

# MENU

## **BAKED EGGS 18.0**

rich tomato kasundi baked with two eggs, topped with white bean hummus and served with toasted sourdough

## **SMOKED SALMON WAFFLES 18.0**

brown butter waffle with smoked salmon, scallion cream cheese, red onion, lemon oil and a fried egg

## **APPLE WAFFLES 16.0**

caramelised apple, pecans, maple syrup and vanilla ice cream on a brown butter waffle

## **PORRIDGE 14.0**

oats cooked in almond milk, topped with apple, salted caramel and toasted nuts

## **AVOCADO ON TOAST 16.0**

avocado, sumac and fetta with a white bean hummus on toasted sourdough

## **BACON AND EGG ROLL 12.0**

fried egg, bacon, rocket and aioli on a toasted brioche roll

## **MUSHROOM BURGER 12.0**

roasted portobella mushroom, fried egg, capsicum pesto, rocket and aioli on a toasted brioche roll

## **GRANOLA 14.0**

grain free granola with yoghurt local honey and seasonal fruit

## **ROAST VEGETABLE BOWL 18.0**

beetroot, maple roasted carrots, chickpeas, fetta and dukkah with a red wine and orange vinaigrette

## **SOUP OF THE DAY 14.0**

fresh seasonal produce selected to make a delicious soup and served with toasted sourdough

## **VEGGIE TOASTIE 11.0**

roasted eggplant, baby spinach, caramelised onion, fetta and white bean hummus

## **HCT TOASTIE 10.0**

shaved ham, fresh tomato and tasty cheese

### **Add Something Extra**

Bacon 4.0 Fried Egg 4.0 Avocado 4.0 Extra Toast 4.0  
Gluten Free Bread 2.0

### **Sourdough Toast**

with butter and your choice of jam, vegemite or honey 7.0

### **Fruit Toast**

with butter 7.0  
with sweet ricotta 9.0

We work directly with local producers for the ingredients used in our menus. We source our milk directly from 'The Little Big Dairy' near Dubbo. Our bacon comes from Box Gum Grazing near Young. Our eggs come from just over the hill at Majura Valley Eggs. Our fruit and veg comes from our friendly farm direct green grocer Choku Bai Jo. Our bread and pastries are baked fresh daily by our friends at Knead Patisserie.

# DRINKS

Regular	4.0	
Large	4.5	
Jumbo	5.0	
Espresso	3.5	
Piccolo	3.5	
Macchiato	3.5	
Hot Chocolate	4.0	4.5
Chai Latte	4.0	4.5
Iced Latte	5.0	
Iced Coffee	7.0	
Milkshake	6.0	
Kids Milkshake	4.0	
Chino	1.0	
Tea	4.5	

Breakfast, Jasmine, Earl Grey, White, Chai, Peppermint

**Soy Milk, Almond Milk +0.5**

**Organic juices & soft drinks 5.0**

**Sparkling Water 4.0**

Red Brick started out as a suburban espresso bar and coffee roastery. Our roaster took pride of place in the shop and every inch of the store was accounted for in the quest to produce consistently delicious coffee. We focused our energies into sourcing the quality green coffee from producers and suppliers that we were proud to work with. We worked tirelessly to develop our roasting technique, with our core philosophy always being attention to detail and one clear objective 'coffee at its best'.

Six years on our mind-set is the same and as a result Red Brick has grown. Our Head Coffee Roaster Sean and his team now roast coffee at our warehouse in Fyshwick and supply coffee to like-minded coffee shops across Canberra.

Coffee is one of the most complex fruits humans consume. When we talk about tasting coffee, we often describe it as things it reminds us of – notes of orange, raisin or cocoa. We do so because those flavour compounds are contained within the coffee bean itself. If a coffee reminds you of cloves, jasmine or nectarine, it's often because coffee shares some of the same components, such as lactic and malic acid. It also contains the same elements that make flowers smell so nice and the same compounds that let you know when a piece of fruit is ripe.

The complexity of coffee means the flavour profiles we can develop from it are endless. But flavour only matters in the context of you. What do you like? What does this scent remind you of? Are you looking for a full bodied cowboy coffee, or a delicate tea-like finish? Chocolate aromas or hints of Jasmine?

Our approach to coffee is to carefully select delicious coffee with the natural characteristics that suit a certain profile. The profile of Brazilian and Kenyan coffees are worlds apart, the art is in knowing how to best develop and work them. The science is then in consistently replicating the processes.

With all that in mind we have developed our own approach to coffee which sets Red Brick apart.

**We hope you enjoy.**