Dirty Red

dirtyredcafe

dirtyredsydney

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

DRINK

COFFEE

WE USE A ROTATING SELECTION OF AUSTRALIA'S FINEST COFFEE ROASTERS. CHAT WITH OUR TEAM TODAY FOR MORE INFO ON YOUR BREW!

ESPRESSO

SMALL	5.0
LARGE	6
ICED	0.5
EXTRA SHOT/ALTERNATE MILK/DECAF	1.0

TRY TODAY'S SINGLE ORIGIN ON ESPRESSO FOR 50C EXTRA!

FILTER (ROTATING SINGLE ORIGIN)

BATCH BREW	6.5
SP9 POUROVER	10
COLD BREW	6.5

UN-COFFEE

HOT CHOC	5.0
STICKY CHAI	7.0
MATCHA LATTE	6.5
ICED EARL GREY Choose from Matcha, Lychee or Watermelon	6
SPARKLING WATER - BOTTOMLESS	6

CHECK OUR COFFEE MENU FOR TODAY'S COFFEE SELECTIONS

TEA

CRAFTED BY THE HEROES AT BODHI ORGANIC TEA

ENGLISH BREAKFAST	6
SUPREME EARL GREY	6
JASMINE GREEN	6
ORGANIC MINT	6
LEMONGRASS & GINGER	6

COLD PRESS JUICE

GREEN DETOX Apple, kiwi, celery, kale, lime & ginger	9
SUMMER BLISS Orange, pineapple, watermelon & strawberry	9
RUBY HEALING Pineapple, orange, carrot & beetroot	9
ORANGE JUICE	8

SODAS

COKE/COKE ZERO	5
BLACKCURRANT BLISS SODA	6
TRADITIONAL LEMONADE	8

WINE

CAVEDON PROSECCO King Valley, VIC	12	48
EMMALENE PINOT GRIS Adelaide Hills, SA	12	48
ETE D'ELODIE ROSE Provence, FR	12	48
RUSDEN "DRIFTSAND" GSM Barossa, SA	12	48

BEER

CORONA	10
HANH SUPERDRY (LOW CARB)	9
PURE BLONDE (LOW CARB)	9

COCKTAILS

MIMOSA	12
ELDERFLOWER & GIN SPRITZ	16
APEROL SPRITZ	14
ESPRESSO MARTINI	16
MOJITO	16
BLOODY MARY	16

COCKTAIL HAPPY HOUR 1PM-3PM
$8 BEERS
$10 WINES
$12 SPRITZ

GF: V: VGN
Most dishes can be made vegan, vegetarian or gluten free on request
For dietaries or allergies please inform a waiter before ordering.

Please note 10% surcharge for weekends and 15% for public holidays.
No split bills. Thanks for your understanding

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HAVE YOU CHECKED OUT OUR OTHER LOCATION?

DIRTY RED ROZELLE
711 DARLING ST ROZELLE
(OPPOSITE RED LION HOTEL!)

EAT UNTIL 3PM

EGGS YOUR WAY 16
Two free-range eggs poached, scrambled or fried.
Served with sourdough toast or Nonie's gluten free (+$2)

B&E ROLL 15
Keep it simple! Bacon, fried egg, American cheddar and tomato relish on a milk bun.
+ veggie option: swap bacon for halloumi or avo

FULLY LOADED BREKKY BURGER 21
With maple cured bacon, fried egg, rocket, siracha mayo, halloumi & hash brown on a milk bun, WOAH!
+ avo $4

SOURDOUGH TOAST WITH PRESERVES 11
Choose from white, or Nonie's gluten free (+$2). Served with butter & jam

GRANOLA BOWL 19
House-made cranberry & almond granola with natural yoghurt, berry compote, mango gel, brûléed banana, seasonal fruit.
+ coconut yoghurt $2 + gluten free granola $2

SCRAM CROISSANT 22
Fresh baked croissant filled with scrambled eggs and your choice of either:
- Prosciutto, cheddar & relish **OR**
- Smoked salmon, hollandaise and salmon roe

TURKISH EGGS 24
Poached eggs, grilled chorizo, za'atar, roast chickpeas tomatoes & labneh in chilli butter. Served with focaccia.
(Swap chorizo for halloumi on request)

THE SHROOOOOMS 22
Garlic & herb baked mushrooms with whipped feta, parmesan, truffle oil & poached egg on sourdough

ANOTHER SMASHED AVO 22
Served with marinated feta, dukkah, cherry tomatoes, beetroot aioli, mixed seeds, shaved almonds and a poached egg on sourdough

JALAPEÑO & CHEDDAR CORNBREAD 23
With smashed avo, poached eggs, chipotle hollandaise, pickled red onion & coriander
+ bacon $7

PHILLY STEAK SANDWICH 28
Ciabatta, slow cooked beef, caramelised onion, grilled capsicums, mayo, provolone cheese, side of fries.

CHICKEN PESTO SANDWICH 28
Schiacciata, rocket, tomato, creamy pesto, grilled chicken, mozzarella, balsamic vinegar, side of fries

FISH TACOS (3 PER SERVE) 22
Battered flathead, lettuce, smashed avo, tabasco sauce, sour cream, pickles, coriander.

MISO TOFU SALAD 23
With mixed leaf salad, cucumber, edamame, carrot, purple cabbage & miso sesame dressing

GLEBE GOODNESS BOWL 22
Quinoa, roast chickpeas, cherry tomatoes, avo, sweet potato, corn ribs, crispy kale & sesame served with sweet mustard dressing,

SALAD OF THE WEEK
Check with our friendly team for this weeks special!

ZUCCHINI FRITTERS 22
Tomato relish, labneh, poached egg, mix leaves

CLOUDY FRENCH TOAST 22
Topped with whipped cream, fairy floss, seasonal fruit & berry compote, drizzled in maple syrup

TRIPLE CHEESE TOASTIE 17
Mustard & Pickled onion, side of relish
+ bacon $4

SWEETS

GRILLED BANANA BREAD Served with whipped espresso butter	8.5
CHEFS DAILY CAKES	8
PLAIN CROISSANT	6.5
ALMOND CROISSANT	7.5
FRESH BAKED MUFFINS	7.5
HAZELNUT & PISTACHIO SWIRL	7.5
ASSORTED COOKIES	8

SIDES & SNACKS

MAPLE CURED BACON	7
HALF AVO	6
SIDE OF EGGS (2)	7
GRILLED TOMATOES	6
HASH BROWN	4
GARLIC & HERB MUSHROOMS	6
FRIED HALLOUMI	7
SMOKED SALMON	8
GRILLED CHICKEN	8
GRILLED CHORIZO	8
SHAVED PROSCIUTTO	8
WHIPPED FETTA / OR MARINATED FETTA	4
FRIES WITH AIOLI	12

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