



dirtyredcafe



dirtyredsydney



PLEASE CHECK IN

EVENTS @ DIRTY RED!

Our cafe & courtyard is available to hire day or night for your next party, private dinner or team event! email enquiries@dirtyred.com.au for more details



EAT UNTIL 3PM

SOURDOUGH TOAST WITH PRESERVES 8 Choose from white, pigeon pea or Nonies gluten free (+\$2). Served with Pepe Saya butter and jam

CRUMPETS BY MERNA 13 Two small batch sourdough crumpets served with honey and Pepe Saya butter + berry compote, coconut yoghurt and almond biscuit crumb +\$3

MANGO & COCONUT CHIA BOWL 16 Topped with buckwheat crumble, passionfruit, pineapple & berries

EGGS YOUR WAY 14 Two free-range eggs poached, scrambled or fried. Served with sourdough toast and Pepe Saya butter

BREKKY BAHN MI ROLL 14 Bacon, fried egg, mushroom pate, mayo, spicy slaw, pickled red onion and coriander on a Turkish bun

FULLY LOADED BREKKY ROLL 15 With maple cured bacon, fried egg, rocket, hash brown, cheese and pickle relish on a brioche bun + avo \$3

JALAPENO & CHEDDAR CORNBREAD 20 With smashed avo, poached eggs, chipotle hollandaise and pickled red onion + bacon \$4

MINTED PEA & ASPARAGUS TOAST 16 Sourdough topped with labneh, minted peas, charred asparagus and fried capers

ANOTHER SMASHED AVO 17 With edamame, ribboned cucumber, black sesame, miso mayo and a poached egg on charcoal sourdough

THE SHROOMS 18 Sauteed mixed mushrooms served on charcoal sourdough with whipped ricotta, honey, truffle oil, crispy kale and a poached egg

ZUCCHINI, PEA & RICOTTA FRITTERS 18 Served with beetroot relish, avocado and a poached egg

REDS FISH & CHIPS 22 Battered flathead served with oregano & sumac fries, house-made potato scallops, mushy peas and slaw

VEGAN BRUNCH BOWL 18 Baked pumpkin, red lentils, quinoa, coconut yoghurt, pickled cabbage and cucumber topped with mixed nuts and seeds + smoked salmon OR grilled halloumi \$5

CHEESE & CHARCUTERIE PLATE 24 A selection of 2 cheeses, 2 cold cuts, cornichons, pipparas & relish served with toasted sourdough

THE DELI ROLL 14 Local artisan cheese & cold cuts served with pickles and mustard on a lightly toasted ciabatta

TOASTIES

TRIPLE CHEESE, MUSTARD & PICKLED ONION 12

BUFFALO MOZZERELLA, TOMATO & BASIL PESTO 12

CORNED BEEF, CHEDDAR & MANGO CHUTNEY 14

TOASTIE OF THE WEEK 12

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.

Please note 10% surcharge for weekends and public holidays applies. Thanks for your understanding

SWEETS

BUTTERSCOTCH BANANA BREAD 10 topped with vanilla bean ice cream, butterscotch sauce, tahini, dark chocolate & black sesame brittle

THE VEGAN COOKIE 7 Available in a variety of knockout flavours!

ORANGE & ALMOND CAKE 4.5

LEMON CURD TART 5

GRILLED BANANA BREAD 6 Served with whipped espresso butter

DAILY PASTRIES 6.5 Check with our team for our daily bakes!

SIDES & SNACKS

MAPLE CURED BACON 5

HALF AVO WITH LEMON 5

ONE EGG / TWO EGGS 3/5

SMOKED SALMON 6

SAUTEED MUSHROOMS 5

GRILLED CHERRY TOMATOES 5

HASH BROWN 3

GRILLED CHORIZO 6

GRILLED HALLOUMI 6

SNACKS

SUMCAC & OREGANO FRIES 8

POTATO SCOLLOPS 7

PORK & FENNEL SAUSAGE ROLL 8

KIDS

MINI CHEESE TOASTIE 6

FRUIT SALAD 6

KIDS CRUMPET 6

LITTLE FISH & CHIPS 7.5