

● SPECIALTY COFFEE

ristretto	3.50
espresso	3.50
piccolo	4.20
short macchiato	3.50
long macchiato	4.00
sh-long	4.00
long black	4.20
latte	4.70
flat white	4.70
cappuccino	4.70
chai latte	4.70
single origin peruvian hot chocolate	4.70
sicilian orange hot chocolate {big only}	5.60
french mint hot chocolate {big only}	5.60
mocha	5.20
dirty chai latte	5.20
fluffy	2.50
<i>go bigger</i>	+0.70
<i>alternative milks*</i>	1.00
extra shot	0.50
cream on the side	0.50
exquisite marshmallow	1.00
hot milk on side	0.50

● SIGNATURE D&D

espresso tasting plate	7.00
piccolo tasting plate	8.40
hot chocolate tasting plate {mint & orange}	9.40
iced long black	6.00
iced latte	7.00
iced mocha	7.00
iced chai	7.00
affogato	6.00
cold drip peppermint tea	7.00
cold drip melon green tea	7.00
<i>alternative milks*</i>	2.00



BREW BAR

Miss Samantha Brewer

for this method, fresh coffee grounds are placed in a cone-shaped filter, temperature controlled water is carefully programed to drip over the grounds, producing a liquor that is clean and transparent.

7.00 per serve/per person

Mrs Delta Press

with this brewing style, total immersion of the grounds in the water results in a rapid yet full-bodied extraction of flavour and the air pressure created from using this method, gently extracts all the delicate solubles from the grounds, further enriching the flavour.

7.00 per serve/per person

Mr Peter Bodum

this is the bodum reimaged, this brew style allows for greater control over the entire brewing process, through agitating the brew and letting it settle it yields a very textured coffee with pronounced flavours of the origin on the coffee and the roast profile alike.

7.00 per serve/per person

Sir Toddy Cold Brew

for this method, cold water is used to brew and it is a 12-24 hour process, coffee produced has a unique flavour, very different from brews made on hot water.

6.00 per serve/per person.

● SPECIALTY TEAS

blended black teas

morning tea	6.50
afternoon tea	6.50
supreme earl grey	6.50
french earl grey	6.50
malabar chai	6.50

single estate black teas

20 years pu ehr	8.50
assam long leaf	6.50
keemun black	6.50
darjeeling	6.50
ceylon orange pekoe	6.50

white tea

peony	6.50
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green teas

melon green	6.50
mango magic green	6.50
sencha	6.50
longjing	10.50
jasmine dragon pearl	12.50

oolong teas

big red robe {da hong pao}	6.50
iron goddess {tie guan yin}	6.50

herbal teas

peppermint	6.50
chamomile	6.50
fruits of eden	6.50

DEVONSHIRE TEA

pot of tea of your choice and two traditional scones served with raspberry jam and double cream //18.00 per person {excludes jasmine pearls, longjing and 20 years pu ehr}	18.00
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*oat, soy, almond, and lactose free

BREAKFAST & BRUNCH {7am - 4pm}

- the dandy man** 19.00
traditional corn & zucchini fritters with two free range eggs of your choice, avocado and rocket, toasted pine nuts, accompanied with sweet chilli jam and cream cheese {v, gf}
- the drifter woman** 19.00
house made potato rostis topped with hanks onion marmalade served with american streaky bacon rashers, two free range eggs of your choice, fresh spinach and chives {gf}
- simple pleasures** 18.00
avocado with crumbled barambah feta on toasted sourdough with grilled haloumi, fresh rocket sprigs, lemon pressed olive oil, pistachio dukkah and lemon wedge {v, gfo, veo}
+add smoked salmon or vegan bacon 23.00
+add poached eggs 22.00
- granny's savoury mince** 18.00
just how granny used to make it, our house made savoury mince speckled with peas, corn & carrot, one poached egg topped with spring onion and a dash of nostalgia served on toasted sourdough
+add bacon 23.00
- how we roll** 16.00
delicious toasted milk bun stuffed with american streaky bacon, fried free range egg, sweet baby rays hickory bbq sauce, aged cheddar, rocket and a splash of aioli {gfo}
+make it vegan \$20.00
- breakfast sundae** 16.00
healthy version of a breakfast sundae, with almond and maple muesli, açai with guarana, fruits of the day, finca vista hermosa coffee blossom honey {v, gf, veo}



D&D DOUBLE DECKER
double the fun, savoury & sweet all in one
a tower of pleasure
\$60.00
corn & zucchini fritters, potato rostis, eggs of your choice, american streaky bacon, avocado, grilled haloumi and rocket on toasted sourdough.
signature sweet waffle with toasted macadamia, drizzled with our housemade creamy caramel fudge sauce and vanilla bean ice-cream with a light sugar dusting.

- first crack** 19.00
savoury cheese & chive waffle served with american streaky bacon, grilled tomatoes, rocket, blend hickory smoked honey, cream cheese and chives
+add your choice of eggs 23.00
- second crack** 18.00
sweet, thick old school waffle with toasted macadamia, drizzled with our housemade creamy caramel fudge sauce and vanilla bean ice-cream with a light sugar dusting {v} 20.00
- twin rivers of gold**
smoked ham off the bone with fresh spinach on toasted sourdough, two poached free range eggs, creamy housemade hollandaise sauce with sprinkle of chives {substitute ham for smoked salmon}{gfo}

- huey, dewey and louie ribbon sandwich** 12.50
trio of ribbon sandwiches including ham with sweet mustard pickles/chicken breast with housemade mayo/egg pinch of curry, lettuce
- little piggy toasted sandwich** 12.00
ham off the bone, melted cheddar cheese, field fresh tomato, mustard pickle relish on sourdough toasted
- henny penny toasted sandwich** 12.00
smoked chicken breast, cream cheese, creamy aioli, spring onion, fresh rocket on sourdough toasted
- baa ba banana & blueberry bread**
lightly toasted B&B bread, melted butter and icing sugar dusting {v}
one slice//6.00 OR two slice //11.00
- thumbelina toast**
toasted sourdough with butter and your choice of raspberry jam, vegemite or honey//
one slice 4.00 OR two slices 8.00
- goldilocks traditional scones**
served with The Grainge raspberry jam and double cream//
one scone 6.50// OR two scones //12.00 {v}
- add on**
 - bacon, vegan bacon, 5.00
 - smoked salmon or ham off the bone 5.00
 - haloumi or avocado 5.00
 - eggs of choice {poached, fried or scrambled} 4.00
 - toasted sourdough or gluten free sourdough 2.50
 - relish or condiment 2.00



{v: vegetarian, gf: gluten free, gfo: gluten free option veo: vegan option}