

DUXTON

– O'CONNOR –

BREAKFAST

TOASTED THREE MILLS BAKERY FRUIT BREAD	\$10
whipped honey butter	
HOUSE BAKED GRANOLA V DFA	\$12
toasted rolled oats, almonds, pepitas, coconut, pecans and dried fruit topped with fig yoghurt served with almond milk	
VERY BERRY CHIA SEED PUDDING	\$16
mixed berry, chia seeds and coconut	
FRESH SEASONAL FRUIT PLATE GF V	\$14
honey yoghurt, watermelon granita	
THE DUXTON WAFFLE	\$18
blueberries, strawberries and raspberries, yoghurt and honey	
BREAKFAST BURGER	\$18
egg, double bacon, tomato, hash brown, cheese, rocket and house made bbq sauce	
EGGS ON TOAST GFA	\$12
poached, fried or scrambled	
EGG WHITE OMELETTE GFA V	\$18
roasted red peppers, shallots, toasted sour dough	
BREAKFAST BURRITO V	\$18
sweet potato, black bean, avocado, egg whites, cheese, enchilada sauce, sour cream and sriracha	
MUSHROOM BRUSCHETTA GFA V	\$20
wilted baby spinach, haloumi, 2 poached eggs	
DUXTON BENJAMINS GFA	\$18
2 poached eggs, spinach, hollandaise, toasted sourdough, choice of salmon gravlax, bacon or ham	
SOUTHWEST SCRAMBLED TOFU GFA V	\$22
red peppers, kale, coriander, spanish onion, sriracha, breakfast potatoes, toasted sour dough	
DUXTON BIG MASSIVE GFA	\$25
2 poached eggs, bacon, 2 pork sausages, avocado, mushrooms, grilled tomatoes, toasted sour dough	
ADDS	\$4
avocado, bacon, chorizo, salmon gravlax, mushrooms, tomato, ham, pork sausage, hash brown	

DRINKS

COFFEE	\$3.80
cappuccino, flat white, latte, long black, short black, macchiato	
MOCHA	\$4.50
HOT CHOCOLATE	\$4.50
EXTRAS	+\$0.50
soy	
almond milk	
extra shot	
POT OF TEA	
chamomile, earl grey, English breakfast, peppermint, green, lavender grey, fruits of eden, chai	
MILKSHAKES	\$6
chocolate, caramel, strawberry, vanilla	
JUICE	\$5
orange, pineapple, apple, cranberry	

COCKTAILS

BLOODY GOOD MARY	\$14
House vodka, House made Tomato juice	
<i>*for an extra kick how about supercharging your Bloody Mary with Chili Vodka for an extra \$2</i>	
BREAKFAST OF CHAMPIONS	\$17
Bundaberg Small Batch, Maple Syrup, Cold Press Coffee, Chocolate Bitters, Egg white	
<i>*Winner of the AHA's Spirit of the City cocktail competition 2017</i>	
BARBOSSA	\$16
Baron Samedi Spiced, Banana, Lime, Apple, Mint	

Breakfast Hours

9am – 12pm Saturday and Sunday

Visa and Mastercard 1.5%

American Express 3%

Sundays will incur a 10% surcharge

Public holidays will incur a 15% surcharge

V – Vegetarian

GF – Gluten Free

GFA – Gluten Free Available

Please order at the bar

NB -Traces of nuts may be present