

RUBY'S DINER

DRINK MENU

Coffee

Piccolo	\$3.50
Regular	\$4.00
Large	\$5.00
Iced Latte	\$4.00
+ <i>Decaf, extra shot, soy milk</i>	+\$0.50
+ <i>Almond milk, Fresh OAT milk</i>	+\$1.00

Ask about our espresso of the day!

Specialty

Filter ask us what's on!	\$4.00
Chillter filter coffee served over ice	\$5.00
Bulletproof coffee, grass-fed butter & MCT oil	\$7.00
+ <i>whey protein</i>	+\$2.00
Espresso Dark & Stormy Bundaberg	\$6.00
ginger beer w/ shot of espresso & orange, served w/ extra espresso on side	

Latte

Prana Wet Chai	\$5.50
Turmeric Spiced Latte house-made spice blend, almond milk & honey w/ cinnamon	\$5.00
Green Tea Matcha Latte Matcha powder, full cream milk & honey w/ cinnamon	\$5.00
Beetroot Latte Beetroot powder, soy milk & honey w/ cinnamon	\$5.00

Smoothies

Breakfast Blend banana, avocado, spinach, vital greens, coconut water	\$11.50
Commando banana, peanut butter, Raw whole grain vegan protein, coconut water	\$11.50
The Big Standard banana, ice-cream, honey, cinnamon & milk	\$11.50

Fresh Juices

Turmeric & Cayenne Shot	\$4.00
H Bomb pineapple, watermelon, orange	\$8.50
C.O.L.A carrot, orange, lemon, apple	\$8.50
55 carrot, apple, lemon, ginger, beetroot, watermelon	\$8.50
Kale whale apple, celery, kale & cucumber	\$8.50

Tea

English Breakfast	\$5.00
Earl Grey	\$5.00
Red Roboibis Chai caffeine free w/ peppermint, warm spices, star anise, black pepper	\$5.00
Energise rejuvenating w/ lemongrass, papaya, ginger, cinnamon	\$5.00
Sencha Jasmine & Rose antioxidant w/ green sencha, jasmine flowers, rose	\$5.00
Digest soothing w/ peppermint, liquorice, fennel	\$5.00
Mint Cacao detoxifying w/ chocolate & peppermint leaves	\$5.00

Specialty COLD

Passiona sparkling cordial	\$6.50
Parkers Kombucha Ginger or raspberry	\$5.00
Parkers lemon, lime bitters	\$5.00
Iced milo	\$7.00
Iced milo (kids size)	\$5.00
Iced chai served over ice	\$5.50
Milkshake choc/vanilla/strawberry/caramel <i>make it thick</i>	\$8.00 +\$2.00
San Pellegrino sparkling water	\$6.00
Coca-cola	\$5.00

Kid's Menu

Plain Scrambled Eggs on Toast	\$7.00
Toastie w/ cheese, ham, tomato	\$7.00
Nutella Brioche Toast w/ olive oil & sea salt	\$8.00
Yoghurt Cup w/ seasonal fruit	\$6.00
Kid's Burger + fries (from 11:30)	\$13.00
Hotcake w/ bananas and maple Syrup	\$9.00

Food allergies:

At Ruby's diner we do our best to accomodate all allergies and dietary requirements. Please ask our staff for help, with the knowledge that we cannot guarantee a completely allergy-free environment.

RUBY'S DINER

FOOD MENU

All Day Breakfast

Rainbow Smashed Avo \$18.00

Smashed Avo on your choice of bread, served with feta, purple kraut, cherry tomatoes, rocket and herbs, topped with preserved lemons and dukkha

Add: Bacon: +\$6.00/ Poached Egg: +3.00/
Mushrooms: +\$5.00

Banana Split Hotcakes \$18.00

Fluffy hotcakes served with berries and ice cream, topped with praline crumble with a choice of maple syrup, salted caramel sauce or nutella

Add: Bacon: +\$6.00

Eggs Benedict \$22.00

English muffin, spinach, poached eggs, Hollandaise sauce, w/ your choice of Bacon / salmon / leg ham off the bone /mushrooms

Add: Hash Browns: +\$5.00

Ruby's Bla-Taco GF \$12.00

Scrambled eggs w/ tomato, bacon, avo-coriander sauce & baby spinach in soft corn tortilla

+ Extra taco +\$12.00

Coconut Chilli Eggs \$24.00

Scrambled eggs w/ split pea curry sauce & coconut, green chilli & coriander sambol, served w/roti

Raw Breakfast Salad GF \$24.00

w/ kale, broccoli, avocado, almonds, soft feta, mixed herbs and soft poached eggs

Add: Sourdough: +\$4.00/ Bacon: +\$6.00

Mexican Beans \$20.00

Served w/ poached eggs & manchego on sourdough

Add: Guacamole: +\$3.00

Turmeric Scrambled Tofu DF, VEGAN \$19.00

w/ baby spinach, coriander, fermented chilli on Turkish bread

Add: Avocado: +\$5.00

Free Range Eggs on Toast \$14.00

Poached w/ basil oil or Scrambled w/ shallot on your choice of toast

Raw Chia-Oat Bircher DF, VEGAN \$16.00

w/ nut milk, seasonal fruit, cacao nibs & roasted almonds

Pistachio & Quinoa Granola \$16.00

Served with seasonal fruit, nut crunch, yogurt & honey w/ Coconut yoghurt: +\$3.00

Housemade Superfood Banana Loaf GF, DF \$8.00

w/ brown rice flour, buckwheat, cacao nibs, banana, chia seeds, coconut oil & nut crunch

Add: House made honey-ricotta +\$2.00

More All Day Options

Naked Burrito Bowl GF \$15.00

w/ Mexican beans, cheese, crunchy slaw & brown rice

+ sour cream +\$3.00 + Beef +\$5.00

+ guacamole +\$3.00 + Chicken +\$5.00

Vietnamese Baguette \$16.00

Choice of chicken or leg ham off the bone served with pickled carrot/daikon, shredded cabbage, cucumber, fresh mint and coriander, drizzled with house made lime chilli mayo

Ask staff about our toasted sandwich selection

Lunch from 11:30

Ruby's Nourish Bowl \$16.00

Choice of Base: Soba noodles OR Shredded Cabbage & Baby Spinach

Topped with pickled carrot & daikon, avocado, edamame, sprouts and fresh herbs, dressed in tangy sesame lime and wakame dressing, garnished with nori and sesame seeds

Add: Chicken: +\$7.00/ Poached Egg: +\$3.00/

Tofu: +\$3.00/ Chilli Jam: +\$4.00

Fish Tacos GF \$24.00

Pan fried barramundi in secret spiced salt, served on soft tortilla with avocado, shredded cabbage, black beans, and smoky tomatillo relish, topped with herbs

Add: Pickled Chilli: +\$3.00/ Sour Cream: +\$3.00/

Fermented Chilli: +\$3.00

Beef Burger \$19.00

Grass fed lean beef patty, beetroot relish, tomato, pickles, rocket & vintage cheddar

Add: Fries: +\$8.00

Paleo Burger DF, GF (KETO optional) \$17.00

Naked burger w /grass-fed lean beef patty, beetroot relish, tomatoes, pickles, rocket & poached egg

Add: Vintage cheddar: +\$3.00/ Avocado: +\$5.00

Fries w/ aioli \$8.00

Sweet Potato Fries w/lime & chilli aioli \$9.00

Extras

Sour Cream /Guacamole /Coconut Yoghurt /Plain Yoghurt /Purple Kraut \$3.00

Chilli Jam /Sautéed Greens /Roti /Fresh tomatoes /Roast Tomatoes /Feta \$4.00

Mushrooms /Avocado /Haloumi /Hash Browns \$5.00

Bacon /Off the bone leg ham (hot or cold) \$6.00 each

Smoked Salmon /Beef /Chicken \$7.00 each