



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
Bircher ^(V)	18
Overnight soaked steel cut oats, vanilla yoghurt, macadamia honey, fresh berries	
Granola ^(VE)	18
Coconut soaked tapioca, housemade granola, seasonal fruit, mango passionfruit gel	
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, NF)	21
Smashed avocado, housemade umami jam, whipped cream cheese, everything seasoning, Ainslie Urban Farm microgreens served on toasted sourdough (add poached egg + 4, add salmon + 7)	
Hotcakes ^(V)	22
Vanilla hotcakes, boysenberry ice cream, macadamia cereal crunch, berry maple syrup	

Salmon Fritter	24
Salmon, potato, cheese, chives, romesco, poached egg	
Veg Fritter ^(V)	21
Capsicum, olive, potato, cheese, chives, romesco, 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)	
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, tomato, fresh herbs, smoked tzatziki, housemade flatbread	
Chicken burger ^(NF)	24
Sticky Korean fried chicken breast, carrot, cabbage, daikon slaw, Ssam mayo served on a toasted bun with pickle seasoned fries	
Bowl of fries ^(V, VEO)	8
w/ aioli or tomato sauce	

Toastie
Ask us about our toastie selection!

KIDS MENU

Egg and bacon roll ^(VO, NF, GFO)	10
One fried egg, bacon on a toasted bun	
Hotcake ^(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	



COFFEE

Coffee	5.5 / 6.5
Single origin	+0.5
Batch brew	5.5
V60	9
Iced filter	6
Iced latte	7

NOT COFFEE

Tea Craft Breakfast, Green, Herbal	5.5
Iced matcha Add strawberry	9
Freshly squeezed orange juice	8
Hot chocolate	5.5 / 6.5
Chai	5.5 / 6.5
Kids chino	2
Iced chocolate	8
Extras Soy – Almond – Oat – Lactose Free – Extra Shot	0.5

10% surcharge weekends , 15% surcharge public holidays

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% Santa Isabel, Guatemala 50% El Sandero, Guatemala

Rogue A little wild, very complex Candy and Berries 50% Ethiopia, Dawit Dangiso, natural 50% Guatemala, Calahute, washed
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Dark For a coffee that is rich and strong Cocoa and Molasses 40% Colombia, La Leona, washed 30% Calahute, Guatemala, washed 30% Dawit Dangiso, Ethiopia natural
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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 Non alcoholic XPA	6
Apple Thief Pink Lady Cider	10
House made soda Ask us what flavour we have!	8
Capi ^{250ml} Lemonade, Cola	6
Cielo Soda ^{300ml} Pink Lemon, Fijian Ginger, Yuzu & Okinawan Lime	6
Antipodes Sparking Water ^{500ml}	7

COCKTAILS

Mimosa	12
Aperol spritz	15

REDBRICK COFFEE

ARC, a Redbrick Coffee venture founded in 2011, is dedicated to crafting specialty coffee with a focus on quality and community impact. ARC is the culmination of everything we love in hospitality.

Serving on
Ngunnawal and
Ngambri Land

This is a cashless venue, we only accept card payments

arccoffee.place