



DRINKS

GIN & HOUSE MADE TONIC

Bombay Sapphire, UK	12
Dobson's, NSW	14
Four Pillars, VIC	14
Jensen's, UK	14

WHISK(E)Y

Glenmorangie, SCOTLAND	12
Nikka from the barrel, JAPAN	14
Starward, VIC	16
Sullivan's Cove French Oak, TAS	80

COCKTAILS

NEGRONI Gin, Campari, Vermouth	15
APEROL SPRITZ Aperol, prosecco, soda, orange	14
GIN GIN MULE Gin, ginger beer, fresh lime, mint	16
WHISKY SOUR Whisky, lemon, sugar, egg white	16
ESPRESSO MARTINI Vodka, Patron XO Cafe, Five Senses espresso	17
RYE & COLA Rittenhouse rye & Dr Strangelove smoked cola	14

BEER

Pacifico	8
Capital Brewing Coast Ale	9
Young Henry's Newtowner	9
Stone & Wood Pacific Ale	9
Coopers Pale Ale	7
Endeavour, Golden Ale	10
Asahi Super Dry Black	11
Mornington Lager	9
La Sirène Praline (Belgian chocolate stout) 750ml	29

CIDER

Sassy Apple Cider (France) 750ml	30
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WINE

SPARKLING

	gl	btl
La Gioiosa Prosecco (Italy)	10	50
Clover Hill (TAS)	14	65

WHITE

	gl	btl
House white - (500ml carafe)	8	25
Yelland & Papps Riesling (SA)	11	55
Toolangi Chardonnay (VIC)	14	70
Alta Sauvignon Blanc (SA)	10	48
Santi Pinot Grigio (Italy)	11	53

ROSÉ

	gl	btl
Fontaine (VIC)	10	48

RED

	gl	btl
House red - (500ml carafe)	9	30
Spinifex Papillon (SA) (Grenache, Cinsault and Mataro)	14	70
Truffle Hound Nebbiolo Barbera (SA)	13	60
Chianti Barone Ricasoli (ITA)	13	60
Collector Sangiovese (NSW)		80
Ravenworth Gamay (CBR)		85
Jamsheed Pepe Le Pinot (VIC)	14	70
Clonakilla O'Riada Shiraz (CBR)		80

RYE
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ryecafe



ryecafebraddon



CORPORATE CATERING MENU

SPRING 2017

Thank you for considering RYE to cater your event. The options listed below are a guide and we're happy to be as flexible as possible with our offerings to best suit your needs. We're always happy to discuss this in greater detail and tailor a package to your requirements. Further to these options we also have a full menu available via our website that you're certainly welcome to order off too.

To ensure we're able to get the freshest possible ingredients and we require a minimum 72 hours notice and have a minimum 8 person order. Pick up of goods is preferred but delivery can be arranged by negotiation particularly if you're close by.

FRESH START PACK - \$16

- Natural Yoghurt topped with fresh seasonal fruit & berries, honey, toasted coconut and pumpkin seeds
- Pastry/Danish

Add coffee + \$3.8 (SML) or \$4.5 (LRG).
+ 50c Almond, soy, lactose free milk

RYE SANDWICH PACK - \$14 (mon-fri)

Assortment of 4 freshly made 1/4 sandwiches on soft, light rye bread. Assorted combinations may include:

- Smoked salmon with cucumber, cos lettuce, crème fraiche and chives
- Rare roast beef with walnut butter, horseradish cream and watercress
- Cheese sandwich with grated carrot, pickled beets, lettuce, sunflower seeds, house chutney and dill mayonaise
- Pastrami with swiss cheese, Dijon mustard and pickled cabbage
- Poached chicken with celery, walnut and parsley mayo, served with baby spinach

RYE SMØRREBRØD PACK - \$16

Danish open sandwiches served on dense, dark rye bread. Includes 4 miniature smørrebrød. Toppings may include:

- Smoked salmon with dill crème fraiche, egg and fish roe
- Rare roast beef with house remolade, pickle and fried shallots
- Pickled herring with apple curry salad and herbs
- Sliced leg ham with Italian salad and radish
- Poached chicken with celery, walnut and parsley mayo

DELUXE PACK - \$22

- Fresh tiger prawn roll with Japanese mayonnaise and baby Cos lettuce served in a soft milk bun
- Individual lemon tart

DRINKS

Coffee: \$3.8 (SML) or \$4.5 (LRG).
+ 50c Almond, soy, lactose free milk

The Fix cold pressed juices \$8

Capi mineral water and soft drinks \$4.5

Cold brew coffee, iced coffee/choc, smoothies, milkshakes available on demand