



## Bakery

### TOAST SELECTION

Two slices of thick cut white sourdough, dark rye 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

(baked fresh daily, available until sold out)

### FRESH ALMOND CROISSANT 8.5

### WARM PLAIN CROISSANT 7

With your choice of jam & butter

### TOASTED HAM & CHEESE CROISSANT 9.9

### HOUSE MADE WALNUT BANANA BREAD or RASPBERRY & COCONUT 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 (GFO/V)

add some sides to create your ideal breakfast

### BACON AND EGG BUN 13.5

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 17.9

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 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 & pea puree (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 (GFO/V) 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



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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 intolerances you have  
Menu may vary according to availability

# Breakfast

7am til 12pm

## Bowls

### ACAÍ BOWL 16.5 (ah-sah-EE)

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

add peanut butter 1.5

### RASPBERRY CHIA PUDDING 17

Raspberry & chia pudding made w/ almond & coconut milk, topped w/ house made granola, toasted coconut chards, coconut yogurt & fresh seasonal fruit (V)

### WARM BREAKFAST SALAD 19.9

Roasted dukkah spiced cauliflower, caramelised red onion, rocket, quinoa, toasted almonds, cranberries, tahini coconut yohgurt, balsamic vinaigrette topped w/ a free range poached egg (GF/V)

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

Nutella & strawberry - lashings of Nutella, vanilla bean ice-cream chefs warm chunky berry sauce

topped w/ chocolate Persian floss

### TURKISH EGGS (Çilbir) 19.5

Minted garlic Greek yogurt, fresh dill, poached eggs & Aleppo pepper butter w/ a side of charred flatbread (VIGFO)

### SARDINES ON TOAST 19.5

Smashed sardines on charred sourdough w/ fresh rocket, grilled asparagus topped w/ a soft poached egg

& finished w/ lemon Myrtle Hollandaise (GFO)

### 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 22

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 rye sourdough finished w/ sticky baslamic glaze & black salt (VIGFO)

add avo 4 | add poached egg 2.5

### SASHIMI BOWL 22

Fresh trout sashimi w/ ponzu butter, blanched broccolini, edamame & wilted spinach topped

w/ a poached egg & sesame lemon (GF)

### NASI GORENG 19.9

Indonesian style fried rice w/ spiced pork belly, prawn pieces, topped w/ a fried free range egg, fresh chili & satay sauce

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** | 12oz mug **4.5** | 16oz (takeaway only) **5.2**

Espresso | Macchiato | Piccolo Latte  
4oz **3.5**

### Turmeric Latte

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

### Nutella Hot Chocolate 8

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

### 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 **0.7**

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

## COLD DRINKS

### Smoothies 9

**DETOX** - blueberries, banana, dates, boysenberries, almond milk

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

**ENERGISE** - strawberries, apple, pear, pineapple, dates, almond milk

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

### Milkshakes 6

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

### Iced Long Black 5

### Iced Chocolate | Iced Latte | Iced Mocha | Iced Chai 6.5

### Iced Coconut Chai Latte 8

Chai spun w/ organic coconut milk served over ice w/ toasted coconut sorbet topped w/ cinnamon & a drizzle of local honey

## Gold Pressed Juices 8.5

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

**RED VELVET** - beetroot, watermelon, ginger & 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**

## 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**



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