

EARLY RISERS 7AM TO 11AM

RUMA SPECIALS	dosa house-made fermented rice crepes w_ coconut and green chilli chutney (gf, v)	16
	bacon egg roll on potato bun aloli, hash brown, maple-glaze bacon and fried egg - add chips	16 5
	thai-style chicken sausage roll w_ fried egg, pickled cucumber and sriracha aioli - add chips	18 5
	eggs benny on crumpets w_ hollandaise, sauteed spinach, grated pecorino - add choice of smoked salmon, portobello mushrooms or maple-glaze bacon	22

ALL-DAY BREKKIE 7AM TO 3PM

CLASSICS WITH A TWIST	a.p sourdough toasted w_ jam, butter, vegemite (v)	9
	scrambled egg w_ toast (v)	19
	turkish-style brekkie w_ hot honey halloumi, seasonal grilled veggies, labne and dukka, baby courgette, padrón peppers, tomatoes, asparagus and sourdough (V)	24
	hazelnut and coconut granola (v) w_ fruits and peanut butter	18
	seasonal fruit platter w_ coconut yoghurt (gf, v)	18
SANDWICHES	avo toast w_ asian soft herbs and kimchimichurri	18
	cheeseburger lettuce, tomato, onions, american cheese and mustard sauce on a bioche bun	25
	fish sandwich crumbed mulloway, pickled cucumber, white bread and house tartare w_ chips vegetarian option - spring onion falafel	25

gf - gluten-free v - vegetarian

SOMETHING MORE STARTS FROM 11AM

RAW	sydney rock oysters yuzu and honey mignonette (gf)	6 ea
	tuna tartare gochujang aioli, pistacio and wonton crisps	24
	kingfish crudo hiramassa, truffle, ponzu and fried leeks	26
	cooked tiger prawns sriracha aioli, ice-berg and avocado (gf)	34
	asparagus w_ sauce gribiche capers, currants and toasted almonds	18

SMALL PLATES	fried olives labne and dill (v)	16
	butterbean hommous w_ scallion, ginger oil served w_ sourdough (v)	16
	house taramasalata spring onion oil, chilli oil w_ shaved bottarga and sourdough	16

korean style fried chicken bites w_ pickle daikon and kewpie - add caviar, 5gm/10gm polanco oscietra	18 35/70
steak frites sirloin w_ shoestring fries and peppers jus	36
beef short rib kecap manis glaze w_sambal hijau (gf)	62

SALADS	soba salad cucumber, rocket, carrot, japanese-style dressing, edamame, kimchi, avocado (v)	24
	ruma's caesar cos lettuce, soft-boiled eggs, fried chickpea, chives, avocado, parmesan w_ croutons and caesar dressing (gf, v)	24
	haloumi salad pan fried haloumi, shaved fennel, kale, shiso, raddichio, pecorino, hazelnut, orange w_ green goddess dressing (v) - optional crispy chilli oil	28
	rocket and chickpea shaved fennel, rocket, chickpeas, classic vinaigrette, avocado, lemon zest, mint and buffalo mozzarella (v, gv) optional add-ons - tuna tataki - poached chicken breast - spring onion falafels (v)	26 12 10 9



ALL DAY DRINKS 7AM TO 3PM

	S	L	ICED
MILK COFFEE			
piccolo	4	-	-
macchiato	4	-	-
latte	4.5	-	6.5
cappuccino	4.5	5	-
flat white	4.5	5	-
mocha	5	5.5	7
BLACK COFFEE			
espresso	4	-	-
long black	4.5	5	6.5
batch brew	5	5.5	-
cold brew	-	-	6
cloudy black	8.5		
iced black topped w_ signature cream			
NOT COFFEE			
chai latte	5	5.5	6.5
chocolate	4.5	5	6.5
MATCHA			
hot matcha latte	6.5		
iced matcha	8		
iced strawberry matcha	9		
coconut cloud matcha	9		
iced einspanner	9		
iced matcha topped w_ signature cream			
TEA			
english breakfast	5		
earl grey	5		
sencha green tea	5		
lemongrass ginger	5		
peppermint	5		
chamomile	5		
EXTRAS			
decaf	0.5		
extra shot	0.5		
oat / soy / almond	0.5		

KOMBUCHA. WELLNESS SHOTS AND JUICES

jiva kombucha	6
watermelon & mint	
passionfruit & mango	
ginger & lemon	
jiva tonic shots	5
reset - detox	
defender - probiotics	
ginger - immunity	
orange juice	9
cold-press juice	8
watermelon	
grapefruit	

COCKTAILS FOR DAYS 11AM TO 3PM

SUMMER SIGNATURES

ruma	24
42 below vodka, passionfruit, ginger, orange blossom, orange juice, lime	
kumquat margy	25
patrón blanco, kumquat, calamansi, lemon	
stone fruit bellini	21
mirabelle plum, mango, allspice, sparkling wine	
double pay spritz	24
campari, grapefruit, rose water, rosé wine, soda	
eastside II	25
bombay sapphire, st germain, lime, pineapple, cucumber, chilli oil	
kiaora swizzle	24
bacardi, honey, grapefruit, lime, angostura, port, soda	
dato negroni	24
bombay sapphire, campari, white cacao, chocolate bitters	
manuka old fashioned	23
rye whisky, honey, maple, indian tonic, orange bitters	
ice cube	15
lemon, ginger and peach iced tea	
aloha	17
non-alcoholic gin, allspice, passionfruit, pineapple, cucumber, citrus	

SANS BOOZE



A LA CARTE 11AM TO LATE

SMALL PLATES

a.p sourdough whipped burnt butter, ricotta and pomegranate molasses (gf available)	8
fried olives labne and dill (v)	16
asparagus w_ sauce gribiche capers, currants and toasted almonds (gf, v)	18
butterbean hommous w_ sourdough, scallion and ginger oil	16

infused watermelon whipped feta, pistachio and agave (v)	18
house taramasalata sourdough, shaved bottarga, spring onion and chilli oil	16
korean style fried chicken bites w_ pickle daikon and kewpie - add caviar, 5/10gm polanco oscietra	23 35/60
w.a octopus grilled w_ cannellini beans, red peppers and harissa (gf)	28

RAW

sydney rock oysters yuzu and honey mignonette (gf)	6 ea
tuna tartare gochujang aioli and wonton crisps (gf availbale)	24
kingfish ponzu, black truffles and crispy leeks	26
cooked tiger prawns sriracha aioli, avocado and iceberg (gf available)	34

SALADS AND SANDWICHES

cheeseburger w_ bri lettuce, tomato, onions, american cheese and mustard sauce on a bioche bun	25
fish sandwich crumbed mullet, pickled cucumber, white bread and house tartare w_ chips vegetarian option - spring onion falafel	25
soba salad cucumber, rocket, carrot, japanese-style dressing, edamame, kimchi, avocado (v)	24
ruma's caesar cos lettuce, soft-boiled eggs, fried chickpea, chives, avocado, parmesan w_ croutons and caesar dressing (gf, v)	24

haloumi salad pan fried haloumi, shaved fennel, kale, shiso, raddichio, pecorino, hazelnut, orange w_ green goddess dressing (v) optional - crispy chilli oil	28
rocket and chickpea shaved fennel, rocket, chickpeas, classic vinaigrette, avocado, lemon zest, mint and buffalo mozzarella (v, gv) optional add-ons - tuna tataki - poached chicken breast - spring onion falafels (v)	26 12 10 9

THERE'S MORE

BIG PLATES	lemon ravioli	36
	kaffir lime leaves, crispy chilli oil (v)	
	king prawns egg noodle	42
	shellfish butter, scallions	
	grilled salmon	36
	stir fry warrigal greens, asian-style chermoula (gf)	
crumbed lamb cutlets	44	
peas, baby cos, mint sauce (3 pieces)		
beef short rib	62	
kecap manis glaze and sambal hijau		
striploin	38	
sarawak pepper jus and charred peppers		
	SIDES	
	shoestring fries (gf, v)	9
	baked cabbage	14
	w_ garlic butter, lemon and pangrattato (gf available)	
	roast carrots	14
	pickled fennel, thai basil cashew pesto, toasted hazelnut (gf, v)	
KIDS	beef sliders	16
	w_ chips	
	rigatoni	16
	butter w_ cheese or tomoto (v)	
fish and chips	16	
steak	19	
w_ chips and peas		
DESSERT	gula melaka honeycake (v)	15
	palm sugar and whipped honey cream	
tropicool parfait	16	
passionfruit cream, calamansi sorbet and coconut jelly (v)		