



Bakery

TOAST SELECTION

Two slices of thick cut white sourdough or pumpkin sourdough **8**

Gluten free **8**

Onion Bagel **10**

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

FRESH MUFFIN OF THE DAY 6

(baked fresh daily, available until sold out)

WARM PLAIN CROISSANT 9.5

With your choice of jam & butter

HOUSE MADE WALNUT BANANA BREAD 9.5

Toasted & served w/ ricotta & local honey

FRESH BAKED ALMOND CROISSANT 9.9

(baked fresh daily, available until sold out)

TOASTED HAM & CHEESE CROISSANT 13.5

FRUIT TOAST one slice 4 two slices 8

The Classics

EGGS ON TOAST 12.5

Thick cut sourdough (white) toast w/ two eggs, served poached or fried w/ house tomato relish **(GFO/V)**

Scrambled eggs **(3 eggs) 14**

add some sides to create your ideal breakfast

BACON AND EGG BUN 15

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 19

Fresh avocado crushed w/ lemon & seasoning served on pumpkin sourdough toast, w/ balsamic glaze, crumbled house marinated feta & black salt flakes **(GFO/V)**

add poached egg **3** | bacon **6** | smoked salmon **6**

DBK SAVOURY MINCE 23

DBK's famous savoury mince served over thick cut toasted sourdough topped w/ two 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:

double smoked bacon **22**

cold smoked salmon **24**

mixed mushroom **(V) 22**

Sides

double smoked bacon | leg ham | halloumi | cold smoked salmon **7.5**

hot smoked trout **9**

grilled buttermilk chicken **7**

mixed mushrooms **4.5**

avocado | potato croquette **(1)** | marinated feta **4.5**

Grilled tomato | wilted spinach | **3.5**

one free range egg, fried or poached **3.5**

scrambled eggs **(3 eggs) 9**

gluten free bread **3**

house relish, aioli, bbq, tomato sauce, jams **2**

Breakfast



Bowls

ACAÍ BOWL 18 (ah-sah-EE)

Scooped organic acaí, topped w/ house made toasted granola, seasonal summer fruits, cacao nibs, shaved coconut & coconut sorbet **(V)** add peanut butter or nutella **2**

BERRY BIRCHER 19

Granny Smith apple & coconut bircher w/ toasted granola, coconut yogurt & topped w/ a chunky mixed berry coulis **(Vegan)**

BREKKIE SALAD 23

Roasted moroccan spiced carrots, mesclun, pearl cous cous, cherry tomatoes, pepitas, cranberries, pickled cabbage, tahini dressing & Persian goat feta **(V,GFO)**

add avo **4** | poached egg **3** | grilled chicken **6.5**

DBK Essentials

BUTTERMILK HOTCAKE 22

Light n Fluffy house made hotcake choose your style either sweet or savoury

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

Banoffee - Fresh Banana, rich caramel sauce, vanilla ice-cream, cacao nibs, brown sugar crumb & Persian floss

SALMON BAGEL 23

Toasted onion bagel topped w/ dill cream cheese, smoked salmon, red onion, capers & two soft poached eggs

TRUFFLE MUSHROOMS 24

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

CHILI CRAB SCRAMBLE 26

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 **(GFO)**

HALLOUMI BRUSCHETTA 22

Medley of seasonal tomatoes, whipped ricotta, 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**

LAMB CROISSANT 24

Toasted buttery croissant filled w/ harissa spiced lamb shoulder, spinach, two poached eggs & topped w/ house chimichurri spiced hollandaise **(GF)**

NASI GORENG 24

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 **10**





Drinks Menu



COFFEE & HOT BEVERAGES

Flat white | Cappuccino | Latte | Long Black | Mocha | Chai Latte | Dirty Chai | Hot Chocolate
8oz cup **4.8** | 12oz mug **5.3** | 16oz (takeaway only) **6**

Espresso **4.3** | Macchiato | Piccolo Latte 4oz **4.5**

Turmeric Latte

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

Tavalon Loose Leaf Tea 4.8

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

Nutella Iced Chocolate 9.9

Creamy full cream milk spun w/ lashing of Nutella, served over ice topped w/ whipped cream
Nutella drizzle & roasted hazelnut crumb

Extras

Decaf, Extra Shot, Honey **0.8**

Coconut, Almond, Soy, Oat, Lactose Free, Cream **0.8**

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

Ice-cream **2**

COLD DRINKS

Smoothies 9.5

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 7

Chocolate | Vanilla | Caramel | Espresso | Strawberry

Kids **4.5**

Iced Long Black 6

Iced Chocolate | Iced Latte | Iced Mocha | Iced Chai 8

Cold Pressed Juices 9

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 **5**

Lemon Lime Bitters | Ginger Beer **4.5**

Purezza Sparkling Water **4 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

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

