



FOOD



deadmanesspresso.com

Open Monday to Sunday – 7:00am to 4:00pm

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BREAKFAST

AVOCADO ON PUMPKIN TOAST 20.5

V | GFO

Blistered ripe vine tomatoes, goats cheese, chickpea hommus, dukkah & seed mix with a poached egg

CURED ATLANTIC SALMON 24.5

Citrus GEL, smashed pea, beetroot relish, grilled asparagus spears, fennel and prawn crackers with two poached eggs

BRIOCHE FRENCH TOAST 19.5

GFO

Vanilla cinnamon infused mascarpone, premium maple syrup, toffee banana and candied walnut
Add bacon +\$4

HUEVOS RANCHEROS 22

Chorizo and smoked beans, avocado puree, two eggs cooked sunny side up, tomato corn salsa and four pieces of tortilla bread

D-MAN EGGS BENEDICT WITH PULLED PORK 22.5

GFO

Served with smoked hollandaise sauce, pork floss and kale chips on an English Muffin

PORTERHOUSE STEAK OPEN SANDWICH 24

Portabella mushroom, premium grass-fed beef, matured cheddar cheese, fried egg, red onion relish, bearnaise sauce, slaw and sweet potato crisp

SEASONAL FRUIT SALAD 16.5

Served with probiotic coconut yoghurt and pomegranate syrup (please ask your waiter for availability of in season fruits)

EGGS YOUR WAY 10.5

Poached, fried or scrambled

TOAST 8.5

Pumpkin loaf, White sourdough, Multigrain, Gluten free, Brioche, Fruit loaf

SIDES

Hollandaise sauce	5
Slow roasted tomato, Sliced half avocado, Buttered English spinach	5.5
Farmed mushroom, Sweet potato hash brown	6
Bacon, Cheese kransky, Dutch fetta	6.5
Smoked salmon	7



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Check out our website to keep up to date with our latest news and events.

Open Monday to Friday – 7:00am to 4:00pm

Weekends – 8:00am to 4:00pm

V = Vegan
GF = Gluten Free
GFO = Gluten Free Option

LUNCH from 11am

WAGYU BURGER 24

Premium wagyu mince, green oak lettuce, tomato mustard seed relish, sesame brioche bun, skinny French fries
Pair with Beer or Whiskey Sour

PULLED PORK BAO BUNS (3) 18.5

Three buns with hoisin, ginger, pickled carrots, coriander and chilli
Pair with Paul Mass Wine or Espresso Martini

GAMBERI LINGUINI 26.5

Marinated Prawn cutlets, Confit cherry tomatoes, saffron fennel Soffrito, chilli, anchovie butter
Pair with Vavasour Wine or Whiskey Sour

CHARGRILLED CALAMARI (220GM) 23.5

Tropical green papaya, pineapple and peanut salad with Nam jim dressing
Pair with Vavasour Wine or Mexican Killer

WILD MUSHROOM, BROADBEAN AND ZUCCHINI BLOSSOM RISOTTO 23.5

GFO

Enoki, Oyster & Shitake mushroom fricassee, zucchini flower, parmesan foam and truffle oil
Pair with Rose or Pineapple old Fashioned

D-MAN'S CHICKEN CAESAR SALAD 19.5

GFO

Blue cheese dressing, shaved grana padano, white anchovies, coz lettuce wedge, brioche croutons and poached egg
Add 3 bacon eyes +\$4
Pair with Pinot Noir or French Blood

SUMMER TOMATO SALAD 11.5

V | GF

Avocado, cucumber, slow cooked red onion, fragrant herbs and pomegranate dressing

CHEESEBOARD 27

Choose two cheeses for your board:

Delice de Bourgogne (French classic triple crème cheese from Burgundy (France)
Queso Valdeon (Spanish blue cheese from Leon(Spain)
Mature Cheddar (England based originally)

Condiments & sweets:

Quince paste, moscato, apple, crackers and homemade flatbread

Pair with Langmeil Three Gardens GSM

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*No menu changes or split bills on weekends & public holidays.
Please advise of any allergies or intolerances – all food is prepared in a kitchen containing nuts, gluten & soy products.