



Summer Favourites

★ CHICKEN KATSU BAO T/A

16

Two servings of panko crumbed chicken fillet sandwiched in steamed bao buns, siracha mayo, slaw, and lotus crisps. Garnished with fresh cut chillies and coriander

SAIGON CHICKEN SALAD GF

16.5

Grilled lemongrass chicken, accompanied with Asian style salad and herbs, nuoc cham, vermicelli and crushed peanuts

SUNSHINE BOWL VG GF DF

15.9

Mango and lychee smoothie bowl served with paleo crunch granola and seasonal fruits

★ BULGOGI BEEF HASH

19

Spiced potato hash, pulled bulgogi beef, edamame beans, topped with fried egg and cut chillies

LOADED WAGYU BURGER T/A GF

19

100% wagyu patty, egmont cheddar, onion rings, fika secret sauce, sliced tomato and cos lettuce in between toasted brioche bun, topped with a crunchy pickle.

Comes with a side of fries (burgers are served pink & juicy)
Add bacon +3.5

SOUTHERN PULLED PORK WAFFLES NF

18.9

House made corn bread waffles, smokey pulled pork, topped with sunny side up, grilled buttered corn kernels and sliced jalapenos

Add avocado +4.5

OMELETTE EN FONTE GF NF

17.9

Silky buttered leek omelette with smoked salmon and sundried tomatoes, garnished with gruyere cheese, togarashi and watercress. Served with a side of toasted ciabatta

TRIO GARLIC MUSHROOMS GF

18.5

Toasted rye sourdough topped with goat feta, 3 types of mushrooms sauteed in garlic butter, balsamic glaze, wasabi rocket and topped with a soft poached egg

SMASHED AVOCADO VG

14.9

Local avos on toasted rye sourdoughs, mini roma tomatoes, danish feta, classic egyptian dukkah, and snow pea tendrils finished off with balsamic glaze.

Side of poached egg +2.5, smoked salmon +5 or chorizo +5

GF Gluten free option

VG Vegetarian option

T/A T/A option

DF Dairy free option

NF Nut free option

★ Fika signature item



Pancake Sundays

Seeking a delicious, fluffy treat? Join Fika on Brix for Pancake Sunday! Each month we offer a unique flavour... ask one of our friendly staff for this month's details.

All Time Classics

TOAST & PRESERVES GF T/A

Choose from ciabatta, rye sourdough or gluten free served with either seasonal local jam, marmalade, vegemite or local honey

FRUIT & NUT TOAST T/A

7

Two slices of toasted dense fruit & nut bread, premium butter and your choice of either honey, jam or marmalade

EGGS ON TOAST

12.5

On your choice of toast [ciabatta, rye sourdough, gluten free] cooked to your liking, poached, scrambled or fried. Optional tomato chutney
With bacon + 5

FIKA BIG BREAKFAST GF

21

Two eggs your way, berkshire bacon rashers, grilled tomato, pork & fennel sausage, house made baked beans served on toasted ciabatta bread

★ BRIOCHE FRENCH TOAST

17

Two thick slices of golden brioche french toast, our famous black sesame custard, fresh strawberries, lemon curd, house made granola nut crumble

BENEDICT

Free range soft poached eggs, house made hollandaise, toast (ciabatta, rye-sourdough or gluten free) served with your choice of either:
Premium shaved smoked ham 17.9
Smokey bbq pork 17.9
Smoked salmon with buttery spinach 17.9
Buttery spinach 15.5

On the Side

SHOESTRING FRIES

6.5

Served with aioli or tomato sauce

CURLY WEDGES

7.5

Served with sweet chilli and sour cream

SIDES

Berkshire bacon / ham / persian goat feta / smoked salmon / chorizo

5

Wilted buttery spinach/baked beans

4

Avocado / mushrooms

4.5

Free range egg

3

Toast

2.75

Roasted tomato

3.5



Little Bites

Cheese toastie

5

Ham and cheese toastie

7.5

Peek a boo brioche toast

6

Mini cheeseburger and chips

9.9

Waffles

9.9

With maple syrup, berry coulis and vanilla yoghurt



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★ Fika signature item



Coffee Bar

We use grand central coffee as our house blend. Roasted locally in small batch in Bibra Lake and sourced seasonally from the finest beans around the globe.

Almond / soy / lactose free / extra shot / mug	0.5
Espresso	3
Flat white / latte / cappuccino	4
Short mac	3.8
Long mac / mocha / chai latte	4.2
Hot chocolate [40% koko deluxe]	4.5
Dirty chai	4.7

*All coffees are served at drinkable temperature
- Please ask if you like it hotter!

Iced latte	4.5
Iced chocolate / iced chai	5
Iced mocha	5.5
Babycinno	2
Milkshake (chocolate or strawberry)	6

Bring your keep cup and take 20c off your drink

Find us on
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OPEN
TUE - SUN 7-3
CLOSED MONDAY

Kitchen closes one hour prior to cafe
Please order at counter
Public holiday surcharge 10%

Teas

ENGLISH BREAKFAST

4.5

[Brewed at 96°C]

Elegant and smooth with a medium body. This tea is pleasantly sweet & round on the palate with an aromatic finish. Tea wisdom use the finest Sri Lankan black teas for this classic beverage.

JASMINE PEARLS

4.5

[Brewed at 81°C]

Whole leaf green tea combined with jasmine buds. The hand rolling process of this tea gives it a delicate, yet rich bodied tea with a lingering sweetness & jasmine aroma.

PEPPERMINT CHOCOLATE

4.5

[Brewed at 81°C]

A perfect balance of peppermint leaves and cacao husk. This tea is both sweet and spicy with a creamy chocolate finish and refreshing peppermint aroma.

LEMONGRASS & GINGER

4.5

[Brewed at 81°C]

Fresh and elegant with a subtle hint of ginger. We recommend sipping slowly to experience the soothing warmth of this delightful tea.

Refreshers

COLD PRESSED JUICES

5.5

[See display cabinet]

Michael brothers cold pressed juices - made from Western Australian grown fruit and vegetables.

KOMBUCHA

6

[Ask us for current flavour]

Locally made by Dr Good Times

Mt Franklin water – still

3

Mt Franklin water – sparkling

3.5

Coke/coke no sugar [390ml]

3

Coconut water

3.5

Kids Keri Apple Juice

3

Kids Keri Orange

3

