

# DUST TEMPLE

Breakfast Menu 7am-11am

Simple, Honest

## BIRCHER MUSELI W CHIA

Nut mylk and coconut cream soaked oats and chia, fresh fruit, coconut yoghurt & honey **15.0**

## FRENCH TOAST

Semi baguette caramelised w coconut sugar, fruit compote, berry syrup, ice cream & maple **16.5**

## AVO TOAST

Simple smash w micro herbs **11.50**

## TOMATO BASIL BALSAMIC

Fresh tomato, basil, balsamic reduction, sourdough toast **12.5**

## AVO PLATE

Sliced tomato, half an avo, dukkah, balsamic, basil w sourdough toast **15.5**

## TRUFFLED MUSHROOMS

Mushroom w truffle oil, pureed peas, served on hummus toast w two poached eggs. **18.5**

## EGGS EGG

Free range your way, scrambled, poached, fried on sourdough **11.50**

## FLASHER EGGS

FRIED w red pesto & pecorino cheese **15.0**

POACHED w bacon & hollandaise **17.0**

SCRAMBLED w hot smoked NZ salmon **17.5**

## ADD ON

dukkah | balsamic | relish **1.0**

Fried or poached egg | GF bread | danish feta | saurkraut | red pesto | green pesto **2.5**

wilted spinach **4.0**

bacon | halloumi | mushroom | falafel | avocado | ham | beef **4.5**

scrambled egg **5.0**

Hot smoked NZ salmon **6.0**

## TOASTIES

DUSTY HAM: LOCAL SMOKED HAM, TOMATO, CHEESE, RELISH, BASIL ON SOURDOUGH 11.5 ON CROISSANT 12.5  
DUSTY VEGO: TOMATO, FETA, BASIL, RELISH, AVO ON SOURDOUGH 11.0 ON CROISSANT 12.0  
MEDI ROAST VEG: ON TURKISH, PESTO, SPINACH, ROAST VEG, FETA 13.0  
BEEF: ON RYE, PULLED BEEF, SPINACH, CHEESE, GHERKIN, BEETROOT, RELISH 12.5

# DUST TEMPLE

Lunch Menu  
11-2 weekdays  
11-1.30 weekends  
Simple, honest

**DUSTY SALAD BOWL**  
leaves, red pesto,  
roasted veg, avo,  
micros, saurkraut  
dukkan & balsamic **15.5**

**RICE PAPER ROLLS**  
filled with carrots, beet,  
cucumber, seaweed,  
corriander, oak lettuce.  
avo. served with a korean  
style dipping sauce **13.0**

**CHICKEN GOYZA SALAD**  
Chicken goyza (5) rocket &  
snow peas **13.0**

**FALAFEL BOWL**  
falafels, hummus, quinoa  
tabouli & green goddess  
dressing **16.5**

**QUESADILLA**  
flour tortilla, pulled  
beef, jalapeno & cheese  
served w guac, salsa & sour  
cream **15.0**

**NASI GORENG**  
Tfried rice, prawn, pork  
belly, onion & original  
nasi sauce w a fried egg,  
prawn cracker & a side of  
sambal **17.5**

**TERIYAKI TOFU RICE  
BOWL** **16.0**  
A teriyaki fried tofu,  
poached egg on rice

**SEAFOOD OKONOIYAKI**  
Japanese style pancake  
with shredded cabbage,  
prawns, squid, egg,  
tempura crunchy, mayo  
& okonomi sauce **18.5**

ASK ABOUT OUR DAILY  
SPECIALS.

## ALL DAY

**AVO PLATE** **15.5**  
A sliced avo & tomato,  
dukkan, balsamic, basil w  
sourdough toast

**AVO TOAST** **11.0**  
simple smash w micro  
herbs

ADD fried egg +2.5 | poached  
egg +2.5, | saurkraut +2.5 |  
smoked salmon +6.5

**\$ 5.25**

## TOASTIES

dusty ham: local smoked ham, tomato, cheese, tomato relish & basil on sourdough 11.5 | croissant +1.0  
dusty vego: tomato, feta, basil, relish & avo on sourdough 11.0 | croissant +1.0  
medi veg: roast veg, feta, pesto, spinach on turkish  
beef on rye: pulled beef, relish, spinach, cheese, gherkin, beet, cheese

please order and pay at counter  
public holidays 15% surcharge applies