



DOUBLE  BARREL
All Day Menu
SPECIALITY



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, Passion Fruit Curd, Macadamia & Honeycomb Butter or Honey

ONION BAGEL W/ CREAM CHEESE 9

Toasted Onion Bagel w/ Hand Whipped Cream Cheese

Add Avo **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**

BANOFFEE PORRIDGE (V) 18

Rolled Oats & Chia Porridge Made on Coconut Milk w/ Sliced Banana, Raw Sugar Crumb, Vegan

Caramel Syrup, Finished w/ a Dallop Of Coconut Yoghurt

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 IDEAL BREAKFAST**

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 Avo **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:

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**

SPECIALITY

PROTEIN BUTTERMILK PANCAKES 19

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

Vanilla slice style - Honeycomb, Crème Anglaise, Topped w/ Passionfruit Cream Cheese, Pastry Pieces & Honeycomb Soil & Persian Fairy 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, Avo 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

SMOKED SALMON CROQUETTE (GF) 19.5

2 Panko Crumbed Potato Croquette, 2 Poached Eggs, Smoked Salmon, Fresh Avo, On A Bed Of Wilted Spinach Finished W/ DBK Hollandaise Sauce, & Smoked Paprika Oil

GREEN EGGS & CHORIZO (GFO) 19.5

Fluffy Scrambled Egg Laced With Zesty Chimichurri, Served w/ Roasted Chorizo Chipolatas, Blistered Cherry Tomatoes, Crispy Kale & Grana Padano Snow On Toasted Thick Sourdough

CHORIZO POMODORO & SPICED BEANS (GFO) 19

A Medley of Red Kidney, Cannellini, Chick Peas & Butter Beans W/ Chorizo Sausage, Braised In A Pomodoro Sauce Topped W/ 2 Poached Eggs & Chilli Salt On Sour Dough

SIDES

Grilled Buttermilk Chicken **6.5**

Chipolatas **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**



Please Check In & Be Covid Safe





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LUNCH

CHICKEN BURRITO 19.9

Grilled Buttermilk Chicken w/ Brown Rice, Avo Smash, DBK Tomato Corn & Black Bean Salsa in a Toasted Flour Tortilla Served w/ a Side Of Turmeric Sour Cream, Pickled Red Onion & a Fresh Lime Wedge.

OPEN STEAK SANDWICH (GFO) 19.9

Marinated Rib Fillet, Served On Toasted Sour Dough, w/ House Relish, Fresh Green Oak Lettuce, Swiss Cheese & Garlic Aioli

LAMB HOT POT 19.9

Slow Cooked Lamb w/ Onion, Thyme & Seasonal Veg, Topped W/ Flaky Puffed Pastry Served w/ Smashed Chat Potatoes

DBK CHICKEN CAESAR SALAD 19.9

Crisp Baby Cos, Double Smoked Bacon, Grilled Buttermilk Chicken Topped w/ a Free Range Soft Poached Egg, House Dressing, Sourdough Crouton & Finished w/ Parmesan Snow

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) 16.25

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 (2) 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**

