



## 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** **FRESH ALMOND CROISSANT 8.5**

(baked fresh daily, available until sold out)

### WARM PLAIN CROISSANT 7

With your choice of jam & butter

**HOUSE MADE WALNUT BANANA BREAD or RASPBERRY & COCONUT BREAD 9**

Toasted & served w/ ricotta & local honey

### ORGANIC SOURDOUGH CRUMPETS 12

Two crumpets served w/ house made passionfruit curd or locally farmed honey

### ONION BAGEL W/ CREAM CHEESE 9

Toasted onion bagel w/ savoury cream cheese

add avo 4 | smoked salmon 5.5 | bacon 5

## The Classics

### FREE RANGE EGGS ON TOAST 11

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

### 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

grilled chorizo chipolatas (3) 6

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

hollandaise 2

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

# Breakfast



7am til 12pm

## Bowls

### ACAÍ BOWL 16 (ah-sah-EE)

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

### COCONUT CHIA PORRIDGE 16.5

Warm creamy rolled oats & chia porridge made on coconut milk topped w/ chunky mixed berry coulis & coconut chards (Vegan)

### WARM WINTER SALAD 19.9

Roasted dukkah spiced cauliflower, caramelised red onion, rocket, kale, quinoa, toasted almonds, tahini 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 19.9

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

### NASI GORENG 19

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

### DBK SAVOURY MINCE 19

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)

### SARDINES ON TOAST 19

Smashed sardines on charred sourdough w/ rocket, grilled asparagus, lemon oil topped w/ a soft poached egg (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 (GFO)

### 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)

### BUBBLE & SQUEEK 20

Désirée potato, cabbage, carrot and sweet pea bubble and squeak skillet, topped w/ thick cut bacon, a poached free range egg & smokey paprika hollandaise. Served w/ toasted sourdough

### CHORIZO CROQUETTE 20

Two golden house made potato croquettes topped w/ chorizo chipolatas, single poached egg, wilted spinach, finished w/ house made hollandaise



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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





# 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**

### 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

### NUTELLA HOT CHOCOLATE 8

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

## Cold 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

## Breakfast Cocktails

*Alcohol available from 10am please ask staff for our full drinks menu*

**ESPRESSO MARTINI** - Belvedere vodka, Cape Byron macadamia liqueur, fresh espresso, sugar **18**  
**MIMOSA** - Chandon Brut NV, fresh orange juice **14**  
**BLOODY MARY** - Vodka, lemon, tomato juice, worcestershire, tabasco, salt **18**  
**CLEANSING THE CHAKRA** Tequila, grapefruit juice, lime juice, blueberry syrup **18**  
**PAIN KILLER** - White rum, orange juice, pineapple juice, cream of coconut **18**  
**PEACH BELLINI** Prosecco, peach puree **16**  
**SHIRL IN THE CITY** Brookies Shirr cumquat gin, cranberry juice, lemon juice, sugar syrup **18**

## 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**



**Please Check In & Be Covid Safe**

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