# RUBY

# ALL DAY BRUNCH MENU

kitchen open daily from 7:30-2:30

Our vision is to make a healthy lifestyle fun, social, available and inspirational. Driven by the philosophy you can have a mouth watering meal without compromising on nutrition we focus on real, wholesome food with a healthy dose of hospitality and good times

#### **WORKSHOPS AND DINNER EVENTS**

We host monthly workshops to educate the community on a healthy life-style plus have regular unique dinner events. Check our website for what's next and join us.

#### **FUNCTIONS & CATERING**

Whether it's a formal sit down dinner for up to 70 or a casual stand up event for up to 100, we'll provide your guests a great experience without compromising on nutrition.

Check out our take-home meals in the retail freezer — every meal sold one gets donated to charity 'one meal' for disadvantaged families

Please add a 10% surcharge on Sunday and public holidays and a 1% surcharge for all card payments

GLUTEN FREE (gf)	VEGAN OPTION (vgo)	CONTAINS NUTS (n)
Dairy free (df)	GLUTEN FREE OPTION (gfo)	VEGAN (vg)

#### **GET IN TOUCH**

- www.rubylane.com.au
  @rubylanewholefoods
  f)@rubylanewholefoods
- connect@rubylane.com.au
   (02) 9977 7386



SCAN THIS QR CODE WITH
YOUR PHONE CAMERA TO
SEE PICS OF OUR DISHES

ARTISAN SOURDOUGH df vg	8
GF NONIE'S FIG AND WALNUT TOAST of df vg n	8.5
GF NONIE'S FOCACCIA gf df n	8
RUBY'S FAMOUS PALEO BREAD of df n	9
A savoury low GI loaf of seasonal veg, nuts and seeds	
Add smashed avo Add 2 pasture rasied eggs +6	
SUPERFOOD BANANA BREAD gfdfn	8
With almond meal, macadamia oil, local honey and walnuts Add coconut yoghurt and local honey 2	
All toasts served with cultured butter and one spread of your choice	
house made nut butters (almond, peanut, hazelnut & cacao) house i berry jam, local honey, vegemite	nade
MORNING GLORY PORRIDGE gf df vg n	18
A warming bowl of activated buckwheat and gluten tested oats, vanilla maple poached pear, roasted almonds, coconut yoghurt and berry compote	
ORIGINAL ACAI BOWL af df vg n	17
Organic acai topped with banana, strawberries, coconut, paleo hemp seed	
granola, chia seeds and mint	
Add peanut butter / hazelnut cacao butter +1	
REAL FOOD PANCAKES of df vg n	20
A triple stack of buckwheat, chia and banana pancakes topped with berry compote, apples, coconut yoghurt, maca crumble and a velvety cacao sauce	
Add pana coconut ice cream or free range bacon +3 / 6	
MANLY DAILY gfo df vg n	19
Smashed avo on toasted organic sourdough with ruby's truffled cashew cheese, oven dried tomato chips, cherry tomatoes, greens powder, local herbs & lemon	
On gf paleo bread / gf focaccia +3	
Add 2 Pasture raised eggs +6	
BEACH BUN of afo	15
Free range bacon, fried pasture raised egg, rocket and ruby's bbq chutney on an organic charcoal bun	13
Add smashed avo +3	
Go DELUXE W halloumi & smashed avo +5 On gf paleo bread / gf focaccia +3	
SMASH 'N' HASH gf df vgo	22
Sweet potato fritter topped with smashed avo, pasture raised poached eggs, greens, corn salsa and a chimichurri dressing (vegan me with a field mushroom instead of eggs)	
Add free range bacon/house smoked trout +6/8	
SERIOUS EGGS BENNY gf df n	23
2 pasture raised eggs, spinach, ruby's healthy hollandaise, gremolata	
crumb and a chilli hemp oil drizzle on toasted GF focaccia with your	

choice of ham / pulled brisket / bacon / trout / mushroom

On paleo bread +2

### SPECIAL OF THE WEEK Ask our team for what tasty things our chefs have been

(Vegan me with pulled jackfruit)

Ask our team for what tasty things our chefs have been cooking this week

**EAT YOUR GREENS** gf df vg n

Roasted broccoli with broccoli sprouts, avocado, mixed greens, pickled broccoli stem, brown rice & toasted almonds with a white miso lime and ginger dressing and a sprinkle of kale chips

23

22

Add chicken / house smoked trout +7/8

MACHO TACOS / TACO BOWL gf df vgo n
Pulled grass fed beef brisket with corn salsa, slaw, smashed
avocado & chimichurri on two soft corn tacos with Ruby's
cashew cheese

VEGGIE BURGER / BOWL gf vg gfo

Chickpea turmeric & cauliflower patry with Ruby's kimchi, vegan aioli,

On gf paleo / gf focaccia +3

Bowl version with mushroom instead of bun +2

pickles & spinach on a charcoal bun served with sweet potato wedges

#### COCO LOCO CHICKEN BURGER/ BOWL 25

Grilled free range coconut chicken with smashed avo, pickled green tomatoes, spinach, aioli and chilli jam on a charcoal bun with sweet potato wedges

On gf paleo / gf focaccia +3

Bowl version with mushroom instead of bun +2

**SWEET POTATO WEDGES** gf df vg
With vegan chipotle mayo

Make sure you check out our refined sugar free house made sweets in the cabinet — all prepared with love

#### SIDES

SMASHED AVO	
FIELD MUSHROOM	
SPINACH OR TOMATO	
RUBY'S KIMCHI	
HALLOUMI	3
1 OR 2 EXTRA EGGS	4/
BACON / HAM	1
HOUSE SMOKED TROUT	
PASTURE RAISED CHICKEN / PULLED BEEF	3
RUBY'S HOLLANDAISE	

#### **COFFEE AND FRIENDS**

<del>\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*</del>

MILK COFFEES ON ORGANIC BLEND 4.3/5
Piccolo, flat white, cappuccino, latte

BLACK COFFEES ON SINGLE ORIGIN 4.3/5

BATCH BREW FILTER COFFEE 5

COLD BREW FILTER COFFEE 5

AFFOGATO 10

Double shot espresso with coconut ice cream

HOT CHOCOLATE 4.5

BREWED DAINTREE STICKY CHAI POT 6

ORGANIC CHAI LATTE 4.8

Medicinal Reishi Mushrooms +1.5 Almond / coconut / oat +1 Bonsoy / decaf +.5

#### **HEALTHY ELIXIRS**

**GUT HEALING CHICKEN BONE BROTH 7** 

THE RUBY RIFLE

Double espresso blended with grass fed butter and
MCT coconut oil

MACA MOJO

A warm caffeine-free cup of get up and go! Cacao, maca, lucuma, mesquite, maple syrup all blended

maca, lucuma, mesquite, maple syrup all blended with grass-fed butter & himalayan salt

Ayurvedic-inspired anti-inflammatory and healing remedy, coconut milk spiced with turmeric, ginger, cinnamon and pepper, steamed with brown rice syrup and coconut oil

Add shot of coffee +0.5

PURA VIDA ELIXIR

Immune boosting steamed orange juice with lemon, turmeric, ginger, cinnamon, pepper and brown rice syrup

MATCHA LATTE
Organic japanese green tea jammed with

Organic japanese green fea jammed with antioxidants and chlorophyll, brown rice syrup, served on coconut milk

DANDY LATTE
Caffeine free liver boost that aids digestion,
dandelion chai latte with date syrup, served on

almond milk

DETOX SHOT BOARD

Fire tonic / kombuche / activated charcoal

KOMBUCHA

A detoxifying, gut healing, anti-ageing fermented tea

GLASS ask for todays flavour

JUG WITH LEMON BERRIES AND MINT 14

## RUBY LANE

#### SUPER SMOOTHIES

T BOMB 12

Banana, tahini, cacao, cashew butter, dates, vanilla, himalayan salt, hemp protein and almond milk

BLUEBERRY BRAIN BOOST

Blueberries, banana, cacao, hemp protein, flax seeds, walnuts, dates, coconut oil and coconut milk

CHOC COFFEE DATE

Espresso shot, banana, cacao, vanilla, dates, hemp protein, coconut milk

FACE LIFT 1

Avocado, cucumber, banana, mint, coconut water, super greens and collagen

SALTED CARAMEL 1

Banana, dates, peanut butter, brown rice malt syrup, himalayan salt, almond milk, topped with caramel sauce

ACAI SMOOTHIE

Organic acai, banana, biodynamic apple juice and coconut water

CLASSIC BANANA, BERRY OR 9.8
MANGO SMOOTHIE

Cinnamon, coconut yoghurt, local honey and cow's milk

Add collagen or hemp protein +2/1.5

#### ORGANIC COLD PRESSED JUICES

RUBY TUESDAY
Apple, Raspberry, Passionfruit, Rhubarb

SUPER GREEN 9.8
Apple, Spinach, Cucumber, Celery, Lettuce, Lemon,
Ginger

BEETROOT ENERGISER
Carrot, beetroot, apple, celery, lemon & ginger
9.8

IMMUNE
Orange, Carrot, Pineapple, Celery, Turmeric, Lemon

ORANGE / APPLE

#### **ICED DRINKS**

SPARKLING WATER Unlimited for your table 4

WATERMELON, APPLE & RASPBERRY FRAPPE

ICED COFFEE

Double shot of espresso, vanilla, cows milk and salted caramel pana ice cream

ICED CHOCOLATE 9

Home made cacao sauce, cows milk, salted caramel pana ice cream and choc fudge brownie chunks

WHOLE FRESH COCONUT 7

ORGANIC COLA / GINGER BEER / LLB 6

SPARKLING KREOL APPLE 7.5 CIDER VINEGAR

Mango or passionfruit

11

9

#### ORGANIC TEA

GINGER GLOW
Ginger, lemongrass, hibiscus, marigold flowers

CALMING
Chamomile, liquorice root, hibiscus, lavender,

DETOX

Mate green, rosehip seed, ginger, rooibos, fennel, spearmint, liquorice root, cinnamon, hibiscus, nettle, chamomile, dandelion root, cardamom seed, spirulina

MASALA CHAI

**GREEN JASMINE TEA** 

peppermint, rose petals

Black tea, cinnamon, cardamom, cloves, ginger, star anise

PEPPERMINT TEA 5

ENGLISH BREAKFAST / EARLY GREY

#### COCKTAILS USING MANLY SPIRITS

GIN & KOMBUCHA

Botanical gin with kombucha and mint

<del>\*</del>

WATERMELON MARGARITA

Tequila, watermelon juice, manzanilla, lime

ESPRESSO MARTINI 16
Vodka, kahlua, double shot coffee, vanilla

RUBY'S APEROL SPRITZ 14

Aperol with biodynamic prosecco, soda and orange

#### **ALL AUSTRALIAN WINE LIST**

SPARKLING

BOX GROVE PROSECCO 2016 VIC 11/45

TAMBURLAINE 50

Preservative free premium cuvee sparkling Margaret River WA vg

#### WHITE

TAMBURLAINE
Pinot Gris Orange NSW vg

TAMBURLAINE

Sauvignon Blanc Margaret River WA vg 11 / 45

TAMBURLAINE

5

5

5

Preservative free Chardonnay Margaret river WA vg 50

RED

TAMBURLAINE 11/45
Cabernet Sauvignon Margaret River WA vg

50

TAMBURLAINE
Preservative Free Shiraz Margaret river WA vg

RFFR

HEAPS NORMAL non-alcoholic Quiet XPA - refreshing and balanced

4 PINES
Kolsch 4 6% Brookvale NSW

O,BRIEN
Gluten free premium lager 4.5% VIC

WILLIE SMITHS
Organic apple cider 5.4% TAS