

## 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>	
Chocolat Chaud .....	\$4.90 / 5.90
Chai Latte .....	\$5.50 / 6.50
Babycino .....	\$2.00

### ICED

Coffee, chocolate or mocha .....	\$9.00
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### EXTRAS

Soy, Almond, Oat, Lactose Free, Coconut..	\$0.50
Extra shot, Decaf.....	\$0.50
Syrups: Caramel, Vanilla, Hazelnut.....	\$0.50

### ORGANIC LEAF TEA POT

Dip Chai tea pot, English Breakfast, Earl Grey, Peppermint, Green Tea, Chamomile, Lemongrass and ginger.....	\$6.50
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### COLD PRESS JUICE

\$8.90

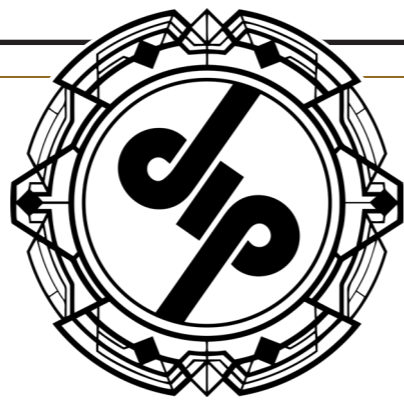
TROPI-COOL: Pineapple, Apple, Orange, Mint
UPBEET: Beetroot, Carrot, Apple, Celery, Ginger, Lemon
SWEET CHEEKS: Watermelon, Apple, Cucumber, Raspberry, Lime
THE BIG O: Orange Juice
IN THE CLOUDS: Cloudy Apple Juice
EAGLE EYE: Carrot, Apple, Orange, Pineapple, Lemon, Turmeric
GREEN WITH ENVY: Apple, Celery,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

### SMOOTHIE

Banana, mixed berry or mango.....	\$9.00
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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 &amp; baby spinach</i>	
Wild Rice Porridge (V) .....	\$18.90
<i>Apricot, date, cinnamon, oats and red wine poached pear served with your choice of hot or cold milk</i>	

### CLASSIQUES

Bacon & Egg Roll .....	\$16.90
Salmon & Egg Roll .....	\$18.90
<i>Tomato, baby spinach and dip chili aioli served on turkish bread (DF, GFO)</i>	
<i>(Make it deluxe with avocado, swiss cheese &amp; caramelised onion for \$6)</i>	
Buttermilk Pancake.....	\$22.90
<i>Dip berry compote, caramelised banana, fresh berries &amp; maple syrup (Add vanilla bean gelato \$4)</i>	
Omelette mushroom & baby spinach .....	\$21.90
<i>(GFO, DFO) Served with baguette (add truffle oil \$2)</i>	
Omelette ham & Swiss cheese .....	\$22.90
<i>(GFO, DFO) Served with baguette</i>	
Eggs your way .....	\$15.90
<i>Free range eggs poached, scrambled (DFO) or fried, served on your choice of toasted sourdough, turkish, quinoa (GF) or croissant (\$2)</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 Russian .....	\$25.90
<i>Poached eggs, baby spinach, smoked salmon on organic sourdough</i>	
Eggs Benedict.....	\$25.90
<i>Poached eggs, baby spinach, ham or bacon on organic sourdough</i>	
Eggs Tartufo .....	\$25.90
<i>Poached eggs baby spinach, mushroom, truffle oil on organic sourdough</i>	
Meddy Bene.....	\$26.90
<i>Poached Eggs, baby spinach, haloumi, chorizo, harissa on crispy chat potatoes</i>	

### FRENCH FAVOURITES

Croque Madame (GFO) .....	\$22.90
<i>Organic sourdough toasted with local ham, swiss cheese, fried egg, smothered in bechamel sauce with a hint of blue cheese</i>	
French Bruschetta (GFO, DFO) .....	\$22.90
<i>Ratatouille, smashed avocado, goat cheese, basil, served on organic sourdough (add a poached egg \$4)</i>	
Salade César (GFO).....	\$23.90
<i>Made fresh to order with cos, bacon, croutons, parmesan, poached egg, white anchovies &amp; dip césar dressing (Add grilled chicken \$6)</i>	
Soupe du Jour (GFO).....	\$16.90
<i>Ask our staff for today's soup, served with baguette</i>	

### GALETTES

*Savoury French crêpes, made traditionally 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, mushroom & one poached egg .....	\$22.90
<i>(Add to any: avocado \$2, extra poached egg \$4)</i>	

### CRÊPES

*Made traditionally with plain flour*

Caramelised banana, chocolate sauce & candied hazelnut.....	\$19.90
Dip berry compote & fresh berries.....	\$18.90
Confit orange zest & Maple syrup.....	\$15.90
<i>(Add to any: crème chantilly \$2, vanilla bean gelato \$4, caramelised banana \$2)</i>	

## ALCOOL

### COCKTAILS

Mimosa .....	\$14
Kir Royal .....	\$18
Espresso Martini .....	\$20
Bloody Mary ( <i>spicy if you like</i> ) .....	\$18
Margarita ( <i>spicy if you like</i> ) .....	\$18
Aperol Spritz .....	\$18
Negroni .....	\$22

### VIN

BLANC.....	glass/bottle
Champagne Moët & Chandon.....	\$130
Grandin Méthode Traditionnelle Brut ...	\$11 / 44
Simonnet-Févre Petit Chablis.....	\$15 / 65
Tar & Roses Pinot Grigio .....	\$11 / 44
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 Barossan Shiraz .....	\$12 / 48
Henry Fessy Beaujolais .....	\$11 / 44
Chemin Des Papes Côtes du Rhône .....	\$9 / 36

### BIÈRE

Kronenbourg.....	\$8
Kronenbourg Blanc (wheat biere).....	\$10
Stone & Wood Pacific Ale .....	\$9
Stone & Wood Green Coast Lager .....	\$9
Peroni Nastro Azzurro 0.0%.....	\$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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Booking recommended: 6685 5141

www.dipcafe.com.au  
Please add 5% on Saturday, 10% on Sunday  
and 15% on Public Holidays