

Food

At Frisch and Barć, we want to make great food for great people. We are passionate about making food we are proud to serve you, food that will wow you, but will still make you feel right at home. We are inspired by American, Australian and Asian flavours, using fresh and locally sourced produce, along with highest quality imports. We want to put a smile on your face and warmth in your belly.

Pastries

Croissant 4
Escargot 4.2
Choc croissant 4.2
Cronuts 4.5
Almond croissants 4
Banana bread with honey & butter 4.5
Muffins - flavour changes daily 4.5
Gluten Free treats 5.5

Toasties

Mac and cheese with orange soda BBQ sauce 10.9
Pulled pork toastie with apple slaw 15.9

Extras

Smoked salmon 6
Bacon/Nitrate free ham 5
Mushrooms 5
Baby spinach/ Grilled tomato/ Smashed avocado 3.5
Egg 3
Fried, Poached, Scrambled

FRISCH & BARĆ

Drinks

Coffee

Our aim in Frisch and Barć is simple: to create a cup which is enjoyable and comforting for all walks of life. A cup so captivating that even the uninitiated become coffee lovers. A cup with the integral balance between acidity, sweetness and body. A cup that is true to flavour.

All the coffees used are supplied by the local roaster, Top Shelf Coffee, who helped us understand the importance of creating a balanced cup and take something so simple, and make it something truly memorable.

White Coffee

Flat white 4.2
Cappuccino 4.2
Latte 4.2
Long mac 4.2
Short mac 3.5
Traditional long mac 3.5
+ .50 for soy milk

Black Coffee

Single origin espresso 3.5
Single origin long black 4.2

Filter Coffee

Using light roasted coffee, we are able to retain high sweetness and capture the origin of the bean. The unique and distinct characteristics of each coffee showcases the flavour of their respective origin countries

Batch brew 4.2
Clever drip 5
Cold brew 5

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Food

All Day Goodness

Toast with preserves 7.9

Bread - ciabatta/rye/gluten free
Preserves - strawberry daiquiri/ apricot & passion fruit/ whiskey marmalade

Eggs on toast 10.9

Poached/scrambled/fried

Apple and pear bircher muesli 14.9

With yoghurt, toasted coconut flesh, freeze dried lychee and mix berry compote

Orange zest pannacotta 16.9

Poached seasonal fruit, freeze dried mandarin with mix nut crumble

Brioche french toast 17.9

Coconut and pandan custard, berry with apple compote and crushed pistachio

Sweetcorn and zucchini fritters 20.9

Smoked salmon, smashed avocado, side of tomato chutney and snow pea tendrils
Add egg (poach/scrambled/fried) + 3

Smoked ham hock baked beans 20.9

Chili tomato, 63 deg egg served with garlic bread.

Johnny's breakfast burger 19.9

Wagyu beef patty, fried egg, grilled bacon, lettuce, cheese and special sauce served with side of fries with rosemary salt.

Black angus corned beef potato hash 23.9

Kale, fried egg and sriracha soy

Singapore chili crab omelette 23.9

With grilled shimeji mushroom, Asian herb salad and ciabatta toast



Drinks

Hot Drinks

Hot chocolate 4.2
33% koko-deluxe chocolate, served with toasted American style marshmallow
Mocha 4.5

Cold Drinks

Iced coffee 7.5
Iced chocolate 7.5
Iced mocha 7.5
Iced chai 7.5
Cold brew 5
Cold pressed juice* 7.5
*See counter for options



Drinks

Tea

Tea is universal. In Frisch and Barc, we aim to capture and share the amazing flavours of tea. Flavours so distinct and elegant that it brings serenity and joy. We achieved this through close work with Top Shelf Tea, providing us tea from around the world which flaunt the origins and diverse nature of each tea.

Jasmine Pearl (green jasmine tea)

Notes: Gentle Floral, lingering sweet finish of jasmine.
From Fujian province china, this tea is layered with fresh jasmine flowers over a period of 48 hours.

Golden Bud (black tea- only served black)

Notes: thick, syrupy mouth feel with a lingering of honey and maple.
Known as "Jin Ya" in china. It is a rare top-grade tea from Yunnan, which is picked in the early spring.

Guransé hand rolled floral (oolong tea)

Notes: Flowery fragrance, sweet mellow cup with a hint of honey.
From the Guransé estate, Nepalese tea is grown almost exclusively by smallholders of which Guransé tea estate covers 250 hectares in the Himalayas.

Tai Ping Hoi Kui (green tea)

Notes: clean, sugar cane sweetness with a soft lingering after taste.
This special leaf is low in caffeine and is also known as the king of tea, it is grown in the Huangshan Mountain Anhui province.

Himalayan Snow Bud (white tea)

Notes: Vanilla, Sweet fruits, Apricot, Melon Liqueur
A rare tea grown in high elevation of the Himalayan mountains. Tightly wound leaves, named for occasional white snow coloured patches that spot the leaf.

Drinks

Tea

Top Shelf Breakfast tea (black tea served with milk on the side)

Notes: Balanced, sweet and with good depth of flavour.
This tea contains three orthodox black teas from Kenya milima estate, Kenilworth estate in Sri Lanka and Assam tea from dejee plantation.

Prana (chai tea infused with milk)

Notes: Honey, mix of unique and distinct spices.
This premium black tea has been steeped and blended with high quality ingredients to create a balance and soothing cup. +.50 for soy milk

All Tea 5

FRISCH & BARC

