

breakfast 7-11.30am

Banana bread (gf) caramelised banana, King Island double cream, fresh berries 14

Qld fruit bowl (v, vgo) house-made granola, natural yoghurt 9

Acai bowl (v, vgo) fresh fruit, berries & granola 16

Chia bowl (v, vgo) coconut chia, granola, fresh fruit 16

Granola bowl (vg) house-made granola w coconut yoghurt & fresh berries 16

Roast pumpkin & ricotta (v, vgo) fresh ricotta, nuts, seeds & honey 16

B.E.C bacon, egg & cheese roll w lettuce, tomato, relish 16

Eggs your way (v) served on sourdough, poached, scrambled or fried w curly fries 14

Smashed avocado (v, vgo) w Meredith goats cheese, hummus, pumpkin seed za-atar & caramelised balsamic 16

Green bowl (vg, gf) sautéed kale & broccoli florets w buckwheat, pumpkin, almonds, avocado, a poached egg & tahini maple dressing 20

Sautéed wild mushrooms on toast (v, vgo) shaved truffle pecorino, crunchy tempura enoki mushroom, garden herbs 16

Pork & prawn okonomiyaki (gf) savoury pancake, spring onions, katsubushi, yakiniku sauce, kewpie mayo 23

Organic sourdough (v, vgo) honey | marmalade | vegemite | peanut butter | strawberry jam 9

Eggs benedict poached eggs, spinach, orange zested hollandaise, bacon or Tasmanian smoked salmon served on soft lightly grilled sourdough 24

Big brekky pork & fennel sausages, Roma tomato, bacon, eggs cooked your way, mushrooms, sourdough & curly fries 26

Kids under 15 only

Kids bacon & eggs on toast w hash brown & juice 15

Kids bacon & egg roll w curly fries & juice 15

Sides

Tomato chutney | smoked habanero sauce | hollandaise | hash browns 3.5

Bacon | smoked salmon | triple smoked ham | pork & fennel sausages | goats cheese 5.5

Grilled vine tomatoes | avocado | grilled haloumi 4.5

Add 1 egg 3.50 | 2 eggs 6

Cafe Dbar is open 6am - 4pm daily

v = vegan | gf = gluten free \$2 | vg = vegetarian | o = option available upon request | A 15% surcharge will apply on public holidays

lunch from 12pm

Small to share

Bread and dips (v, vgo) macadamia nut pesto & fire roasted romesco w warm sourdough 16

Formaggio all'argentiera (v, gf) fennel, crumbed Sicilian cheese, olives, caper berries, tomatoes, red wine vinaigrette 20

Salt & pepper squid (gf) garlic aioli, herbs & lemon 19

D Bar fried chicken roasted sesame mayonnaise, chilli & coriander salad 18

Korean glazed pork belly (gf) apple, kimchee & herb remoulade 20

Char-grilled octopus & chorizo w summer salad & spicy mayo 26

Main

Grilled lamb cutlets goats labna, beetroot, kale & chermoula 34

Crumbed fish & chips (gf) fresh local crumbed fish, chips, salad & tartare sauce 26

Market fish locally sourced fish w our daily special (see specials board)

Local Tweed Heads king prawn linguini puttanesca sauce of olives, capers, anchovies, lemon & fresh garden herbs 36

Steamed black mussels in a rich tomato, saffron & rose broth served w crusty bread 28

Burgers & wraps

Grass fed beef burger (gfo) on a lightly toasted milk bun w lettuce, tomato, bacon, avocado & aioli 24

Grilled chicken burger (gfo) on a lightly toasted milk bun w lettuce, tomato, bacon, avocado & aioli

Falafel wrap (v, vgo) char-grilled corn & tomato salsa, roast pumpkin, lettuce, tzatziki & hummus 20

Salads

Caramelised beetroot & goats cheese (v, vgo) rocket, fancy tomatoes, almonds & orange vinaigrette 18

Classic caesar salad crunchy cos lettuce, radicchio, sourdough croutons, pancetta, pecorino Romano & a poached egg 20
+ confit chicken 6 | smoked salmon 7 | avocado 5

Kids under 15 only

Cheese burger beef paddy, cheese & tomato sauce 15

Chicken burger lettuce, tomato cheese, aioli 15

Fish & chips crumbed fresh fish, chips, salad & tartare sauce

Sides

Small chips 6

Large chips 10

Garden salad (vg) herbs & leaves, tomato, apple cider Spanish onions, white balsamic vinaigrette 8

Drinks

Thirst quenchers 8.5

Green power | kale, spinach, cucumber, pineapple, apple, lime
Summer daze | pineapple, watermelon, mango, passionfruit

Energise | apple, watermelon, raspberry, lychee, mint
Immunity boost | turmeric, ginger, lemon, orange, pineapple

Moo Juice 9.5

PB crush | peanut butter, banana, honey, cinnamon, almond milk
Mango madness | mango, lime, passionfruit, greek yoghurt
Bananarama | banana, cinnamon, greek yoghurt, chia seeds, honey
+ espresso shot OR peanut butter 1

Dbar signature shakes

Chocolate, vanilla, caramel, strawberry, banana, lime
Milkshake 6.5 | Thickshake 8.5

Iced drinks from 6

Iced long black | Iced coffee & cream | Iced latte
Iced chocolate & cream | Iced mocha & cream | Iced chai & cream
Claim to fame 10

Tim tam slam | tim tam, belgium chocolate ice cream, topped w
whipped cream, crushed tim tam & chocolate sauce
Caramilk bubble | butterscotch salted caramel, vanilla ice cream,
topped w whipped cream, caramilk chunks & caramel sauce

Social brew

Iced brew & coconut water 8 | Iced brew black 7 | Iced brew on milk 7

Boozy

Beer & cider 8

Draught | Great Northern Super Crisp 3.5% | Great Northern Original 4.2%

Bottles | Corona Extra 4.5% | Stone & Wood Pacific Ale 4.4% | Cascade
Light 2.6% | Balter XPA 5% | XXXX Gold 3.5% |

Young Henrys Cloudy Apple Cider 4.6%

Sparkling

Azahara Sparkling NV | Murray Darling, VIC 11 | 30

White

Tainui Sauvignon Blanc | Malborough, NZ 8 | 34

Cool Woods Chardonnay | Eden Valley, SA 8 | 34

Cake Wines Pinot Gris | Adelaide Hills, SA 11 | 45

Red

Endless Valley & Hill Pinot noir | Yarra Valley, VIC 8 | 34

Mountadam 550 Shiraz | Barossa, SA 42

Credaro 5 Tales Cabernet Sauvignon | Margaret River, WA 40

Rosé

Reverie Rose, Pays d'Oc | France 8 | 36

Cocktails 18

Aperol Spritz | aperol, prosecco, soda

Ink Gin & Tonic | rosemary, grapefruit

Espresso Martini | vodka, coffee liqueur, espresso

Bloody Mary | vodka, tomato juice, pepper, tabasco, celery stalk

Margarita | tequila, triple sec, lime

Pina Colada | bacardi, pineapple & coconut cream