



# 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 jam, raspberry jam, peanut butter, vegemite, honey, nutella or marmalade **each extra condiment 2**

### SOURDOUGH CRUMPETS 9.5

Two toasted Sourdough Crumpets topped w/ macadamia & honeycomb butter

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

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

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

**HOUSE MADE WALNUT BANANA BREAD 9.5** Toasted & served w/ ricotta & local honey

## 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 **4.5** | 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 **(GFO/V)**  
add poached egg **3.5** | bacon **7.5** | smoked salmon **7.5**

### 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 & pea 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**

## Bowls

### ACAÍ BOWL 19 (ah-sah-EE)

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

### BLUEBERRY BIRCHER 19

Blueberry bircher muesli w/ vanilla, lemon zest & oat milk, topped w/ coconut panna cotta, cranberry coulis & candied walnuts **(V)**

### GOODNESS BOWL 24

Moroccan Cous Cous, dukka roasted butternut pumpkin, spinach, cherry tomatoes, avocado, lemon honey dressing topped w/ halloumi cubes & snow pea tendrils **(V,GFO)**  
add grilled chicken **8** add bacon **7.5** add poached egg **3.5**

## DBK Essentials

### OMLETTE 25

Creamed corn, chorizo, spinach and mushroom omlette, topped w/ shaved pecorino & snow pea tendril on toasted pumpkin sourdough **(GFO)**

### TROUT CRUMPET 25

Two sourdough crumpets topped w/ whipped ricotta, chives, hot smoked trout, pickled beetroot, mesclun, radish, two poached eggs & dill hollandaise

### 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 & blue swimmer crab meat, laid over thick cut sourdough toast finished w/ whipped ricotta, crispy shallots, fresh chili **(GFO)**

### HALLOUMI BRUSCHETTA 23

Seasonal tomatoes, whipped ricotta, basil, capers topped w/ crispy Byron Bay halloumi on toasted thick cut sourdough finished w/ sticky baslamic glaze & black salt **(VIGFO)**  
add avo **4.5** | add 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/ spiced pork belly, prawn pieces, topped w/ a fried free range egg, fresh chili & sambal, served w/ prawn crackers (medium heat)  
add grilled chicken topped w/ chef's house made satay sauce **10**

## Sides

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

Grilled buttermilk chicken **8**

Mixed mushrooms **4.5**

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

Grilled tomato | wilted spinach | **3.5**

One egg, fried or poached **3.5**

Scrambled eggs (3 eggs) **9**

Gluten free bread **3**

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



# 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 Ladyfinger 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, 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 | 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 with a fresh double shot of our premium espresso for a rich velvety finish

### BLOODY MARY 20

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

### FOLLOW US:

@doublebarrelbenowa

**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