



Bakery

TOAST SELECTION

Two slices of thick cut white sourdough or pumpkin sourdough 7

Gluten free 8

With your choice of 1 of the following - strawberry or raspberry jam, peanut butter, Vegemite, honey, Nutella or marmalade each extra condiment 1.5

FRUIT TOAST

one slice 4 two slices 7.8

FRESH MUFFIN OF THE DAY 6 **FRESH ALMOND CROISSANT 8.5**

(baked fresh daily, available until sold out)

WARM PLAIN CROISSANT 7

With your choice of jam & butter

TOASTED HAM & CHEESE CROISSANT 9.9

HOUSE MADE WALNUT BANANA BREAD or CHOCOLATE CHIP BANANA BREAD 9

Toasted & served w/ ricotta & local honey

ONION BAGEL W/ CREAM CHEESE 9.5

Toasted onion bagel w/ savoury cream cheese

add avo 4 | smoked salmon 5.5 | bacon 5

The Classics

FREE RANGE EGGS ON TOAST 12

Thick cut sourdough (white) toast w/ two free range eggs, served poached, fried or scrambled w/ house tomato relish (GFOV)

add some sides to create your ideal breakfast

BACON AND EGG BUN 14

Double smoked bacon, soft free range egg sunny side up, baby leaves, tasty jack cheddar cheese, tomato relish, smokey BBQ

sauce on a soft toasted brioche bun (GFO)

add avo 4 | potato croquette (1) 4

RUSTIC AVO 18.9

Fresh avocado crushed w/ lemon & seasoning served on pumpkin sourdough toast, w/ balsamic glaze, crumbled house

marinated feta & black salt flakes (GFOV)

add poached egg 2.5 | bacon 5 | smoked salmon 5.5

DBK SAVOURY MINCE 19.5

DBK's famous savoury mince served over thick cut toasted sourdough topped w/ two free range poached eggs finished w/ roasted

chat potatoes & corn purée (GFO)

THE DBK EGGS BENNY

Free range poached eggs on thick cut sourdough w/ fresh baby spinach, DBK's house hollandaise

w/ your choice of the following:

cold smoked salmon | double smoked bacon | ham off the bone 19.9

mixed mushroom (GFOV) 17.75

Sides

cold smoked salmon 5.5

double smoked bacon | leg ham | marinated feta | halloumi 5

grilled buttermilk chicken 6.5

avocado | potato croquette (1) | mixed mushrooms 4

tomato | wilted spinach | 3.5

one free range egg, fried or poached 2.5

scrambled egg (two eggs) 5.5

gluten free bread 2

house relish, aioli, bbq, tomato sauce, jams 1.5

Breakfast



7am til 12pm

Bowls

ACAÍ BOWL 17 (ah-sah-EE)

Scooped organic acaí, topped w/ house made toasted granola, seasonal fruits, cacao nibs, shaved coconut & coconut sorbet (V)

add peanut butter or nutella 1.5

MANGO COCONUT BIRCHER 17.5

Overnight oats soaked w/ chia, pear, mango, sultanas & apple juice topped w/ coconut yogurt, macadamia crumb & lemon balm (V)

SUMMER TIME SALAD 20

Baked pumpkin wedge, kale, watercress, pepitas & sunflower seeds, heirloom tomatoes, beetroot hummus w/ a free range poached egg finished w/ a orange & harissa dressing (GFV)

add avo 4 | halloumi 5 | grilled chicken 6.5

DBK Essentials

PROTEIN PANCAKES 20.5

Protein packed house made pancakes topped w/

Canadian - double smoked maple bacon & fluffy free range scrambled eggs topped w/ drizzles of maple syrup **OR**

Summer fruits - topped w/ a selection of fresh seasonal summer fruits, coconut sorbet & maple syrup (V)

QUESADILLA 19.9

Chili BBQ pork & cheese corn quesadilla topped w/ a fried egg, avo smash, lemon lime aioli, charred corn, tomato & bean salsa & pickled red onion (GF)

CROQUE MADAME 19.9

Ham off the bone & Swiss cheese toasted brioche sandwich topped w/ béchamel & fried egg

TRUFFLE MUSHROOMS 22

Sautéed mix of field, swiss brown mushrooms & truffle duxelles on thick cut sourdough smeared w/ smashed avo topped w/ two free range poached eggs, goats cheese, finished w/ truffle oil & thyme (VIGFO)

CHILI CRAB SCRAMBLE 23

Velvety ripples of scrambled egg, folded w/ chili sambal & spanner crab meat, laid over thick cut sourdough toast finished w/ whipped ricotta, crispy shallots, fresh chili & micro greens (GFO)

HALLOUMI BRUSCHETTA 20

Medley of seasonal Spring tomatoes, whipped ricotta, torn basil, fried capers topped w/ crispy Byron Bay halloumi on toasted thick cut sourdough finished w/ sticky baslamic glaze & black salt (VIGFO)

add avo 4 | add poached egg 2.5

SOUTHERN STYLE CREAMED CORN 21

Crispy maple bacon, house made creamed corn & two poached eggs on charred sourdough finished w/ a green chilli hollandaise (GFO)

NASI GORENG 21

Indonesian style fried rice w/ spiced pork belly, prawn pieces, topped w/ a fried free range egg, fresh chili & sambal, served w/ prawn crackers (medium heat) (GF)

add grilled chicken topped w/ chef's house made satay sauce 8.5





Drinks Menu



COFFEE & HOT BEVERAGES

Flat white | Cappuccino | Latte | Long Black | Mocha | Chai Latte | Dirty Chai | Hot Chocolate
8oz cup **4.50** | 12oz mug **5** | 16oz (takeaway only) **5.70**

Espresso | Macchiato | Piccolo Latte
4oz **4**

Turmeric Latte

8oz cup **5** | 12oz mug **5.5** | 16oz (takeaway only) **6**

Tavalon Loose Leaf Tea 4.5

Aussie Breakfast, Earl Grey Reserve, Lemongrass & Ginger, Pure Green Tea, Karma Chai Sutra, Cool Mint, Serenity, Rooibos Vanilla

Extras

Decaf, Extra Shot, Honey **0.5**

Coconut, Almond, Soy, Oat, Lactose Free, Cream **0.7**

House made Vanilla, Caramel, Hazelnut, Maple Syrup **0.7**

Ice-cream **2**

COLD DRINKS

Smoothies 9

ACAI - acai, blueberries, banana, date, coconut water

REBOOT - mango, pineapple, banana, passionfruit, coconut milk

CHOC BERRY - blueberries, raspberries, dark choc nibs, strawberries, cranberries & full cream milk

BOOSTER - banana, mango, spinach, lime juice, coconut water
add protein powder shot **2**

Milkshakes 6.5

Chocolate | Vanilla | Caramel | Espresso | Strawberry
Kids **4**

Nutella Iced Chocolate 9.9

Creamy full cream milk spun w/ lashings of Nutella topped w/ whipped cream & Nutella drizzle & roasted hazelnuts

Iced Long Black 5.5

Iced Chocolate | Iced Latte | Iced Mocha | Iced Chai 7

Cold Pressed Juices 8.5

GOODNESS GREEN - apple, cucumber, celery, pineapple, avocado & mint

PINK PASSION - watermelon, strawberry & seedless passionfruit

PINEAPPLE SPLASH - pineapple, orange & apple

CLASSIC OJ - orange

Soft Drinks

Coke | Coke No Sugar | Sprite | Tonic | Soda Water **4**

Lemon Lime Bitters | Ginger Beer **4.5**

Purezza Sparkling Water **3 per person unlimited**

COCKTAILS (from 10am)

MIMOSA - Chandon Brut NV, fresh orange juice **14**

ESPRESSO MARTINI - Belvedere vodka, Brookies macadamia liqueur, fresh espresso, sugar **18**

BLOODY MARY - Vodka, lemon, tomato juice, worcestershire, tabasco, salt **18**

COSMOPOLITAN - Vodka, cranberry juice, triple sec, lime juice, sugar **18**



Please Check In & Be Covid Safe



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AMEX 1.5% SURCHARGE
1 BILL PER TABLE

15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS

GF Gluten Free | V Vegetarian | GFO Gluten Free option available
upon request

*Please advise staff of any food allergies you have
Menu may vary according to availability

