

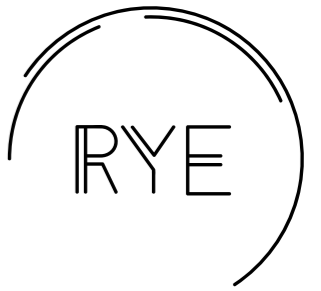
3/9 LONSDALE ST,
BRADDON ACT 2612

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\$8
*Sourdough or fruit toast with butter
& choice of condiments*

SMØRREBRØD\$11
*Danish open sandwich served on seeded
dark rye bread. (Add a side salad + \$4)
See display counter for today's option*

HALLOUMI & AVOCADO\$16
*Halloumi & Avocado, milk bun roll with lettuce,
tomato, aioli and RYE chilli jam (Add fries + \$4)*

RYE BREAKFAST BOARD\$20
*Caramelized ruby grapefruit, cultured butter,
marmalade, one soft boiled egg, gravlax,
vintage cheddar, dark rye & knackebrodd*

SALT

SLOW COOKED LAMB\$21
*Slow cooked lamb on a milk bun with
lettuce, tomato, kohlrabi, apple slaw
served with fries and remoulade*

FLANK STEAK FLATBREAD\$21
*Flank steak flatbread with pumpkin,
brussel sprouts, rocket, shallots,
candied chilli, feta & walnut*

BOWLS OF FRIES WITH AIOLI\$10

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

KROPKAKKOR WITH MUSHROOMS +\$20
*Kropkakkor with mushrooms, charred leek,
peas & cavolo nero, topped with cottage cheese
& honey fermented cranberries*

SÖT

GRANOLA\$16
*Granola with whey caramel ricotta,
poached rhubarb and Ymerdryns
with a choice of milk*

EBELSKIVERS\$18
*Dulce de Leche Ebelskivers with apple crumble,
meringue and vanilla ice cream*

“ÄGG” YOUR WAY?\$14
Two eggs as you like them with toasted sourdough

+ SOME EXTRAS?

Gravlax / White pudding / Chargrilled chorizo\$6

**Bacon / Avocado / Mushroom / 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, pickle butter
& herb salt*

POACHED EGG + HOLLANDAISE\$19
*Poached eggs with brown butter hollandaise,
field mushroom, asparagus & pangrattato*

POACHED EGG + POTATOES\$20
*poached eggs, potatoes & avocado with
smoked dill skyr & pickles with dark rye*

BAKED EGGS +\$19
*Spiced baked eggs with chickpeas, black beans
& capsicum, served with pangrattato, goat's curd,
grilled garlic bread and lemon wedge VG/DF**

TOASTED BARLEY GROD +\$20
*Toasted Barley Grod with smoked corn,
kale, hazelnut, goat's curd & a slow cooked egg*

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).*

*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

CROMPTON ROAD (Milk-based)\$4.3 SML / \$4.9 LRG
Rich, malty, bakers chocolate

PICCOLO\$3.8

MAGIC\$4.5

DECONSTRUCTED MOCHA\$7.5

DECONSTRUCTED LATTE\$6

DARK HORSE (Black)\$4 SML / \$4.5 LRG
Juicy, complex, dark fruits

ESPRESSO (Limited release Single Origin)\$3.7

FILTER/BATCH BREW\$5

BARISTA BREAKFAST\$9
*Espresso, flat white coffee & batch brew
using a limited release Single Origin*

AFFOGATO (Add Dissarano \$7)\$6.5

SPECIALITY LATTE (Standard size only)\$5

Beetroot Latte / Turmeric Latte / Matcha Latte

HOT CHOCOLATE (Milk/White)\$4.3 SML / \$4.9 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\$4.9

*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

DRYCKER

JUICE

FRESH PRESSED ORANGE JUICE\$7.5

COLD PRESSED JUICE

SEASONAL CLOUDY APPLE\$7

SWEET CHEEKS\$7
Watermelon, apple, cucumber, raspberry & lime

GREEN WITH ENVY\$7
Apple, celery, spinach, kale, lemon, cucumber & parsley

EAGLE EYE\$7

Carrot, apple, orange, pineapple, lemon & turmeric

SMOOTHIES

MIXED BERRY & NATURAL YOGURT\$9
With honey

BANANA, DATE & CACAO NIB\$9
(Add Whey Protein Powder \$1)

GREEN SMOOTHIE\$10
Spinach, banana, orange juice & spirulina on soy milk

TROPICAL TURMERIC\$10
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\$5 CAN / \$6 BLT
See display for options

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

ÖL OCH VIN

BEER

CORONA (Mexico)\$8

CAPITAL BREWING COASTAL ALE (ACT)\$9

COOPERS PALE ALE (SA)\$7

ASAHI SUPER DRY BLACK (Japan)\$11

WINE\$10 GL / \$45 BTL

La Gioiosa Prosecco (Italy) / Santi Pinot Grigio (Italy)

/ Nick O' Leary Riesling (ACT) / Le Fou The Madman

Pinot Noir (France) / Dominique Portet Fontaine (VIC)

/ Barnsworth Shiraz Cabernet (SA)