



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

SOURDOUGH CRUMPETS one 6.5 OR two 12

Toasted sourdough crumpets with your choice of one of the following condiments - local honey or macadamia & honeycomb butter or passionfruit curd

FRESH MUFFIN OF THE DAY 6

(baked fresh daily, available until sold out)

FRESH BAKED ALMOND CROISSANT 9

(baked fresh daily, available until sold out)

WARM PLAIN CROISSANT 7.5

With your choice of jam & butter

TOASTED HAM & CHEESE CROISSANT 11

HOUSE MADE WALNUT BANANA BREAD 9

Toasted & served w/ ricotta & local honey

FRUIT TOAST one slice 4 two slices 7

ONION BAGEL W/ CREAM CHEESE 9.9

Toasted onion bagel w/ savoury cream cheese
add avo 4 | smoked salmon 6 | bacon 6

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 (GFOM)
add some sides to create your ideal breakfast

BACON AND EGG BUN 14.5

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 (GFOM)
add poached egg 3 | bacon 6 | smoked salmon 6

DBK SAVOURY MINCE 20

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 (GFOM) 18.5

Sides

cold smoked salmon | double smoked bacon | leg ham | halloumi 6
grilled buttermilk chicken 6.5

mixed mushrooms 4.5

avocado | potato croquette (1) | marinated feta 4

Grilled tomato | wilted spinach | 3.5

one free range egg, fried or poached 3

scrambled egg (three eggs) 7

gluten free bread 3

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

Breakfast



7am til 12pm

Bowls

ACAÍ BOWL 17 (ah-sah-EE)

Scooped organic acai, topped w/ house made toasted granola, seasonal fruits, cacao nibs, shaved coconut & coconut sorbet (V) add peanut butter or nutella 1.5

BERRY & BROWN SUGAR PORRIDGE 17.5

Warm creamy rolled oat & chia porridge made w/ coconut milk topped w/ chunky mixed berry coulis, brown sugar crumb & pistachio dust

(Vegan)

WARM BREKKIE SALAD 20

Dukka roasted sweet potato & cauliflower, spinach, pearl cous cous, feta, toasted almond flakes, w/ a free range poached egg finished w/ balsamic & EVOO dressing & tahini coconut yogurt (V)
add avo 4 | halloumi 6 | grilled chicken 6.5

DBK Essentials

PROTEIN PANCAKES 20.5

Protein packed house made pancakes choose your style either sweet or savoury

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

Sweet style - topped w/ housemate rhubarb & apple jam, whipped ricotta, pistachio crumb & vanilla persian floss (V)

CHORIZO BUBBLE & SQUEAK 22

Buttery potato smash, cabbage, carrot and peas bubble and squeak skillet, topped w/ chorizo chipolatas, a poached free range egg, seeded mustard hollandaise & a side of charred sourdough (GFO)

SALMON CROQUETTE 19.9

Two golden potato croquettes topped w/ avo smash, two soft poached eggs, smoked salmon, pickled red onion & wilted spinach finished w/ a drizzle of vincotto, popped capers & lemon myrtle dust

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 heirloom 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 3

SOUTHERN STYLE CREAMED CORN 21

Crispy maple bacon, house made creamed corn & two poached eggs on charred sourdough finished w/ a smokey paprika hollandaise & green chili & onion jam (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

Nutella Hot Chocolate 8.5
Creamy full cream milk spun w/ lashing of Nutella, topped w/ jumbo marshmallow, nutella drizzle & roasted hazelnut crumb

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
VITALITY - strawberry, mango, raspberries, goji Berry, apple juice
BOOSTER - banana, mango, spinach, lime juice, coconut water
add protein powder shot **2**

Milkshakes 6.5
Chocolate | Vanilla | Caramel | Espresso | Strawberry
Kids **4**

Iced Long Black 5.5

Iced Chocolate | Iced Latte | Iced Mocha | Iced Chai 7.5

Cold Pressed Juices 8.5

GOODNESS GREEN - apple, cucumber, celery, pineapple, avocado & mint
HEALTH PLUS - Carrot, Orange, Celery, Beetroot, Parsley, and Mint
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**

BREAKFAST COCKTAILS (from 10am)

MIMOSA 14
Chandon Brut NV, fresh cold pressed orange juice

ESPRESSO MARTINI 20

An Aussie Classic! Absolut vodka & Mr black cold brew liqueur shaken with a fresh double shot of our premium espresso for a rich velvety finish

BLOODY MARY 20

A mix of 42 Below vodka, fresh tomato, lemon and lime juice, horseradish, worcestershire sauce, tabasco & salt & pepper

CARAJILLO (Spanish Coffee) 20

Be it morning or evening, enjoy coffee like the Spanish do! Del Maguey Tequila, Licor 43 and espresso

FOLLOW US:

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ALL CARDS SURCHARGE 1%

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 produce availability

