

### **Breakfast**

Avocado On Sourdough, Sunflower Furikake,  
Labneh, Whey & Olive Oil 14

Granola, Buckwheat, Honey, Macadamia, Lemon  
Myrtle Seasonal Fruit Maca Milk 18

Soufflé Pancake, Mascarpone, Maple Syrup,  
Berries 21

Miso Mushrooms On Toast, Poached Egg,  
Pickled Nashi Pear, Warrigal Greens 21

Scrambled Eggs, Fermented Chilli, Bacon, Feta,  
Local Leaves 21

Spring Peas, Poached Eggs, Raw Zucchini &  
Squash, Avocado, Lemon & Kale 19

On Hollindaise Eggs, Sautéed Warrigal Greens,  
Caraway & Brown Butter 19

Add: Paperbark Smoked Salmon 7

Blue Swimmer Crab, Fermented Chilli, Warrigal  
Green Omellet 24

### **Sides**

Sourdough Toast W. Jam And Butter 8

Avocado 5 Free Range Egg 3.5

Bacon 6 Pork And Fennel Sausage 5

Miso Mushrooms 8

Tomatoes, Olive Oil, Fresh Herbs 5

Paper bark Smoked Ora King Salmon 7

### **Coffee From Reuben Hills**

Reg 4 Large 5

Bon Soy 0.5

Maca Milk 1

Mug Of Batch Brew 5

### **Organic Teas By Three Blue Ducks**

Ginger Zing: Ginger Lemon Grass Lemon Myrtle  
Hibiscus Calendula Petals 5

Inner Calm: Peppermint Chamomile Lemon  
Balm Passion Flower Rosemary & Blue  
Cornflower Petals 5

Jasmine Green: Certified Organic Jasmine  
Blossom Infused Green Teas From China 5

English Breakfast: Certified Organic Black Tea  
From Sri Lanka 5

Earl Grey: Certified Organic Black Tea From India  
And Bergamot Oil 5

### **Cold Pressed Juice**

Fresh Orange Juice 6

Carrot Orange Apple Lemon Tumeric 8.5

Kale Capsicum Celery Cos Apple  
Lemon Cucumber 8.5

Beetroot Pink Lady Apple Lemon Carrot Celery  
8.5

### **Shucked Coconut 8**

### **Kombu Kombucha 7**

Rhasperry & Thyme

Lemon Myrtle & Ginger

Natural

@dunespalmbeach

No variations on weekends

10% surcharge on Sunday & 15% on public holidays  
Please notify us of any dietary requests no split bills