

ME NU

ALL DAY

BREADS & SPREADS

Ruby's Famous Paleo Bread

gf df n 11

A low GI loaf of goodness full of seasonal veg, nuts and seeds

Add Avocado +5

Add Bacon / trout +6 / 9

Add 1 / 2 eggs +4 / 6

Superfood Banana Bread

gf df n 9

Add coconut yoghurt & honey +5

Artisan Sourdough

df vg 8.5

Nonies GF Focaccia

gf df n 10

GF Fig & Apricot toast

gf df vg 9

Spreads - Berry chia jam, organic peanut butter, organic almond butter, local honey, vegemite, Ruby's No-tella

Open 7 days 6:45am – 3pm

Visit our website for events and more

rubylane.com.au

BRUNCH

RUBY LANE

Smash n Hash gf df vgo 24

A delicious sweet potato fritter topped with 2 pasture raised eggs, smashed avocado, fresh corn salsa, chimichurri & herbs

(Vegan me with mushrooms instead of eggs)

Add halloumi +4

Add bacon / trout +6 / 9

Chilli Scramble & Miso Shrooms gfo df n 26

Soft scrambled eggs, miso glazed mushrooms and Ruby's signature chilli sauce topped with whipped macadamia ricotta on artisan sourdough

Manly Daily gfo df vg 22

Smashed avocado on artisan sourdough with cherry tomato & basil confit, pickled cabbage, lemon and wattle seed bush dukkah

Add 1 / 2 eggs +4 / 6

On gf paleo / gf focaccia +2

Add bacon / trout +6 / 9

Beach Bun gfo dfo 18

Free range low nitrate bacon, fried egg, rocket, tomato chutney & chipotle mayo on a charcoal milk bun

Add avocado or halloumi +3 / 4 On gf paleo / gf bun +3

Go deluxe halloumi & avo +6

Antioxidant Porridge wheat free df vg 19

Organic wheat free oats with goji berry, pecan & coconut milk, topped with banana, toasted coconut, cranberry poached pear and berry compote

Original Açaí Bowl wheat free df vg gfo vg n 19

Organic acai topped with house made granola, banana, strawberries, chia, mint and coconut

Add organic peanut butter +2

Add Ruby's No-tella +2

Add more fresh fruit +2

Red Velvet Pancakes gf df vg n 23

Buckwheat & banana pancakes with a hint of beetroot powder topped with maple macadamia crumble, berry compote, seasonal fruit & Ruby's cacao sauce

Add df coco ice cream / bacon +3 / 6 Add coco yoghurt +2

Maple Miso Pumpkin Salad gf df vg n 24

Maple miso glazed pumpkin with fresh greens, black rice, whipped macadamia ricotta, pickled radish, Ruby's kimchi & crunchy pepitas with a lemon tahini dressing & herbs

Add chicken / smoked trout +7 / 9

Middle Eastern Brekky Plate gfo df vgo 25

Blistered cherry tomatoes, spiced chickpeas & greens with za'atar roasted sweet potato, creamy hummus, a soft boiled egg, kimchi & pickled radish with a slice of artisan sourdough

Add avocado +5 Vegan me with mushroom instead of egg

Add chicken / smoked trout +7 / 9

Serious Eggs Benny gfo df n 23

Pasture raised eggs, greens, Ruby's healthy hollandaise, gremolata & a drizzle of chilli good oil. Served on artisan sourdough with a choice of bacon, ham, mushrooms, trout (+2)

Add halloumi +4 On gf paleo / gf focaccia +2

Chipotle Chicken Bowl with Cauli Rice gf df 27

Marinated pasture raised chicken with turmeric cauliflower rice, grilled pineapple, avocado, cucumber, cherry tomatoes, black beans and Ruby's chipotle mayo

Rainbow Falafel Bowl gf df vg n 24

Turmeric, chickpea & cauliflower falafels, white slaw, avocado, greens, kimchi, beetroot & hummus with a tahini lemon dressing & a sprinkle of wattle seed bush dukkah

Add 1 / 2 eggs +4 / 6 Add chicken / trout +6 / 9

Wagyu Beef Burger / Bowl gfo dfo vgo 27

Coppertree Farms grass fed wagyu beef patty with slaw, smoked eggplant aioli, pickled onion & king island cheddar on a charcoal milk bun served with sweet potato wedges and chipotle mayo

(Vegan me with grilled falafels instead of beef & cheese)

Bowl version with mushroom +2 On gf bun / gf paleo bread +2

Add another beef patty +7

ADD-ONS

Avocado	5	Halloumi	4
1 or 2 eggs	4/6	Hollandaise	3
Bacon / Ham	6	Chicken	7
Smoked Trout	9	Kimchi	3
Wilted greens	4	Tomato	4
Mushrooms	5		
Baked Sweet Potato Wedges			7/9

DRINKS

SUPER SMOOTHIES

T-BOMB 13

Banana, cacao, tahini, dates, almond butter, vegan protein, vanilla, salt & almond milk **add shot of coffee +0.7**

SALTED CARAMEL 13

Banana, dates, organic peanut butter, himilayan salt & almond milk with home made caramel sauce

Add shot of coffee +0.7

CHOC COFFEE DATE 13

Espresso, dates, banana, cacao, vegan protein, vanilla & coconut milk

BERRY BRAIN BOOST 14

Berries, banana, cacao, vegan protein, flax seeds, walnuts, dates, coyo & coconut milk

FACELIFT 14

Avocado, mango, banana, cucumber, collagen, super greens & coconut water

CLASSIC BANANA OR MANGO SMOOTHIE 11

With coyo, cinnamon, honey & milk

Add vegan protein +2

COLD PRESSED JUICES

RUBY TUESDAY 10

Watermelon, pear, mint

THE GREEN 10

Cucumber, celery, apple, spinach, lemon

IMMUNE 10

Carrot, apple, ginger, turmeric

ROOT ENERGY 10

Beetroot, carrot, apple, lemon, ginger

STRAIGHT UP APPLE OR ORANGE JUICE 9

KOMBUCHA / DETOX

KOMBUCHA GLASS 7.5

ICED KOMBUCHA JUG with lemon, berries, mint 12

DETOX SHOT BOARD Trio of sisuu fire tonic, charcoal & kombucha 7

SISUU FIRE TONIC SHOT 4

gf = gluten free df = dairy free vg = vegan n = contains nuts
gfo = gluten free option vgo = vegan option dfo = dairy free option

SWEETS

100% gluten and refined sugar free
Add Ice Cream to any sweet for \$3

Fresh Muffin of the day 6.5

Choc Fudge Brownie 7.5

**Peanut Butter Choc Chip
Cookie** 6.5

Fluffy Lamington gf df 9.5

Protein Ball 4

Berry Ripe 5.5

Lime & Pistachio Slice 5.5

Friand 5

Choc Fudge Brownie Sundae
with coconut ice cream and
cacao sauce 12

Need some catering?



One click catering is here
Scan > See menu > Order

COFFEE & FRIENDS

"1% of coffee sales to Local Kind Charity"

Cold Drip Filter Coffee 6

Beach Brew - A hydrating coffee! 7

With cold brew, coconut water, fruit & ice

Little Italy Coffee regular 5

Little Italy Coffee large 6

Strawberry Matcha 10

Iced Latte / Long Black 5.5

Iced Matcha / Chai 6.5

Organic Chai Latte 5

Brewed Sticky Chai Pot 6.5

Hot Chocolate 5

Affogato 10

Add MCT / Lion's Mane +2
Almond / Oat / Coconut / Soy +1
Extra shot / decaf +0.7

ORGANIC TEAS 5.5

Ginger Glow

Ginger, lemongrass, marigold, hibiscus

Detox

Dandelion, nettle spearmint, fennel, mate, rosehip, rooibos & ginger

Calming

Chamomile, liquorice root, lavender, hibiscus, peppermint & rose petals

Green

Sencha green & Jasmine blend

Minty

Peppermint, spearmint, withania, Siberian ginseng, bacopa

English Breakfast / Earl Grey

HEALTHY ELIXIRS

"Add MCT oil or Lion's Mane +2"

Healing Chicken Bone Broth 7

Maca Mojo 7

Organic cacao, mesquite, lucuma, salt & maple all blended with grass fed butter (vegan me with almond milk)

Add shot of coffee +0.7

Ruby Rifle 6.5

Double shot espresso blended with grass fed butter & mct oil

Pura Vida 6.5

Immune boosting orange, lemon, ginger, turmeric & cinnamon gently steamed with local honey

Dandy Latte 6.5

Dandelion chai latte for a caffeine free liver boost on almond milk with maple syrup

Golden Latte 6.5

Anti-inflammatory remedy of turmeric, ginger, cinnamon & pepper on almond milk with maple syrup

Matcha Latte 6.5

Pure high grade organic Japanese green tea jammed with anti-oxidants on almond milk with maple syrup

ICED DRINKS

Watermelon Electrolyte Spritzer 9.5

with coconut water, sea salt, sparkling h2o, lemon & mint

Elderberry & Watermelon Spritzer 11

From Jo's Herbadashery – great for immunity

Iced Matcha / Iced Chai 6.5

Iced Coffee / Iced Chocolate 10.5

Whole Coconut 7.9

Organic Sodas - Ginger beer / cola / LLB 6

Sparkling Water- unlimited for your table 5

MOCKTAILS

Dayse Awaken Spritzer 12

Green tea, ginko, grapefruit, ginseng, sparkling h2o

Elderberry & Watermelon Spritzer 11

From Jo's Herbadashery – great for immunity

Lautus Sparkling Rose - 0 alcohol 12

ORGANIC WINE by Tamburlaine

Mimosa 11

Prosecco & Orange juice

Bellini 11

Prosecco & Watermelon Juice

Prosecco 13 / 50

Sauvignon Blanc 13 / 50

Chardonnay 56

Cabernet Sauvignon 13 / 50

BEER

Heaps Normal - 0 alcohol 9

4 Pines Japanese Lager 10

O'Briens Gluten Free Lager 10

Willie Smiths Organic Cider 12

COCKTAILS

Watermelon Margarita 18

Espresso Martini 18

Aperol Spritz 14

Gin & Kombucha 12