red cup

Fully Licensed – Open 7 days
Mon – Fri 6:30 am – 4 pm
Sat 7:30 am – 4 pm
Sun 7:30 am – 3:30 pm
All day breakfast & lunch

Breakfast

Noisette Toast 9
Sourdough, Multigrain, Rye, Fruit or Gluten Free
with choice of Butter, Jam, Vegemite, Peanut Butter
or Marmalade

Granola (V , V+) 21
Acai sorbet, coconut yoghurt, mango puree, summer fruit

Free Range Eggs On Toast (V) 13.5
Poached, Fried on buttered Toast
Scrambled 14.5

Chilli Scrambled Eggs (GFO)
W grana padano, fresh herbs, chilli, house made garlic naan
With Mushroom 23
With Chorizo 24
With chilli garlic prawn 28

Captain's Plate (GFO) 26.5
2 Eggs Your Way, bacon, smashed avo, mushroom, sausage,
grilled roma tomato, buttered spinach on Sourdough
Make It VEG by adding Halloumi

Four Mushroom (V GFO) 23
Sage & butter seasonal mushrooms,
maple harissa pumpkin puree, crisp enoki, crispy kale,
feta and a poached egg on thick Multigrain
Make It VEGAN by adding Avocado

Egg Benedict (GF)
buttered spinach, poached egg, apple cider hollandaise
on house made potato Rosti
Bacon OR Smoked Salmon OR Mushroom 24
With slow cooked pulled pork 29
With Slow cooked beef short rib 32

Breakfast

Low Carb Gromelette (GF) 23.5
Three eggs, Spinach, bacon, mushrooms, asparagus,
broccolini, tomato, fetta cheese W relish

Mojo Rojo (V, VO) 23
Avocado Smashed with lemon & olive oil on Rye,
W capsicum sauce, cherry tomato, feta, almond dukkah,
two poached eggs

Baked Eggs (GFO) 23
Our tomato concasse, spicy chorizo, spinach,
cherry tomato, feta W Alaysa Turkish Bread

Corn, Zucchini, Polenta & Ricotta Fritters (V,GF)
Fried Corn, zucchini & polenta fritters, spiced yoghurt,
avocado, cucumber, kale, cherry tomato ranch salad &
a poached egg 23

Side

Free Range Egg 3 ea.
Thyme Garlic Tomato | Spinach | Rosti | Hollandaise | Halloumi | Mushroom 5.5 ea.
Sausage| Bacon | Smashed Avocado | Chorizo Salmon 6.5 ea.

Beer Battered Chips (GF) 9.5 small 13 large
Served with Tomato Sauce and Aioli

Please see display for daily selection of **pastries & cakes**
NO BYO PLEASE, SERVICE CHARGE MAY APPLY

Please inform staff of any allergies or intolerances before placing your order
5% surcharge on weekends
15% surcharge on public holidays

Kids Only (Under 12)

Chicken Tenderloins, lettuce and chips 14
Fish and chips 14
Nuggets and chips 14
fried egg and bacon on cheesy toast 14
Chicken Tenderloins, lettuce and chips 14
Mini Butter milk Pancake 16

Lunch

Thai Beef Salad (GF) 29
250gm sliced medium rare Black Angus porterhouse,
green papaya ,cucumber, medley tomatoes, apple,
pickled carrot, cabbage slaw, roasted cashew, fresh herbs,
palm sugar, lime & chilli dressing

Lemon pepper calamari (GF) 28
Lightly dusted fried calamari, cabbage salad, tartar,
tomato, shredded apple, cucumber, lettuce, fesh herbs,
pickled carrot, wine and lemon dressing W crispy chips
Add Sauv Blanc 10

WAM burger 26
180gm grilled Wagyu beef Pattie, bacon, fried egg,
lettuce, caramelised onion, american cheese, tomato,
relish & aioli on brioche W crunchy chips
Add Beer of choice 7.5

Grilled Salmon Sushi bowl (GF) 25.9
Grilled salmon, Sushi rice, pickled carrot, cucumber,
edamame, kewpie, pickled ginger, avocado,
seaweed, crispy nori
Make It VEGAN by Swapping with Mushroom

Southern Fried chicken Burger 24
Juicy Chicken Brest marinated in spiced buttermilk,
creamy coleslaw, lettuce, pickles, American cheese,
bacon, ranch sauce on brioche W crunchy chip
Add Beer of choice 7.5

Egg & Bacon Roll 15.5
2 Eggs, bacon W cheese, relish and spinach
on Turkish Bread
Add Beer Battered Chips 5.5

B.L.A.T 15.5
Bacon, lettuce, avo, tomato & mayo on Turkish Bread
Add Beer Battered Chips 5.5

Drinks

Coffee by Industry Beans

Espresso Based strong | decaf | mocha vanilla, caramel , hazelnut flav. almond | oat | lactose free milk | Soy	5.1 | 5.6 +60c +1 +80c
Black single origins on rotation	5.2
Cold Brew | Batch Brew seasonal crops	6/8
Iced Coffee | Choc 8.5 w ice cream Iced Mocha 9 w ice cream	
Tea by Industry Beans served in a pot for two English Breakfast | Earl Grey | Peppermint | Green | Lemongrass, Ginger & Hibiscus | Chamomile	6.5
Chai Prana Chai Masala Blend	6.5
Golden Latte turmeric w almond milk, honey and sprinkle of cinnamon	6.5
Matcha Latte w almond milk, honey and sprinkle of cinnamon	6.5
Thai Milk Tea Bold red tea with sugar syrup and milk of choice	7

Smoothies

Green Machine (V+, DF) Almond milk, spinach, avocado, mango, dates, flaked coconut	12
Mango Smoothie Mango, coconut milk, vanilla yoghurt, honey and flake coconut	12
Banana Banana, date and peanut butter	11
Mixed Berries w yoghurt & honey	12
Don't Like Short Black Banana, peanut butter, protein powder, espresso & almond milk	12
Summer Tropical Mango, peach, lychee, mint	12

Drinks / Alcohol

Milkshakes w Ice Cream

choc | strawberry | banana | caramel | vanilla | blue heaven	4.5 | 6.5 | 8.5 toddler | sml | lrg
thick shake | espresso	+2
soy | almond | oat	+2

Juices

O.J. / Apple Juice	8.3
Up - Beet Beetroot, apple,carrot, lemon & ginger	9.8
Jimmy No Shoes O.J, pineapple & lime	9.8
Green Juice Apple, spinach and ginger	9.8
Lemon Lime Bitters	8

Beer & Cider

		Bottle
Little Creature Pale Ale	Geelong	9
Asahi - Super Dry	Japan	9
James Squire Orchard Crush Apple Cider	Sydney	9.5
Coopers XPA	Adelaide	9.5
Great Northern Super Crisp	Queensland	7
Corona	Mexico	8.5



redcupcafe



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Red Cup Cafe

Alcohol

			Glass	Bottle
Sparkling / Spritz				
Coppabella Prosecco	NSW		13	
Paul Louis Blanc de Blanc	France		15	
Pizzini Pinot Rosé	King Valley VIC		12	
Pizzini Pinot Grigio	King Valley VIC		12	
Wilds Gully Moscato	King Valley VIC			35
White				
Villa Fresco Pinot Grigio	King Valley VIC		14	36
MAHI Sauvignon Blanc	Marlborough NZ		16	46
Riversdale Estate Chardonnay	Coal River TAS			48
Red				
Wood Park "Whitlands" Pinot Noir	King Valley Vic			46
Rob Dolan "True Color" Pinot Noir	Yarra Valley VIC		16	48
Paxton Shiraz	Mclaren Vale SA		14	42
Moments of Clarity Cab Sauvignon	Barossa Valley SA			44

Peak hour waiting times:
During peak hours please allow up to 20 minutes for your food to be freshly made.
Thank you for your understanding!

Thanks for coming to Red Cup!
We fully embrace responsible service of alcohol.
Please leave quietly as we are surrounded by homes.

Do you have an event coming up?
We can cater for group of up to 65, and are licensed until 10pm

5% surchrge on weekends
15% surcharge on public holidays

Specials

Copperfield Sandwich 17.9
Basil Pesto & Mayo Chicken, Home-made Beetroot Relish,
Avocado & Spinach on Multigrain

Buttermilk & Vanilla Pancakes 22
Cinnamon & Berry Compote, Canadian Maple Syrup,
Banana & Seasonal Fruit, Brownie Soil w Vanilla Ice Cream
Add Add maple bacon 7

Truffle Udon Noodle carbonara 32
mushroom and bacon cooked in black truffle carbonara sauce,
W katsu chicken & bonito flake

Seafood Linguine 29
Black tiger prawn, mussels & squid, spinach,
cherry tomato, white wine & creamy garlic sauce

Porridge 22
Steel cut organic oats slow cooked in Almond milk, bananas,
summer fruit, mango puree, air dried coconut & reactivated almond
Add 30gm whey protein 7

fish taco 26
Soft tortilla wrap, panko blue whiting fish, apple & cabbage slaw,
corn, pickle cucumber, jalapeño, chipotle aioli

Pistachio Affogatto 9.5
pistachio paste, vanilla ice cream, 2 Espresso shots and pistachio garnish

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