cavendish Bananas & Vanilla Yoghurt	
Mixed Berry	
Locally Grown Raspberries, Strawberries, Blueberries, Blackberries, Bananas & Yoghurt	

Banana
Cavendish Bananas, Vanilla Yoghurt & Australian Honey

Fresh Juices	\$10
deto x carrot, green apple, ginger, beetroot	
clea nse green apple, orange, watermelon	
web ster watermelon, green apple, strawberry	

House Iced Teas	\$8
Honeydew + Lychee Green Tea	
Tropical Sky	