



FOUNDED IN 1908
GLEBE'S 'DIRTY REDS'
FOOTBALL TEAM
WERE KNOWN FOR
TOUGHNESS, PRIDE
AND RESPECT FOR
ONE ANOTHER...



dirtyredcafe



dirtyredsydney






Looking for the perfect space for your next celebration? We have a bunch of events packages available and also have corporate catering available for delivery to your office! **CONTACT enquiries@dirtyred.com.au** for more details!

EAT UNTIL 3PM

- SOURDOUGH TOAST WITH PRESERVES**  **8**
Choose from ash white or pigeon pea sourdough. Served with pepe saya butter and house-made jam + *nonies gluten free bread \$2*
- CRUMPETS BY MERNA**  **12**
Two small batch sourdough crumpets served with Bilpin bush honey and pepe saya butter + *berry compote, coconut yoghurt and almond biscuit crumb \$3*
- APPLE & CINNAMON PORRIDGE**  **14**
With poached rhubarb, granola, milk and brown sugar + *oat milk \$1*
- EGGS YOUR WAY**  **12**
Two eggs any way you like with sourdough toast and pepe saya butter
- FANCY EGGS & SOLDIERS**  **18**
Two soft boiled eggs served with sourdough soldiers, Dutch carrots, halloumi fries, pickle relish and pepe saya butter
- FULLY LOADED BREKKY ROLL** **14**
With maple cured bacon, fried egg, rocket, hash brown, cheese and pickle relish on a brioche bun + *avo \$3*
- BUTTERMILK PANCAKES**  **14**
With pepe saya butter and maple syrup + *bacon OR berry compote & mascarpone \$4*
- JALAPENO & CHEDDAR CORNBREAD**  **19**
With smashed avo, poached eggs, chipotle hollandaise and pickled red onion + *bacon \$4*
- THE SHROOMS**  **18**
Portobello and oyster mushrooms served on toasted sourdough with whipped ricotta, fresh herbs, truffle oil, crispy kale and a poached egg.

GF:  V:  VGN: 

For dietaries or allergies please inform a waiter before ordering. Many of our dishes can be modified to be vegan on request.

- ANOTHER SMASHED AVO**  **17**
With cherry tomatoes, feta, black sesame, za'atar, beetroot powder and a poached egg on pigeon pea sourdough
- SOUP OF THE DAY** **13**
Check with our team for this week's special. Served with pepe saya butter and toasted sourdough
- SWEET POTATO & BLACK BEAN VEGGIE BURGER**  **18**
Topped with red cabbage, alfalfa, carrot, pickled red onion and coriander & lime mayo on a brioche bun
- THE PLOWMANS LUNCH** **23**
Vintage cheddar, prosciutto, pear, dill cucumber and a beet-pickled egg with sourdough and house relish
- FALAFEL BOWL**  **17**
With tabbouleh, pickled turnips, coconut yoghurt, beetroot hummus, avocado and ribboned cucumber
- WINTER BRUNCH BOWL**  **17**
Quinoa, roast heirloom tomatoes, wilted kale, pickled red cabbage, portobello & oyster mushrooms, tahini dressing and a soft-boiled egg + *hot-smoked salmon or grilled halloumi \$6*
- RED'S FISH & CHIPS** **19**
Battered flathead with oregano & sumac fries, rainbow slaw, sweet Japanese dressing and aioli + *house-made potato scallops \$4*
- BEEFY MEATBALLS** **18**
Braised meatballs in a spiced tomato sauce with shaved parmesan and red cheddar on sourdough
- 3 CHEESE TOASTIE**  **12**
Goopy provolone, swiss and cheddar cheese topped with pickled red onion + *bacon \$3*
- TOASTIE OF THE WEEK** **12**
See specials board for what's on this week!

Add a cup of soup for \$3

Unfortunately we can't split bills.

Please note 10% surcharge for public holidays apply.

SWEET THINGS

- CHEF'S BANANA BREAD** **6**
Grilled and served with whipped espresso butter
- ORANGE & ALMOND CAKE**  **5**
- FIG & WALNUT TOAST** **11**
Served with whipped ricotta and Bilpin bush honey
- BUTTERBINGS** **7**
Brownie cookie sandwiches in a variety of knockout flavours.
- MIXED FRUIT TARTS**  **5**
House-made in a variety of flavours

SIDES

- MAPLE CURED BACON** **5**
- HALF AVO WITH LEMON** **4**
- ONE EGG/TWO EGGS** **3/5**
- HOT-SMOKED SALMON** **6**
- MUSHROOMS** **5**
- SAUTEED KALE** **4**
- HASH BROWN** **3**
- ROASTED HEIRLOOM TOMATOES** **5**

SNACKS PERFECT WITH A WINE OR BEER!

- SUMAC & OREGANO SEASONED FRIES** **7**
- GRILLED HALLOUMI WITH POMEGRANATE MOLASSAS** **7**
- HOUSE-MADE POTATO SCALLOPS WITH LEMON AND AIOLI** **7**
- SAUTEED CHORIZO IN RED WINE AND BILPIN BUSH HONEY** **8**
- TRUFFLED DOUBLE CREAM BRIE WITH SPICED PEAR AND CHARCOAL BISCUITS** **9**

KIDS

- MINI CHEESE TOASTIE** **5**
- KIDS EGG & SOLDIERS** **6**
- MINI FRUIT SALAD** **6**
- MINI PANCAKE** **5**