

Fresh JUICES

small (6) large (9)

Green Vitality

Spinach, apple, cucumber, kiwi, ginger

Vitamin Sea

Orange, carrot, ginger, lemon, turmeric

Orange juice

ICED'S SHAKES FRAPPES

Iced chocolate 8

Belgian fudge sauce, brownie chunks, milk, ice cream

Iced coffee 8

Double shot of espresso, brownie chunks, milk, ice cream

Belgian chocolate 8 fudge shake with milk and ice cream

Raspberry, 8 watermelon, apple and mint frappe

Coffee frappe 8

Double shot espresso, milk and vanilla blended on ice

SMOOTH IES

Blueberry Brain Boost 12

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

Choc Coffee date 12

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

Green room 10

Avocado, kale, cucumber, banana, mint, hemp oil, coconut water

Acai Power 10

Organic açai, banana, biodynamic apple juice and coconut water

Salted caramel 10

Bananas, peanut butter, dates, brown rice syrup and almond milk

Classic smoothies 9 w Greek yoghurt & local honey

Choose from mango, berry or banana

Did you know?

We have 5 worm farms that can process up to 8 kg's of food waste a day — hungry little fellas huh!!

WINES, TINS & COCKTAILS

Wines

Minimal Intervention Aussie Wines

Box Grove Prosecco VIC 10/45

Tamburlaine Preservative free premium cuvee sparkling NSW 50

Tamburlaine Sauvignon Blanc Orange NSW 9/38

Ottelier Pinot Gris Limestone Coast SA 10/45

Walsh & Sons Rosé Margaret River WA 48

Tamburlaine Cabernet Sauvignon 2016 Orange NSW 9/38

Payten & Jones Pinot Noir Yarra VIC 48

Lot 462 'Tana' Shiraz Barossa VIC 45

Tins

Modus Pale Ale 5.2% 10

Young Henry's cloudy apple cider 4.6% 10

Corona 4.5% 8

Cocktails

Gin & kombucha 12

Manly Spirits gin with mommas raspberry kombucha


Manly mule 16

Manly Spirits vodka, muddled lime and mint with ginger beer

Aperol Spritz 14

Aperol with biodynamic prosecco, soda & orange

Order online at RUBYSATTHEBEACH.COM.AU

  @rubysatthebeach

Get social!

Say hi

hello@rubysatthebeach • (02) 9446 9921



(Fully licensed)

RUBY'S

— at the beach

Contactless
menu
with photos



Scan with your
phone camera

MENU

COFFEE

by PABLO & RUSTYS

Espresso / Regular / Large
3.3 / 4 / 4.7

Cold Drip Filter Coffee 5

Brewed Daintree 5
Sticky Chai Pot

Dark hot chocolate 4.5

EXTRA SHOT, DECAF, SOY (0.5)
OAT MILK, ALMOND MILK (1)

Be adventurous

Ruby Rifle 6
Double espresso blended with grass fed butter and MCT coconut oil

Golden Latte 6
Ayurvedic-inspired anti-inflammatory and healing remedy, coconut milk spiced with turmeric, ginger, cinnamon and pepper, steamed with brown rice syrup and almond milk
ADD SHOT OF COFFEE (0.5)

Tea by Bodhi Organic 4.5
Invigorating Lemongrass & Ginger Blend / Revitalising Mint Blend / Calming Chamomile blend / Green Sencha & Jasmine / Masala Chai / English Breakfast / Earl Grey

Maca Mojo 6
A warm caffeine-free cup of get up and go! Cacao, maca, lucuma, mesquite, maple syrup all blended with grass-fed butter & himalayan salt
VEGAN ME WITH CACAO BUTTER (0.5)

Dandy Chai 6
Caffeine free liver boost that aids digestion, dandelion chai latte with date syrup, served on almond milk

Ruby's At The Beach is a homely space born from a love of the ocean and a love of sharing great local food & coffee with a fresh but simple cooking style that has transparency at its heart. We do this whilst maintaining an ethical and sustainable business that we and the community can be amazingly proud of.

Ruby's is for loved ones, friends and family who want a great place to hang out, with a laid-back, dine-all-day, pop-in-any-time vibe - *sandy toes preferred!*

All day BRUNCH

Toasts 7
Artisan Sourdough, Turkish, GF fruit bread, GF focaccia
ALL BREADS SERVED WITH CULTURED BUTTER AND YOUR CHOICE OF ALMOND BUTTER, PEANUT BUTTER, LOCAL HONEY, VEGEMITE, MIXED BERRY JAM

Superfood Banana & Walnut Bread gf df n 8
Made with almond meal, macadamia oil, local honey, pasture raised eggs and walnuts

Paleo Bread gf df n 9
A savoury and low G.I. loaf of goodness full of cauliflower, broccoli, carrots, cashews, seeds and pasture raised eggs
ADD AVO (2)

Acai Smoothie Bowl 16 gf n
Acai, banana & blueberries blended with greek yoghurt and apple juice then topped with Byron Bay granola, coconut and seasonal fresh fruit
ADD PEANUT BUTTER (1)

Ruby's Bircher vg df n 16
Overnight oats soaked with apples, walnuts, almonds and pumpkin seeds then topped with coconut yoghurt, macadamia crumble & seasonal fruit

Beach Bun df gfo 14
Free range bacon, pasture raised egg, rocket and bbq sauce on a brioche bun
ADD SMASHED AVO (2) / GO DELUXE WITH HALLOUMI & AVO (5) / SWEET POTATO FRIES (5)

Mona Daily gfo 17
Sourdough with smashed avo, feta, cherry tomato and basil confit, garden herbs and lemon
ADD 2 EGGS (5) / FR BACON (6) / HOUSE SMOKED TROUT (7)

Smash 'n' Hash gf df vgo 19
A sweet potato fritter topped with smashed avo, pasture raised poached eggs, greens, corn salsa and a chimichurri dressing
(GO VEGAN WITH MUSHROOMS INSTEAD OF EGGS)

Real Food Pancakes 19 gf df vg n
A triple stack of buckwheat, chia and banana pancakes with coconut yoghurt, maca crumble, seasonal fruit and a velvety cacao sauce
ADD FR BACON (6) / VANILLA ICE CREAM (3)

Eggs Your Way gfo 12
Two pasture raised eggs on toast of your choice

Monsieur Eggs Benny 20 df gfo
Pasture raised eggs on a mini croissant with healthy hollandaise, baby spinach, a gremolata crumb and your choice of free range bacon, house smoked trout or mushrooms
ON GF FOCACCIA / PALEO BREAD (2)

Big Surfers Brekky 26 df gfo
2 pasture raised eggs, bacon or beef brisket, mushrooms, roast tomato, house made beans, avocado and toasted sourdough
ON PALEO BREAD / GF FOCACCIA (2)

BURGERS

Beef Brisket Burger 22 gfo
Slow cooked beef brisket burger with smokey aged cheddar, aioli, house pickles and lettuce on a brioche bun served with sweet potato fries
ON PALEO BREAD / GF FOCACCIA (2) / GO NAKED AS A BURGER BOWL WITH SEASONAL GREENS (NO CHARGE)

Pulled Lamb Burger 22 gfo
House braised lamb shoulder with minted crushed peas, aioli, slaw and lettuce on a brioche bun with sweet potato fries & rosemary salt
ON PALEO BREAD / GF FOCACCIA (2) / GO NAKED AS A BURGER BOWL WITH SEASONAL GREENS (NO CHARGE)

Veggie Burger 20 gfo vg
Chickpea, turmeric and cauliflower patty with Ruby's kimchi, vegan aioli, pickles and lettuce on a turkish bun served with sweet potato fries
ON PALEO BREAD / GF FOCACCIA (2) / GO NAKED AS A BURGER BOWL WITH SEASONAL GREENS (NO CHARGE)



Kids menu also available

MORE OPTIONS

Loaded Vegan Nachos gf df vg 22
With a spiced bean mix, corn salsa, brown rice, avocado, corn chips, vegan cheese sauce, arame & grilled lime
ADD BEEF BRISKET / PULLED LAMB (7)

Endless summer poke bowl gf df vg 18
Asian slaw, salad greens, broccolini, snow peas, brown rice, edamame, pickled chili & radish, cucumber, tamari pepitas, sesame, mirin & lime dressing
ADD SMASHED AVO (2) / ADD CHICKEN BREAST (4) / ADD HOUSE SMOKED TROUT (7) / PULLED BEEF BRISKET (7)

Seasonal Frittata gf 18
Served with rocket, confit cherry tomato, lemon dressing
(ASK FOR TODAY'S VARIETY)

SIDES

Extra egg 3	Chorizo 6	Tomato 3
FR bacon 5	Sweet potato fries w aioli 5/8	Mushrooms 4
FR Chicken 6	Avocado 3	Kimchi 4
House smoked trout 7	Spinach 3	Halloumi / feta 4

vg vegan df dairy free gf gluten free gfo gluten free optional n contains nuts