

BOISSONS

CAFÉ

Cappuccino, Flat White, Latte	\$4.90 / 5.90
Espresso.....	\$3.00
Long black, Double Espresso.....	\$4.90
Short / Long Macchiato	\$3.50 / 4.00
Café au Lait	\$9.90
<i>(four shots in a bowl with milk)</i>	
Cold brew	\$5.00
Chocolat Chaud	\$4.90 / 5.90
Chai Latte	\$5.90 / 6.90
Matcha Latte.....	\$5.90 / 6.90
Tumeric Latte.....	\$5.90 / 6.90

Babycino	\$3.00
ICED	
Coffee, chocolate or mocha	\$9.90
EXTRAS	
Soy, Almond, Oat, Lactose Free, Coconut, \$0.80	
Extra shot, Decaf	\$0.80
Syrups: Caramel, Vanilla, Hazelnut	\$0.80

ORGANIC LEAF TEA POT

Dip Chai tea pot, English Breakfast, Earl Grey, Peppermint, Green Tea, Chamomile, Lemongrass and ginger.....	\$6.90
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COLD PRESS JUICE

\$8.90

TROPI-COOL: Pineapple, Apple, Orange, Mint
UPBEET: Beetroot, Carrot, Apple, Celery, Ginger, Lemon
SWEET CHEEKS: Watermelon, Apple, Cucumber, Raspberry, Lime
THE BIG O: Orange Juice
IN THE CLOUDS: Cloudy Apple Juice
EAGLE EYE: Carrot, Apple, Orange, Pineapple, Lemon, Turmeric
GREEN WITH ENVY: Apple, Celery, Spinach, Kale, Lemon, Cucumber, Parsley

SMOOTHIE

Banana, mixed berry or mango.....	\$9.90
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FROM THE FRIDGE

San Pellegrino, Aqua Panna.....	\$9.90
Organic Cola or Lemonade.....	\$5.90



SINCE 1994

BORN IN BONDI - RAISED IN BYRON BAY

ALL DAY BRUNCH

SOMETHING LIGHTER

Pâtisseries	\$7.90
<i>Croissant or Pain au Chocolat</i>	
Savoury Croissant	\$16.90
<i>Ham or Mushroom, Swiss cheese, tomato & baby spinach</i>	
Bircher muesli	\$19.90

CLASSIQUES

Bacon & Egg Roll	\$16.90
<i>Tomato, baby spinach and dip chili aioli served on turkish bread (DF, GFO)</i>	
<i>(Replace bacon with salmon add \$2)</i>	
<i>(Make it deluxe with avocado, swiss cheese & caramelised onion for \$6)</i>	
Buttermilk Pancake.....	\$22.90
<i>Dip berry compote, fresh berries & maple syrup (Add vanilla bean gelato \$4, Add caramelised banana \$2.90)</i>	
Omelette mushroom & baby spinach	\$23.90
<i>(GFO, DFO) Served with toast (add truffle oil \$2)</i>	
Omelette ham & Swiss cheese	\$24.90
<i>(GFO, DFO) Served with toast</i>	
Eggs your way	\$16.90
<i>Free range eggs poached, scrambled (DFO) or fried, served on your choice of toasted sourdough, turkish, quinoa (GF) or croissant (\$3)</i>	

ADD ON'S

Bacon, Grilled Haloumi, Ham, Chorizo, Smoked Salmon	\$6.00
Roast Tomatoes, Smashed Brown, Mushrooms, Spinach, Dip Hollandaise Sauce, Avocado	\$5.50
Egg	\$4.00

HOLLANDAISE COLLECTION

All served with our classic french hollandaise, made fresh by our chefs daily (croissant or GF substitution \$2)

Eggs Florentine.....	\$22.90
<i>Poached eggs, baby spinach on organic sourdough</i>	
Eggs Benedict.....	\$28.90
<i>Poached eggs, baby spinach, ham, bacon or salmon on organic sourdough</i>	
Eggs Tartufo	\$28.90
<i>Poached eggs baby spinach, mushroom, truffle oil on organic sourdough</i>	
Meddy Bene.....	\$28.90
<i>Poached Eggs, baby spinach, haloumi, chorizo, harissa on crispy chat potatoes</i>	

FAVOURITES

Croque Madame	\$22.90
<i>Organic sourdough toasted with local ham, swiss cheese, fried egg, smothered in bechamel sauce with a hint of blue cheese</i>	
Bruschetta (GFO, DFO)	\$22.90
<i>Tomato medley, smashed avocado, goat cheese, basil, served on organic sourdough (add a poached egg \$4)</i>	

GALETTES

Savoury French crêpes, made with buckwheat flour (GF)

Baby spinach, bechamel made with a hint of blue cheese & one poached egg	\$20.90
Mushroom, goat cheese, pesto & one poached egg	\$21.90
Ham, swiss cheese & one poached egg	\$22.90
Chicken, pesto & Swiss cheese	\$22.90
<i>(Add to any: avocado \$3, extra poached egg \$4)</i>	

CRÈPES

Made with plain flour

Caramelised banana, chocolate sauce & candied hazelnut.....	\$19.90
Dip berry compote & fresh berries.....	\$18.90
Candied Orange & Maple Syrup.....	\$18.90
<i>(Add to any: crème chantilly \$2, vanilla bean gelato \$4, caramelised banana \$2)</i>	

ALCOOL

COCKTAILS

Mimosa	\$16
Kir Royal	\$18
Espresso Martini	\$22
Bloody Mary <i>(spicy if you like)</i>	\$20
Margarita <i>(spicy if you like)</i>	\$22
Aperol Spritz	\$18
Negroni	\$22

VIN

BLANC.....	glass/bottle
Champagne Moët & Chandon.....	\$130
Grandin Méthode Traditionnelle Brut ..	\$12 / 48
Simonnet-Févre Petit Chablis.....	\$15 / 65
Tar & Roses Pinot Grigio	\$12 / 48
Pierre Brevin Loire Sauvignon Blanc	\$9 / 36

ROSÉ

Gerard Bertrand Cote des Roses rosé ...	\$12 / 48
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ROUGE

Guillaume Châteauneuf du Pape	\$130
Louis Latour Bourgogne Pinot Noir	\$15 / 65
Peter Lehmann The Barossa Shiraz	\$12 / 48
Henry Fessy Beaujolais.....	\$12 / 48
Chemin Des Papes Côtes du Rhône	\$9 / 36

BIÈRE

Stone & Wood Pacific Ale	\$9
Stone & Wood Green Coast Lager	\$9
Selected No Alcohol Beer	\$6

Please advise of any food allergies and we will do our best to accommodate you.

Please note all substitutions will be charged.

GF: Gluten Free | GFO: Gluten Free Option \$2
DF: Dairy Free DFO: Dairy Free Option|
V: non animal product

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Please add 10% on Weekends
and 20% on Public Holidays