

# Breakfast

## Bakery

### TOAST SELECTION

Two slices of thick cut white sourdough or pumpkin sourdough or 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 2**

**SOURDOUGH CRUMPETS 9.5** Two toasted buttery sourdough crumpets served with lemon myrtle curd & local honey

**FRESH MUFFIN OF THE DAY 6** Baked fresh daily (available until sold out)

**WARM PLAIN CROISSANT 9.5** With your choice of jam & butter

**TOASTED HAM & CHEESE CROISSANT 13.5** Toasted with leg ham & jack cheddar

**HAM & CHEESE TOASTIE 13.5** Toasted w/ Swiss cheese & béchamel sauce

**HOUSE MADE WALNUT BANANA BREAD 9.5** Toasted & served w/ macadamia & honeycomb butter

**THICK HOUSE MADE RAISIN TOAST 9** Served with lemon myrtle curd

## The Classics

### DBKB BIG BREAKFAST 27

Thick cut white sourdough toast, 2 free range eggs your way, sausage, roasted cherry tomatoes, mushrooms, potato croquette, half avocado & tomato relish

### EGGS ON TOAST 12.5

Thick cut white sourdough toast w/ 2 free range eggs, served poached, fried or scrambled w/ house tomato relish **(GFOV)** 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 avocado **4.5** | golden fried potato croquette (1) **4**

### RUSTIC AVO 19.5

Fresh avocado crushed w/ lemon & seasoning served on pumpkin sourdough toast, w/ balsamic glaze, crumbled house marinated feta & black salt flakes **(GFOV)**  
Add free range poached egg **3.5** | double smoked bacon **7.5** | smoked salmon **7.5**

### DBKB SAVOURY MINCE 25

DBKB's famous savoury mince, served over thick cut toasted sourdough topped w/ 2 free range poached eggs served w/ golden fried potato croquette and smoked ricotta **(GFO)**

### THE DBKB EGGS BENNY

Free range poached eggs on thick cut white sourdough w/ fresh baby spinach, DBKB's house hollandaise w/ your choice of the following:  
cold smoked salmon **24** | double smoked bacon **22** | ham off the bone **22** | mushrooms **22** **(GFOV)**

## Bowls

### ACAÍ BOWL 19 (ah-sah-EE)

Scooped organic acai, topped w/ house made toasted granola, seasonal fruits, cacao nibs, shaved coconut **(V)**  
Add peanut butter or Nutella **2**

### CINNAMON PEAR PORRIDGE 19

Warm oat porridge w/ cinnamon & vanilla, topped w/ poached pear, strawberries, maple syrup & almond crumble

### WARM CAULIFLOWER SALAD 24

Roasted cauliflower, mixed lettuce, crispy chickpeas, cherry tomatoes, quinoa, pickled onion, grilled halloumi, herbs w/ coconut dressing & free range poached egg. Add poached chicken **8** | add bacon **7.5**

## DBKB Essentials

### OMLETTE 25

Hot smoked salmon, leek, spinach, cherry tomatoes, feta & dill on toasted pumpkin sourdough **(GFO)**

### SALTED CARAMEL CRUMPETS 22

Two toasted crumpets, grilled banana, salted caramel, raspberry compote and fresh strawberries

### TRUFFLE MUSHROOMS 24

Sautéed mushrooms & truffle duxelles on thick cut white sourdough smeared w/ smashed avocado topped w/ 2 free range poached eggs, goat cheese, finished w/ truffle oil & fried leek **(VIGFO)**

### CRAB SCRAMBLE W/ CHILLI OIL 26

Velvety ripples of scrambled egg, folded w/ blue swimmer crab meat, glazed w/ soy and laid over 2 pieces of sourdough toast, finished w/ chilli oil, feta cheese, spring onion and fresh chilli **(GFO)**

### HALLOUMI BRUSCHETTA 23

Seasonal tomatoes, whipped ricotta, basil, capers topped w/ crispy Byron Bay halloumi on toasted thick cut sourdough toast finished w/ sticky balsamic glaze & black salt **(VIGFO)**  
Add avocado **4.5** | add free range poached egg **3.5** | add bacon **7.5**

### BREAKFAST TACOS 22

Two soft flour tortillas topped w/ chorizo sausage, fried potatoes, avo smash, pico de gallo, mesclun, chipotle aioli & fresh lemon

### NASI GORENG 25

Indonesian style fried rice w/ pork belly, prawn pieces, topped w/ a fried free range egg, sambal sauce & sweet soy, served w/ garlic crackers (medium heat) **(GF)**  
Add grilled chicken topped w/ chef's house made satay sauce **10**

## Sides

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

Grilled buttermilk chicken **8**

Avocado | potato croquette (1) | marinated feta | mushrooms **4.5**

Grilled tomato | wilted spinach **3.5**

One free range egg, fried or poached **3.5** | Scrambled eggs (3 eggs) **9**

House relish | aioli | BBQ or tomato sauce | jams **2**

Gluten free bread **3**

# 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

### Tiramisu Iced Latte **9.5**

Traditional iced latte topped w/ whipped cream, chocolate dust & Italian lady finger biscuit

### 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, pineapple, cucumber, celery, banana & lime

**PINK PASSION** - watermelon, strawberry & seedless passionfruit

**PINEAPPLE SPLASH** - pineapple, orange & apple

**CLASSIC OJ** - orange

## SOFT DRINKS

Coke | Coke No Sugar | Lemonade | Soda Water | Lemon Lime Bitters | Ginger Beer **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**

Absolut vodka, simple syrup & Tia Maria shaken w/ a fresh double shot of our premium espresso for a rich velvety finish

### BLOODY MARY **20**

Burleigh vodka, tomato juice, lemon & lime, Worcestershire sauce, tabasco, salt & pepper

### FOLLOW US:

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**ALL CARDS SURCHARGE 1.1%**

**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



**DOUBLE BARREL**  
KITCHEN & BAR