

DOUBLE  BARREL  
All Day Menu

**SPECIALITY**

**PROTEIN BUTTERMILK PANCAKES 19**

**Canadian Style** – w/ Double Smoked Streaky Bacon, Fluffy Free Range Scrambled Eggs, Maple Syrup & Whipped Butter

**Cherry Ripe** – Topped w/ Cacao Cream Cheese, Cherry Compote, Dark Chocolate Superfood Gelato & Chocolate Persian Floss

**SAVOURY MINCE (GFO) 19.5**

DBK Spiced Beef Mince Served w/ Smashed Peas, Rustic Chat Potatoes, 2 Free Range Poached Eggs On Thick Cut Sourdough Toast

**SWEET POTATO ROSTI (GF/V) 18.5**

Two House Made Sweet Potato Rosti on a Bed of Rocket, Served w/ Free Range Poached Eggs, Avocado Smash, Tomato, Corn & Black Bean Salsa & Smoked Paprika Oil

**BREAKFAST QUESADILLA 19.5 (GF)**

White Corn Tortillas, Crispy Bacon, Melted Cheddar, Fresh Rocket, Jalapeno Relish, Sweet Corn, Tomato & Bean Salsa, & Scrambled Eggs w/ Fresh Lime & Pickled Red Onions

**GARLIC FIELD MUSHROOMS (GFO/V) 19.5**

Field Mushrooms Roasted in Garlic & Thyme, Served w/ Beetroot Hummus, Crumbled Feta, Bush Tucker Dukkah, 2 Free Range Poached Eggs, Sourdough Toast Finished w/ a Drizzle of Olive Oil

**ZUCCHINI & CORN FRITTERS (GF) 19**

Zucchini & Corn Fritters, w/ Fresh Rocket, 2 Poached Eggs, Sweet Corn, Tomato & Bean Salsa, Garlic Aioli & Mango Chutney

**BREAKFAST TROUT SALAD 21**

Fresh Green Salad Dressed w/ Toasted Sesame Dressing, Baby Capers, Pickled Red Onion, Tri Colour Quinoa Topped w/ a Single Poached Egg & Savoury Cream Cheese

**SMASHED PUMPKIN 19**

Roasted Pumpkin, Marinated Feta, Sautéed Spinach, Toasted Pepitas Smashed w/ EVOO on Toasted Pumpkin Sourdough w/ Balsamic Drizzle, 2 Poached Eggs & Pink Basil Salt

**SIDES**

Grilled Buttermilk Chicken **6.5**

Hot Smoked Trout **7**

Smoked Salmon **5.5**

Bacon | Leg Ham | Marinated Feta | Halloumi **5**

Avocado | Potato Croquette (1) | Garlic Mushrooms **4**

Tomato | Wilted Spinach | Mushrooms **3**

1 Extra Free Range Egg, Fried or Poached **2.5**

Scrambled Eggs **5.5**

Gluten Free Bread **3**

House Relish | Aioli | BBQ | Tomato Sauce **1.5**

Bowl of Rustic Fries Served w/ Aioli **7**

Side of Fries Served w/ Aioli **4**

**BAKERY**

**TOAST SELECTION 7**

Two Slices of Pumpkin 5 Seed Sourdough or White Sourdough

Gluten Free **7.5**

With your Choice of 1 of the following Strawberry or Raspberry Jam, Peanut Butter, Vegemite, Honey, Nutella or Marmalade

Each Extra Condiment **1**

**FRUIT TOAST 1 Slice 4      2 Slices 7.8**

**ORGANIC SOURDOUGH CRUMPETS (2) 12**

Choice of Lemon Curd, Macadamia & Honeycomb Butter or Honey

**ONION BAGEL W/ CREAM CHEESE 9**

Toasted Onion Bagel w/ Hand Whipped Cream Cheese

Add Avocado **4** | Add Smoked Salmon **5.5** | Add Bacon **5** | Add Hot Smoked Trout **7**

**BOWLS**

**ACAI BOWL (GFO/V) 15**

House Made Granola, Fresh Seasonal Fruit, Chia, Coconut & Raw Cacao

Add Peanut Butter **1.5** | Add Coyo Yoghurt **2**

**PINA COLADA BIRCHER (V) 18**

Rolled Oats Soaked w/ Freshly Grated Pear & Coconut Water, Topped w/ Chunky Pineapple

Coulis, Toasted Coconut Praline, Coconut Yoghurt & Dried Pineapple Pieces

**CLASSICS**

**FREE RANGE EGGS WITH TOAST (GFO) 11**

Thick Cut White Sourdough Toast w/ 2 Free Range Eggs Served Fried, Poached or Scrambled w/ a Side of House Relish. ADD SOME SIDES TO CREATE YOUR OWN MEAL

**BACON & EGG MILK BUN (GFO) 13.5**

Double Smoked Free Range Bacon, Soft Free Range Egg Sunny Side Up, Baby Leaves, Tasty

Jack Cheddar Cheese, House Made Tomato Relish, Aioli on a Soft Milk Bun

Add Avocado **4** Add Croquette **4**

**THE DBK EGGS BENNY**

Free Range Poached Eggs on Thick Cut Sourdough Toast w/ Fresh Baby Spinach, DBK's House

Hollandaise w/ Your Choice of the Following:

Hot Smoked Trout **21**

Bacon | Ham | Smoked Salmon **19.5**

Garlic Mushrooms **18.5**

**RUSTIC AVO (GFO/V) 17.5**

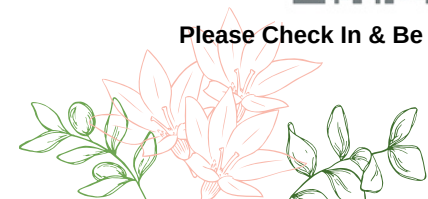
Fresh Avocado Crushed w/ Lemon Served on Toasted Pumpkin Sourdough w/ Crumbled Feta,

Balsamic Glaze & Black Salt Flakes

Add Poached Egg **2.5** | Add Bacon **5** | Add Salmon **5.5** | Add Halloumi **5** | Hot Smoked Trout **7**



**Please Check In & Be Covid Safe**





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## LUNCH

### BYRON BAY BURRATA PANZANELLA 20

Fresh Byron Burrata Served on a Bed of Torn Basil, Fresh Rocket, Heirloom Tomatoes, Roasted Beetroot, Toasted Flat Bread Finished w/ Roasted Pinenuts, Flaked Cyprian Salt & a Light Balsamic Drizzle

### BIG BARREL BURGER 19.5

Seasoned Wagyu Beef Pattie, Streaky Bacon, Natural Swiss Cheese, Dill Pickles, Lettuce, House Relish, Chipotle Aioli, in a Brioche Bun w/ a Side of Fries & Garlic Aioli

### SATAY CHICKEN BOWL 19.5

Garlic Butter Black Rice Topped w/ Grilled Chicken, House Satay Sauce, Cucumber, Coriander, Fresh Chili, Sesame Seeds & Fresh Lemon

### STICKY BEEF & LEMONGRASS SALAD 18.5

Rib Fillet Marinated in Sticky Chili Sauce on a Fresh Rocket Salad, Oranges, Blanched Edamame, Pickled Red Onions w/ Thai Crispy Noodles, Bean Sprouts w/ a Mirin & Miso Vinaigrette

### SOUTHERN FRIED CHICKEN BURGER 19.5

DBK Southern Fried Butter Milk Chicken Breast, Served on Toasted Brioche Bun w/ Jack Cheese, Smashed Avo, Lettuce, Streaky Bacon & Chipotle Aioli w/ a Side of Fries & Garlic Aioli

### DBK BLT (GFO) 16

Double Smoked Bacon Rashes, Fresh Sliced Tomato, Oak Lettuce & Aioli, between Two Slices of Toasted Single Origin Sourdough  
Add Chicken **6.5** | Add Avo **4** | Add Side Fries **4**

## KIDS MENU

*12 years and under*

1 Free Range Egg Any Style on Toasted Sourdough **7**

Bacon on Toasted Sourdough **9**

Bacon & 1 Free Range Egg Any Style on Toasted Sourdough **9**

Pancakes w/ Vanilla Ice-cream & Maple Syrup **10**

Ham & Cheese Toastie or Avocado on Toast **8**

Chicken Nuggets & Chips **9**

## HOT BEVERAGES

### COFFEE

Flat White | Cappuccino | Latte | Long Black | Mocha | Chai Latte | Dirty Chai | Hot Chocolate  
8 oz Cup **4** | 12 oz Mug **4.5** | 16 oz (takeaway only) **5.2**

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

Weekly Single Origin Filter **4**

### TURMERIC LATTE

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

### SYRUP 0.7

Vanilla | Caramel | Hazelnut | Maple

### EXTRAS 0.5

Soy | Almond | Lactose Free | Oat | Coconut | Decaf | Extra Shot | Honey

### LOOSE LEAF TEA BY TAVALON TEA 4.5

Aussie Breakfast | Lemongrass & Ginger | Pure Green Tea | Karma Chai Sutra | Cool Mint | Earl Grey

## COLD DRINKS

### COLD PRESSED JUICE 8.5

**GOODNESS GREEN** - Apple, Cucumber, Celery, Pineapple, Avocado & Mint

**RED VELVET** - Beetroot, Watermelon, Ginger & Mint

**PINEAPPLE SPLASH** - Pineapple, Orange & Apple

## SMOOTHIES

**DETOX** - Blueberries, Banana, Dates, Boysenberries, Almond Milk **9**

**REBOOT** - Mango, Pineapple, Banana, Passionfruit, Coconut Milk **9**

**ACAI** - Super Berry Acai, Banana, Mango & Apple Juice **9**

**ENERGISE** - Strawberries, Apple, Pear, Pineapple, Dates, Almond Milk **9**

**BOOSTER** - Banana, Mango, Spinach, Lime Juice, Apple Juice **9**

**BIG BREAKFAST** - Banana, Honey, Milk, Rolled Oats & Yoghurt **9**

Add Protein Powder Shot **2**

## MILKSHAKES 6

Chocolate | Vanilla | Caramel | Espresso | Strawberry

Kids **4**

### ICED LONG BLACK 5

### ICED FILTER 5

### ICED CHOCOLATE | ICED LATTE | ICED MOCHA 6.5

## DOUBLE BARREL ICED COFFEE BOTTLE

Original Iced Coffee | Maple Iced Coffee **6.5**

Black Cold Brew Bottle **5.5**



**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

