

DUNE CAFE

FOOD & DRINKS

ALL DAY MENU 6:30AM - 2PM

TOAST 8

malted sourdough or GF & GMO free seed bread w/ cultured butter, housemade strawberry preserve, currumbin forest honey or vegemite

EGGS YOUR WAY 11.90

2 free range poached, scrambled or fried served with cultured butter, woods tomato relish on malted sourdough. (gf/df on request)

GRANOLA BOWL 13.5

housemade sweet spiced granola, fresh berries, passionfruit w/ COYO organic coconut yoghurt and textures of madarin & raspberries

BREKKIE BURGER 13.9

crispy bacon, over easy egg, lettuce, tomato, swiss cheese, smokey aioli on a toasted japanese milk bun. (swap bacon for mushroom) (gf/df upon request)

ORGANIC SPELT BLUEBERRY PANCAKES 17.5

topped with fresh berries, textures of mandarin & rasperry, organic chia and oat granola, raw canadian maple, organic honeyed coconut yoghurt and grilled banana
ADD bacon 4.5

OUR AVOCADO TOAST 17.9

seasonal avocado on malted sourdough, hierloom tomatoes, micro greens, pressed lemon e.v.o.o, merediths goat cheese and pistachio and macadamia dukkah. (gf/df on request)
ADD- poached free range eggs 4.5 / bacon 4.5 / field mushroom 5 / grass fed beef sausage 5 / house baked beans 4 / crisp tofu 4 / potato and quinoa hash 4.

DUNE BIG BREKKIE 21

free range poached eggs, bacon, grass fed beef sausage, potato & quinoa hash, field mushroom, house baked beans, tomato relish and malted sourdough (gf on request) ADD- goats cheese 4 / haloumi 5 / avo 4.5

SPICED LAMB MINCE FRY UP 17.9

w/ fried free range eggs, miso burnt onion puree, seeds and nuts on malted sourdough (gf on request)
ADD- haloumi 5 / avo 4.5

RUSTIC POTATO AND QUINOA HASH 17.9

oven baked field mushroom, grilled local haloumi, kale crisps, avocado, pistachio & macadamia dukkah, free range poached egg.
ADD- tomato relish 2 / bacon 4.5 / grass fed beef sausage 5 / crisp tofu 4 / house baked beans 4

SWEET BABY RAYS SMOKEY FREE RANGE BANGALOW PULLED PORK BENEDICT ON ARTISAN CROISSANT 21

w/ fresh baby spinach, free range eggs poached and hollandaise (gf on request)

AUSTRALIAN WILD CAUGHT OVEN BAKED BARRAMUNDI FILLET 18.9

in lemon and caper butter, rosemary salted crispy kipflers and broccolini (gf)
ADD- poached free range egg 3 / avo 4.5

LOCALLY GROWN WAGYU BEEF TATAKI 18

organic soba noodle salad w/ fresh herbs, wafu dressing, toasted ricepowder and fried shallots (gf)
(swap beef to crisp tofu) ADD- poached or fried egg 3

150g GRASS FED ANGUC BEEF BURGER 14.5

lettuce, tomato, onion confit, melted cheddar, smokey mayo on a toasted japanese milk bun (gf on request) ADD- bacon 2.5 / extra burger & cheese 4.5 / fried egg 3

FREE RANGE KARAAGE CHICKEN BURGER 14.5

miso mayonnaise slaw & lettuce on a toasted japanese bun (gf/df on request)

SKINNY FRIES 7.5

w/ smokey aioli

SWEET POTATO FRIES 8.5

w/ rosemary salt and tom relish

BREAKFAST & LUNCH SPECIALS

please check our specials board for our weekly specials, further fresh options available from our cabinet

KIDS EATS

FRUIT TOAST 4.5

1 slice served with cultured butter, currumbin valley honey or house made strawberry preserve

TOAST 4

1 slice served with cultured butter, currumbin valley honey, house made strawberry preserve or vegemite. (gf/df on request)

FRUIT & YOGHURT 7.5

COYO organic honeyed coconut yoghurt w/ sliced banana, blueberries and strawberry

ORGANIC SPELT, BANANA & BLUEBERRY PANCAKE 10

topped w/ vanilla bean ice-cream or honeyed organic coconut yoghurt, pure Canadian maple and textures of rasperry and mandarin

FREE RANGE EGG ON SOURDOUGH TOAST 8

Poached, scrambled or fried (gf/df on request) Add- bacon 2.5/ avo 4.5

CHEESE BURGER 11.5

grass fed beef burger, lettuce, tomato, melted cheddar and smokey mayo

BATTERED FLAT FILLETS & FRIES 8.5

w/ aioli and lemon

DRINKS MENU

COFFEE

Botero Brass Blend , MacLean NSW

sml 4 lrg 4.8

flat white
latte
cappucino
mocha
long black
hot chocolate

espresso, macchiato, piccolo 3.8
chai latte 4.8

ex shot .7
almond, bonsoy, coconut 1
lactose free .6

superfood lattes 4.8
turmeric
velvet
mermaid

TEA

English breakfast, earl grey, sencha green, peppermint, lemon grass & ginger, camomile 3.8
chai tea 4.5

JUICE

sol cleanse cold press juice 9
choose from the premium range displayed in our cabinet

SMOOTHIES

lrg 9 kids 5

banana
mixed berry
mango

blended with milk, honey & frozen yoghurt

breakky smoothie 11
banana, strawberry, muesli mix blended with milk, honey & frozen yoghurt

acai smoothie 12.9
acai blended with banana, mango and apple juice

MILKSHAKES

lrg 7.5 kids 5

chocolate
strawberry
vanilla
caramel
lime

ICED DRINKS

lrg 7.50 kids 5

coffee
chocolate
mocha

served with ice-cream & cream

iced latte 5.5 iced long black 4.5

FRAPPES 8

coffee
chocolate
mocha
vanilla
caramel

CRUSHES

raspberry crush 9.5
watermelon & apple juice blended with raspberry sorbet

citrus crush 9.5
orange and strawberry juice blended with lemon sorbet

DUNE TAKEAWAY

ALL DAY MENU

6:30AM - 2PM

malted sourdough/ classic fruit toast/ GF & GMO free toast 8
w/ cultured butter, house strawberry preserve or vegemite

avo on malted sourdough 12.5
w/ lemon, sea salt, cracked pepper, tomato relish (gf on request)
ADD- bacon 4.5 / haloumi 5 / poached eggs 4.5 / crispy tofu 4.5 / goats cheese 4

brekkie burger 13.9
crispy bacon, over easy egg, lettuce, tomato, swiss cheese, smokey aioli on a
toasted japanese milk bun (gf/df on request)
(swap bacon for mushroom) ADD- avo 4.5

150g grass fed angus beef burger 14.5
lettuce, tomato, melted cheddar, smokey mayo on a toasted japanese milk bun
ADD- bacon 2.5 / burger and cheese 4.5 / fried egg 3

free range karaage chicken burger 14.5
miso mayonaise slaw, lettuce on a toasted japanese milk bun

battered flathead and chips 14.5
4 pieces
(1/2 serve 7.5)

handcut wildcaught lemon pepper calamari and chips 14.5
approx 10 pieces
(1/2 half serve 7.5)

skinny fries 7.5
w/ smokey aioli

sweet potato fries 8.5
w/ rosemary salt and tom relish

housemade tempura potato scallops 3.5
(2 pieces)

