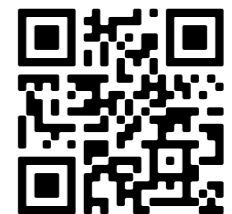




Proudly serving Five Senses Coffee since 2016 - sharing a love for excellence, the highest quality and the tastiest brews in Canberra. Five Senses Coffee strives to impact people positively through their coffee, which is why the longstanding relationship between RYE and Five Senses continues to flourish. Every cup of Five Senses Coffee tells a story, so drink up!

*Find out more about
Five Senses Coffee here*



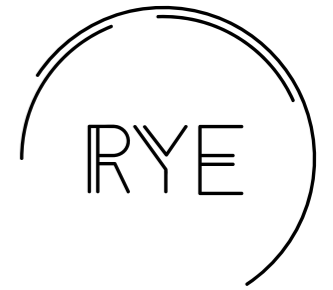
3/9 LONSDALE ST,
BRADDON ACT 2612

P 02 6156 3231
IG RYECAFE
FB RYECAFEBRADDON

MON – FRI: 6:30 – 15:00
SAT – SUN: 6:30 – 15:30

KITCHEN CLOSSES AT
2:30PM EVERY DAY

PROUDLY SERVING:
FIVE SENSES COFFEE
LOCALLY SOURCED-
CANOBOLAS EGGS
THREE MILLS BREAD
*Gluten free bread available
with all meals for \$2 surcharge*



FRUKOST LUNCH

BRÖD

SOURDOUGH OR FRUIT TOAST\$10
*Sourdough or fruit toast with butter
& choice of condiments*

SMØRREBRØD\$13
*Danish open sandwich served on seeded
dark rye bread. (Add a side salad + \$4)
See display counter for today's option*

HALLOUMI & AVOCADO\$17
*Halloumi & Avocado, milk bun roll with lettuce,
tomato, aioli and RYE chilli jam (Add fries + \$4)*

RYE BREAKFAST BOARD\$22
*Grilled pear, cultured butter, red currant jam, gravlax, one
soft boiled egg, buttermilk biscuit, rye bread, herb cream
cheese, prosciutto and knackebröd*

SALT

SOFT SHELL CRAB BURGER\$23
*Soft shell crab on a milk bun
with coleslaw and tartar, served with fries*

BEEF CHEEK CROQUETTES\$22
*Beef cheek croquettes with fried egg,
braised cabbage, celeriac fritters and citrus aioli*

CRISPY PORK BURGER\$24
*Crispy skin pork belly with fresh cabbage, grated carrot,
kohlrabi, apple slaw, served with fries and remoulade*

SKAGENÖRA\$23
*Cooked Atlantic prawns with mayonnaise and crème fraîche,
fresh dill, onion and lemon on rye with caviar*

BOWL OF FRIES WITH AIOLI\$10

SOUP/SALAD OF THE DAY (Weekdays)\$14

SÖT

DUTCH PANCAKE\$18
*Skillet pancake with cherries, tuile, candied almond
and with choice of ice cream (chocolate or vanilla)*

RICE PUDDING\$18
Rice pudding with cherry syrup, seasonal fruits and ymerdry

GRANOLA\$18
*Maple baked oats, toasted nuts and seeds, coconut labneh,
fresh berry and whey caramel yoghurt*

“ÄGG” YOUR WAY?\$14

Two eggs as you like them with toasted sourdough

+ SOME EXTRAS?

Gravlax / Chargrilled chorizo / Seeded avocado
/ Crispy pork belly / Oyster mushrooms\$7

Bacon / Avocado / Smoked salmon
/ Chargrilled halloumi / Fried Kipfler potatoes\$5

RYE chilli jam / Brown butter hollandaise\$3

“ÄGG” OUR WAY?

BACON & EGG +\$15
*Bacon & egg milk bun roll with lettuce,
tomato, aioli and RYE chilli jam (Add fries + \$4)*

SOFT BOILED EGG +\$16
Soft boiled eggs with soldiers, herb salt and rosemary butter

POACHED EGG + HOLLANDAISE\$20
*Poached eggs with brown butter hollandaise,
leek, peas, asparagus and pangrattato*

POACHED EGG + POTATOES\$22
*Poached eggs, kipfler potatoes, avocado,
beetroot skyr, pickles with dark rye*

BAKED EGGS +\$20
*Spiced baked eggs with chickpeas, black beans
& capsicum, served with pangrattato, goat's curd,
grilled garlic bread and lemon wedge VG/DF**

ANY SPECIFIC DIETARY REQUIREMENTS?
VEGETARIAN / VEGAN / DAIRY FREE / GLUTEN FREE

*At Rye we are proud to pay our staff extra on weekends and
Public Holidays for the wonderful job they do looking after
you. We hope you don't mind that we add a small surcharge
to enable us to do this (10% weekends, 15% public holidays).
Card surcharges apply.*

*We welcome everyone to use the cafe for a variety of uses but
kindly ask people to avoid using tables for extended study or
work sessions during busy periods.*

GOD MORGON KAFFE

COFFEE

WHITES (Milk-based)SELECT OPTIONS BELOW
BUTTERCUP (Specialty Blend)\$5 SML / \$5.5 LRG
Buttery, caramel slice, biscuit, wafer, nutty and toffee
CROMPTON ROAD\$4.5 SML / \$5 LRG
Rich, malty, bakers chocolate

MAGIC\$6
BELGIAN MOCHA (Milk/Dark)\$5.5 SML / \$6 LRG
DECONSTRUCTED BELGIAN MOCHA\$7.5
BLACKS (Limited release single Origin)\$4.5 SML / \$5 LRG
FILTER/BATCH BREW\$5
LIMITED RELEASE FILTER\$7
GUNFIRE COFFEE\$8
Long black with a shot of Bundaberg rum
AFFOGATO (Add Dissarano \$7)\$6.5

SPECIALITY LATTE (Standard size only)\$5
Beetroot Latte / Turmeric Latte / Matcha Latte
BELGIAN HOT CHOC (Milk/Dark)\$5 SML / \$5.5 LRG
CHAI LATTE\$4.3 SML / \$4.9 LRG

ICED DRINKS (Standard size only)\$6
Iced Coffee / Iced Long Black / Iced Mocha / Cold
Brew with Citrus / Cold Brew Lemonade / Iced Chai /
Iced Chocolate / Iced Matcha (Add ice cream \$2)

*MILK ALTERNATIVES\$0.8
Bonsoy / Milk Lab Almond / Canberra Milk
Lactose Free / Oatly Oat

TE

LEAF TEAS\$5
*Ruby Breakfast / Organic Earl Grey / Meaningful Green/
Organic Peppermint / Organic Lemongrass & Ginger/
Moonlight Rose / Herb Garden / Feel Good Chai*

BREWED CHAI TEA\$6

BÄTTRE MORGON

BLOODY MARY\$14
MIMOSA\$8 GL / \$20 500ML CRF
ESPRESSO MARTINI\$17
COLD BREW MARTINI\$14
APEROL SPRITZ\$14
PIMM'S NO 1\$14
CHAMPAGNE MULES\$11
LA GIOIOSA PROSECCO (ITALY)\$10 GL

DRYCKER

JUICE

FRESH PRESSED ORANGE JUICE\$8

COLD PRESSED JUICE

SEASONAL CLOUDY APPLE\$7.5

SWEET CHEEKS\$7.5
Watermelon, apple, cucumber, raspberry & lime

GREEN WITH ENVY\$7.5
Apple, celery, spinach, kale, lemon, cucumber & parsley

EAGLE EYE\$7.5
Carrot, apple, orange, pineapple, lemon & turmeric

SMOOTHIES

MIXED BERRY & NATURAL YOGURT\$10
With honey

BANANA, DATE & CACAO NIB\$10
(Add Whey Protein Powder \$1)

GREEN SMOOTHIE\$11
Spinach, banana, orange juice & spirulina on soy milk

TROPICAL TURMERIC\$11
Orange juice, mango, pineapple, turmeric & almond milk

MILKSHAKES\$4 KIDS / \$8

Vanilla / Chocolate / Mint Chocolate /
Caramel / Strawberry

COFFEE MILKSHAKE\$9

SOFT DRINKS\$4.5

Lemonade / Ginger Beer / Blood Orange

KOMBUCHA See display for options\$5

SPARKLING MINERAL WATER\$4.5 SML / \$10 LRG

ÖL OCH VIN

BEER

CORONA (Mexico)\$9

CAPITAL BREWING COASTAL ALE (ACT)\$10

COOPERS PALE ALE (SA)\$9

ASAHI SUPER DRY BLACK (Japan)\$11

WINE\$13 GL / \$50 BTL

Santi Pinot Grigio (Italy) / Nick O' Leary Riesling (ACT)
/ Wicks Estate Rose (SA) / Eden Road Pinot Noir (ACT)
/ Eden Road Syrah (ACT)