

BREAKFAST

BREAD

In House Mango & Coconut Bread | 12 *toasted coconut sorbet*

Banana and Pear Bread | 14 *caramelised pear, yoghurt, caramelised nuts & berries*

Thick Cut Raisin Toast | 9 *house churned butter, raisins, maple syrup & cinnamon sugar*

In House Condiment Toast | 9 *(choice of) sour dough, gluten free, ciabatta, caraway & rye, house churned butter & berry compote*

Infamous BEC | 15 *bacon, aged cheddar, 2 fried eggs, spinach, tomato, tomato relish on a milk bun*

Toasted Croissants | 12 *(choice of) thick cut leg ham, aged cheddar & tomato or tomato, buffalo mozzarella & fresh basil*

'I JUST WANT EGGS' | 15

Two eggs your way (poached, scrambled, fried or omelette) on toasted ciabatta with rustic potatoes

ADD *baked tomato relish | extra egg | fetta | hollandaise
grilled kale | shaved pecorino | garden herbs & fresh chilli | 3*

mixed mushrooms | bacon | avocado | haloumi | two hash browns | 5

torched salmon pieces | fried tofu cubes | spicy chorizo | beef cheek | spiced lamb mince | 6

PALEO *welcome to swap any bread for grilled kale*

GLUTEN FREE BREAD AVAILABLE | 2

CAFE DBAR

SPECIALTY

Acai Bowl | 16 *coconut water, served with banana, strawberries, blueberries & coconut granola*

Skillet Ricotta Hotcakes | 19 *burnt lady fingers, Canadian maple syrup, passionfruit, blackberries, roasted almonds & coconut sorbet*

Sliced Avocado and Smashed Green Peas | 19 *mint, roasted grains, Persian fetta on thick cut caraway & rye.*

ADD *poached egg | bacon | tofu | torched salmon fillet | chorizo | 6*

Nourish Bowl | 20 *everything green, wild mushrooms, fried tofu cubes, burnt pumpkin, herb crumbed eggplant fingers, poached egg, dukkah, nuts & seeds.*

ADD *goats cheese 3 | torched salmon 6*

MR Benny | 22 *two poached eggs, spinach, hollandaise, crispy potato base, (choice of) beef, bacon, ham, torched salmon or mixed mushroom*

Wild Mushrooms | 22 *polenta, grilled enoki, shitake, poached egg, hazelnuts & truffle cream*

NY Golden Toasted Bagel | 24 *torched smoked salmon fillet, caper berries, cream cheese & kettle chips*

In House Garlic Naan | 19 *two fried eggs, miso eggplant, smoked yoghurt & toasted pine nut dukkah*

ADD *spiced lamb mince | beef cheek | fried tofu cubes | haloumi*

GROMS BREAKY | 15 *Served with small milkshake or juice
(must be 15 years or under)*

Coco Pops *& choc chip cookies or*

Egg on toast *or*

Groms Bacon, Egg & Cheese Roll

LUNCH

BAR SNACKS | 15

Avocado Mexican Salsa poblano peppers, cucumber coriander ceviche, tomato salsa & house made corn chips

Bruschetta goats cheese, fresh basil & crisp lavosh crisps

In House Garlic Naan Bread roasted artichoke dip, dukkha & olive oil

SMALL SHARE | 15

Squid lightly dusted, sriracha aioli & lemon

Haloumi thick cut cubes, honey vinaigrette, sesame seeds & lemon

BURGERS | 24

all served with dbar crunchy chips

The Dbar Wagyu in house made beef patty, salad, pickled cucumber, aged cheddar, dbar secret sauce & American mustard

Buttermilk Fried Chicken double glazed southern fried chicken, bacon, smoked onion jam, lettuce & tomato, double cheddar & southwest aioli

Tonkatsu Tofu Panko crumbed tofu, lettuce, cabbage, red onion, tonkatsu sauce & wasabi mayo

Signature Steak Sanga medium sirloin steak, fried onion rings, mixed leaves, tomato, bbq & green pepper sauce on thick cut toast

GROMS LUNCH | 15 Served with small juice and kids icecream scoop
(must be 15 years or under)

Battered flathead super crunch chips

Grilled Chicken Burger lettuce, tomato, cheese, mayo

Bacon, Egg and Cheese Turkish Roll rustic potatoes

CAFE DBAR

SPECIALTY

Sea Affair | 34 parmesan crumbed snapper, lightly dusted squid, chilli grilled king prawns, dbar crunchy chips & house salad

Todays Fresh Fish | 32 choice of grilled or crumbed fish of the day, grilled greens or house salad served w dbar crunchy chips

Eggplant Parma | 26 herb crumbed eggplant schnitz, Italian tomato, burrata, green salad, fresh basil & shaved parmesan

Blackened Fish Fajitas | 28 char grilled fresh FOD, chilli avocado cucumber ceviche, sour cream, warm tortillas & tomato salsa (chicken breast option available)

Slow Braised Ragu Beef Cheek | 32 served over a crispy potato hash, char broccolini, mixed mushrooms, fresh parmesan & sweet potato crisps

GOODNESS BOWLS | 22

Nasi Bowl Nasi fried rice, fried egg, Asian green vegetables, crunchy prawn cracker, fresh cucumber, fried onion and coriander

Eastern Bowl Israeli cous cous, fresh dates, cucumber, heirloom tomatoes, red onion, parsley & mint, roasted capsicum, spiced yoghurt, warm pocket pita

Buddah Bowl Asian rice, tofu cubes, edamame, in house peanut satay sauce, cucumber, spiced pumpkin, red cabbage, mixed leaves, heirloom tomatoes.

ADD chilli fish pieces | fried tofu cubes | haloumi cubes | blackened chicken | 6
torched salmon pieces | ragu beef | lamb mince | 7
king prawns | 9

PALEO welcome to swap any bread for lettuce cups

GLUTEN FREE BREAD AVAILABLE | 2

BEVERAGES

THIRST QUENCHERS | 8.50

Green Power	<i>apple, mango puree, lemon, pineapple, spinach, cucumber & mint</i>
Summer Dayz	<i>pineapple, watermelon, mango & passionfruit</i>
Energise	<i>watermelon, lychee, raspberries & mint</i>
Recharge	<i>beetroot, berries, apple & ginger</i>
Colada	<i>mango, coconut cream, lime juice & honey</i>

MOO JUICE | 9.50

add espresso or peanut butter | 1

Bananarama	<i>banana, chia seeds, honey, vanilla bean & Greek yoghurt</i>
Berry Fun	<i>raspberries, strawberries, honey, cinnamon & vanilla ice cream</i>
Passionate	<i>passionfruit, mango, banana, chia seeds, honey & Greek yoghurt</i>

DBAR SIGNATURE SHAKES

Milkshakes | 6.50

Thickshakes | 8.50

chocolate, vanilla, lime, caramel, strawberry or banana

CLAIM TO FAME | 10

Cookie Monster	<i>chocolate chip cookies, cookies & cream ice cream, chocolate & vanilla topped w/ whipped cream, smashed cookies + chocolate sauce</i>
Tim Tam Delight	<i>2 tims tams, vanilla icecream, topped w/ whipped cream & crushed tim tam</i>
Salted Caramel	<i>butterscotch salted caramel, vanilla ice cream, topped w/ whipped cream & smashed violet crumble</i>

ICED DRINKS | from 6

iced long black | iced coffee & cream | iced latte | iced chocolate & cream | iced mocha & cream | iced chai & cream

SOCIAL ESPRESSO BREW | from 7

iced brew & coconut water | iced brew black | iced brew on milk | brew hot black

CAFE DBAR

BEER

Wild Yak Pale Ale	<i>Port Melbourne Vic 4.7% 7</i>
Great Northern Lager	<i>Yatala QLD 3.5% 7</i>
Stone & Wood Pacific Ale	<i>Byron NSW 4.4% 8</i>
Balter XPA	<i>Currumbin QLD 5% 8</i>
White Rabbit Dark Ale	<i>Fremantle WA 4.9% 8</i>
Corona	<i>Mexico 4.5% 8</i>
XXXX Gold	<i>Brisbane QLD 3.5% 7</i>
Cascade Light	<i>Hobart Tasmania 2.6% 7</i>

CIDER | 9

Hills Cider | 5% Apple or Pear

COCKTAILS | 18

Twisted Pina	<i>1800 Coconut Tequila, Malibu, pineapple, lime & lychee</i>
Beach Boy	<i>Adelaide Hills No. 78 gin, elderflower, watermelon, cucumber, mint, sea salt & lime</i>
Adult Lemonade	<i>vodka, limoncello, fresh lemon juice and sugar over ice</i>
Your Style Caprioska	<i>passionfruit, lychee or classic with vodka over ice</i>
Espresso Martini	<i>fresh espresso with vanilla vodka, Baileys and Kahlua</i>

WINE

	150	250	BTL
SPARKLING			
Bird In Hand Sparkling Piccalo			13
Chandon Sparkling Brut NV			60
WHITES			
Petes Pure Pinot Grigio	8	12	38
Vavasour Pinot Gris	8	12	38
Bird in Hand Chardonnay	10	15	45
Loveblock Sauvignon Blanc	10	15	49
ROSE			
Chateau De Lescarelle Palm Rose	9	14	42
REDS			
Pike & Joyce Pinot Noir	9	14	42
Fox Creek Merlot			38
Shadown Run Shiraz Cabernet			38