



Toast	8.5
Three Mills sourdough mixed seeded orange and raisin w/ your choice of housemade jam, peanut butter, vegemite, honey (gluten free + 2)	
Banana bread ^(V, NF)	9.5
With whipped maple butter	
Bircher ^(V, EF)	18
Apple and vanilla bircher muesli, raspberry compote, fresh berries, almonds	
Granola ^(VE)	18
Coconut soaked tapioca, housemade granola, seasonal fruit, passionfruit purée	
Eggs on toast ^(V, NF, GFO)	16
Two eggs poached, scrambled or fried served on toasted sourdough	
Chilli scram ^(V, NF, GFO)	20
Soft scrambled eggs, crispy chilli oil, salsa served on charred flatbread	
B+E roll ^(NF, VO, GFO)	16
Bacon, fried egg, rocket, herbed mayo served on a toasted bun (add hash brown + 5, add avocado + 5)	
Avo on toast ^(V, VEO, GFO)	21
Smashed avocado, heirloom cherry tomatoes, whipped feta, tomato za'atar, Ainslie Urban Farm microgreens served on toasted sourdough (add poached egg + 4, add bacon + 7)	
Waffles ^(V)	22
Housemade waffles, vanilla and coconut cremè anglaise, coconut meringue, citrus, mango, seasonal fruit	

Fritter ^(V)	22
Sweet pea and zucchini fritter, poached egg, romesco, Ainslie Urban Farm microgreens (add bacon + 7)	
Mushrooms ^(V, GF, NF)	23
Mushroom, truffle and potato galette, white bean puree, Ainslie Urban Farm microgreens, crispy mushrooms, poached egg	
Eggs benedict ^(V, NF, GFO)	22
Two poached eggs, hollandaise, crispy potato, caramelised leek, sautéed spinach served on an English muffin (add hand carved ham +5, add bacon + 7, add salmon + 7)	
Salmon rillettes ^(NF, DF, GFO)	23
Potato, fennel, fresh herbs, housemade pickles served on toasted sourdough	
Green bowl ^(VE, GF)	20
Sautéed broccolini and kale, sprout slaw, lentils, cashew butter, sunflower seeds (add poached egg + 4)	
Nourish bowl ^(V, GF, VEO)	21
Brown rice, avocado, edamame, kale, pickled carrot, purple cabbage, daikon, poached egg, furikake (add katsu chicken + 7, add salmon + 7)	
Lamb ^(NF, GFO)	24
Slow cooked lamb, pickled beetroot, fresh greens, spiced garlic hummus, herb dressing, housemade flatbread	
Chicken katsu burger ^(NF)	24
Katsu chicken breast, pickles, baby cos lettuce, remoulade served on a toasted bun w/ chips	

Bowl of chips ^(V, VEO)	8
w/ aioli or tomato sauce	
Chat to one of the team for today's toastie selection	

KIDS MENU

Egg and bacon roll ^(VO, NF, GFO)	10
One fried egg, bacon on a toasted bun	
Waffles ^(V)	12
Maple syrup, vanilla ice-cream	
Eggs ^(V, NF, GFO)	12
One egg (poached, scrambled, fried), one rasher of bacon on toast	

SOMETHING EXTRA

Avocado	5	Extra toast	4
Bacon	7	Greens	5
Hand carved ham	5	Hash brown	5
Salmon	7	Side of fries	4
Poached chicken breast	6	Side of mushrooms	6
Egg (poached or fried)	4		

Gluten free (GF)	Nut free (NF)
Vegan (VE)	Dairy free (DF)
Vegetarian (V)	GFO, VEO, VO on request

10% surcharge weekends, 15% surcharge public holidays



COFFEE

Coffee	5 / 6
Single origin	+0.5
Batch brew	5
V60	9
Iced filter	5.5
Iced latte	6.5

NOT COFFEE

Tea Craft	5
Breakfast, Green, Herbal	
Freshly squeezed orange juice	8
Hot chocolate	5 / 6
Chai	5 / 6
Kids chino	2
Iced chocolate	6.5
Extras	0.5
Soy – Almond – Oat – Lactose Free – Extra Shot	

COFFEE BLENDS

Coffee Coffee
It's classic coffee
Toffee and Chocolate
60% Brazil, Diamantina, natural
40% Colombia, El Camino washed
Good Day
Sweet with milk, easy going without
Malt and Caramel
50% Rwanda, Nyamagabe, washed
50% Rwanda, Ubumwe, washed

Rogue
A little wild, very complex
Candy and Berries
50% Ethiopia, Dawit Dangiso, natural
50% Guatemala, Calahute, washed

Dark
For a coffee that is rich and strong
Cocoa and Molasses
50% Colombia, La Leona, washed
50% Peru, La Cima, washed

SINGLE ORIGINS

For long blacks, espresso and filter.
Ask us what's pouring!

BEER AND SODAS

Capital Brewing Coast Ale	9
Peroni Red	9
Heaps Normal	6
Non alcoholic XPA	
Apple Thief Pink Lady Cider	10
Capi	6
250ml Lemonade, Cola	
Cielo Soda	6
330ml Pink Lemon, Fijian Ginger, Yuzu & Okinawan Lime	
Antipodes Sparking Water	7
500ml	

COCKTAILS

Mimosa	12
Aperol Spritz	15

REDBRICK COFFEE

ARC is a Redbrick venture. As a coffee roastery founded in 2011, we have spent the time creating and sharing specialty coffee, committed to quality and ensuring that as a company we have a positive impact on our community and space. ARC is the culmination of everything we love in hospitality.

Serving on
Ngunnawal and
Ngambri Land

10% surcharge weekends , 15% surcharge public holidays

This is a cashless venue, we only accept card payments

arccoffee.place