

DuoDine

BREAKFAST

7.00AM - 11.30AM MON > FRI

9.00AM - 11.30AM SAT + SUN

GRANOLA - toasted grains *w* currants, pistachio, sunflower seeds, fresh fruit, yoghurt and honey > \$9.5 [GF l D l V]

PORRIDGE - chambord laced rhubarb *w* chantilly cream \$11.5

BUTTERMILK HOTCAKES - rhubarb compote, maple whipped mascarpone > \$16

- three berry compote *w* maple syrup & whipped cream > \$16

BRUSCHETTA - baby spinach, goat's cheese, pesto, poached eggs > \$17.5 [GF]

HUEVOS RANCHEROS - tortilla, red kidney beans, swiss cheese, scrambled eggs, jalapeno, rocket, salsa, avocado > \$17 [GF l D l V]

MAINLAND CRAB - agria rosti, rocket, poached eggs, foaming herb butter, slow roasted tomatoes > \$19 [GF]

PORTOBELLO MUSHROOMS - poached eggs, mascarpone whipped agria, wilted rocket, roasted capsicum > \$17.5 [GF]

HOT SMOKED AKAROA SALMON - toasted organic sourdough, poached eggs, wilted spinach, hollandaise sauce > \$19 [GF]

ORGANIC EGGS ANYWAY - two eggs poached, scrambled or fried, a slow roasted tomato *w* toasted organic sourdough > \$14 [GF]

BAGEL - *w* butter, three berries jam > \$ 4.5

- *w* hot smoked salmon, cream cheese > \$ 8.5

TOASTED 7 GRAIN BREAD - *w* tomatoes & red onion > \$ 7.5

- *w* avocado, lemon & dukkah > \$ 9.5

CROISSANT - *w* swiss cheese, rocket, roasted mushrooms > \$ 8.5

(ALL EGGS ARE FREE RANGE AND SOURCED LOCALLY)

MAY BE ADAPTED

GF GLUTEN FREE

D DAIRY FREE

V VEGAN

SIDES

TOASTED ORGANIC SOURDOUGH

w BUTTER > \$5.5

TOASTED ORGANIC CIABATTA

w BUTTER > \$5.5

HOT SMOKED SALMON > \$4.5

HOLLANDAISE SAUCE > \$2.5

PORTOBELLO MUSHROOMS > \$4

SLOW ROASTED TOMATOES > \$3

AGRIA ROSTI > \$3

DRINKS

BLOODY MARY > \$13

BELLINI > \$11.5

FRESH ORANGE > \$4.5

> 15% SURCHARGE APPLIES TO FOOD ONLY ON PUBLIC HOLIDAYS

> ADD \$1 EXTRA FOR GLUTEN FREE BREAD

DuoDine

MAY BE ADAPTED
GF GLUTEN FREE
D DAIRY FREE
V VEGAN

SNACKS+PLATTERS

2.30PM - 7.00PM

PLATTERS | FOR 2

SMOKED DAILY -

smoked salmon, fish of the day, mussels, clams
w aioli + lime tartare,
toasted ciabatta + crackers
> \$35 [GF | D]

ANTIPASTI -

polenta fries, arancini balls,
cauliflower & three cheese
croquettes, goat's cheese,
grilled capsicum, marinated
olives, basil pesto, toasted
sourdough, garlic crostini
> \$35 [GF]

SNACKS

MUSHROOM ARANCINI BALLS - crumbed mushroom risotto, feta, thyme *w* sundried tomato aioli \$15

CAULIFLOWER THREE CHEESE CROQUETTES - *w* french mustard mayonaise > \$15

SEMOLINA FLAT BREAD - rosemary and garlic *w* dips of liptauer, pesto, hummus & warm olives > \$18 [D | V]

MUSSELS ROCKAFELLA - grilled with a spinach and parmesan crumb *w* béarnaise > \$16 [GF]

FRIED CALAMARI - marinated in lime & lemon grass *w* chilli & ginger jam > \$16 [GF]

PIZZA

MARGHERITA - tomatoes, sweet basil, buffalo mozzarella > \$17

FUNGHI - roasted mushrooms, blue cheese, onion confit, mozzarella > \$17

CARAMELISED BEETROOT - feta, rocket, pinenuts, mozzarella > \$17

AKAROA SMOKED SALMON - capers, red onion, cream cheese, dill, mozzarella > \$19

HALLOUMI - smoked tomatoes, peppers, mozzarella > \$18

PRAWN - baby spinach, roast capsicum, chilli, feta, mozzarella > \$19

(GLUTEN FREE AND/OR DAIRY FREE AVAILABLE ON REQUEST)

SIDES

AIOLI > \$2

GARLIC BREAD > \$8

SHOESTRING FRIES > \$8

FLAT BREAD > \$9

VEGE MEDLEY > \$8

POLENTA FRIES > \$10

GREEN SALAD > \$5

OLIVES > \$7

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