



# Breakfast

7am til 12pm



## Bakery

### TOAST SELECTION

Two slices of thick cut white sourdough or pumpkin five seed 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 ALMOND CROISSANT 8.5

(baked fresh daily, available until sold out)

### FRESH MUFFIN OF THE DAY 6

(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

## 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 Burleigh Baker pumpkin sourdough toast, w/ balsamic glaze, crumbed 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

Portobello 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) 4

Tomato | Wilted spinach | Portobello mushrooms 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

## Bowls

### ACAÍ BOWL 16

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

### DBK "Taste of Summer" Rice Pudding 18

Kaffir lime & coconut scented rice pudding, house made raspberry labna & fresh summer fruits, finished w/ macadamia crumb (V)

Add peanut butter 1.5

### BREAKFAST POWER SALAD 19.9

Grilled butternut pumpkin, cherry tomatoes, rocket, broccolini, quinoa, fried capers, balsamic dressing & beetroot hummus topped w/ a free range poached egg (GFO/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

Summer Fruits - seasonal fresh summer fruits, coconut ice-cream & maple syrup

### 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

### 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)

### CHORIZO CROQUETTE 19

Two house made golden potato croquettes, w/ chorizo chipolatas, fresh rocket salad, a free-range poached egg, topped w/ smokey paprika hollandaise

### 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)

### SMOKED TROUT CRUMPET 19.9

Smoked trout, seared asparagus spears, w/ a free range poached egg & dill hollandaise, resting on an organic sourdough crumpet (GFO)

FOLLOW US:  
@doublebarrelkitchenandbar @doublebarrelbenova  
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 ice-cream topped w/ cinnamon & a drizzle of local honey

## 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  
**BEAUTIFUL BREAKFAST** - Belvedere vodka, aperol, lemon juice, marmalade 18  
**PAIN KILLER** - White rum, orange juice, pineapple juice, cream of coconut 18  
**BELLINI** - Prosecco, peach puree 16  
**SHIRLS SUMMER SPRITZ** - Brookies cumquat gin, cranberry juice, lime juice,prosecco

## 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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