

Lunch Menu



SMALL PLATES

BREAD 15

Chefs selection of dip w/ charred flatbread

OLIVES 8

Bowl of warm mixed olives **(GFV)**

KARAAGE CHICKEN 18

Japanese style fried chicken w/ wasabi umami mayo **(GF)**

ARANCINI 18 (3)

House made mushroom arancini w/ whipped goat feta **(V)**

CHOWDER 25 (entrée size)

Chef's creamy chowder w/ a selection of local seafood w/ charred buttery sourdough & chives **(GFO)**

MEATBALLS 22

Italian style meatballs baked in a skillet w/ pomodoro sauce topped w/ parmesan & chives served w/ charred sourdough **(GFO)**

KING PRAWNS 33

Grilled Queensland prawns with nduja garlic butter w/ charred sourdough **(GFO)**

CALAMARI 18

Salt and pepper calamari served with squid ink aioli **(GFO)**

SALADS

SALMON NIÇOISE 30

Flaked hot smoked salmon, chat potatoes, olives, cherry tomatoes, green beans, red onion, baby leaves, boiled egg, mustard & dill vinaigrette **(GF)** add avo **4**

KARAAGE DON 26

Japanese style Karaage chicken, kewpie mayo, cucumber, edamame, carrot, pickled red cabbage & ponzu rice **(GF)**

SUMMER SALAD 23

Roasted moroccan spiced carrots, mesclun, pearl cous cous, cherry tomatoes, pepitas, cranberries, pickled red cabbage, tahini dressing & Persian goat feta **(V,GF)**
add avo **4** | add grilled chicken **8** | add squid **8** | add grilled prawns **12**

MAIN PLATES

FROM THE OCEAN

SEAFOOD RISOTTO 37

Seafood risotto w/ garlic, onion, blistered cherry tomatoes & local seafood selection topped w/ crispy gremolata **(GFO)**

CHEFS CATCH OF THE DAY MP

your choice of

Stone & Wood beer battered fresh fish fillet, fresh lemon, fries & dill tartare

or

Grilled fresh fish fillet served w/ petite bouche salad w/ French dressing

CHOWDER 38

Chef's creamy chowder filled w/ a selection of local seafood w/ charred buttery sourdough & chives **(GFO)**

FROM THE LAND

MUSHROOM LINGUINE 33

Creamy wild mushrooms, herbs, shaved Grana Padano **(V)**

SATAY NASI GORENG 34

Indonesian style fried rice w/ spiced pork belly, prawn pieces, topped w/ house made satay chicken, fresh chilli & sambal served w/ prawn crackers (medium heat) **(GF)**

PORK BELLY 35

Confit pork belly, corn textures, roasted onions, green beans & chimichurri **(GF)**

LAMB 39

18 hour Braised lamb shoulder, creamy carrot puree, confit garlic roasted potatoes, cafe de Paris butter **(GF)**

SIRLOIN 42

Chargrilled beef sirloin (250g) served with Paris mash, blistered cherry tomatoes, w/ red wine jus **(GF)** Add grilled Qld prawns **12**

EYE FILLET 45

Chargrilled eye fillet (200g) served with Paris mash, blistered cherry tomatoes, w/ red wine jus **(GF)** Add grilled Qld prawns **12**

Sides

Rustic fries w/ aioli **12**

Baby potatoes with confit garlic and parsley **12**

Green beans w/ nduja butter **12**

Green leaf salad w/ dill Vinaigrette **12**





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Gourmet Burgers

SOUTHERN FRIED CHICKEN BURGER 23

Chicken breast fried southern style, lettuce, melted jack cheddar, bacon, tomato relish, aioli side of fries & aioli

LAMBWICH 25

Slow braised lamb shoulder, minted greek yogurt, pickled red onion, melted Swiss cheese on charred thick cut sourdough, side of fries & aioli

DOUBLE BARREL CHEESEBURGER 23

180 grams beef burger, bacon, double melted jack cheddar, fresh lettuce, tomato, red onion, pickles, special sauce side of fries

Dessert

BROWNIE

Chocolate brownie butterscotch sauce, chocolate gelato, persian floss **18 (GF)**

CHEF ANA'S BRAZILIAN STYLE BOLINHO DE CHUVA

(Yummy puffed doughnuts) w/ dulce de leche & fresh fruit **18**

CHEESE

Cheddar, lavosh, quince paste & fresh fruits **22**

AFFOGATO 19

Coconut Rough - Toasted coconut, vanilla ice-cream, double espresso & Macadamia Liqueur

Toblerone - Vanilla bean ice-cream, double espresso, frangelico & chocolate liqueur

Jaffa - Vanilla bean ice-cream, double espresso, cointreau & chocolate liqueur

Choc Mint - Vanilla Bean ice-cream, double espresso, mint liqueur & chocolate liqueur

Salted Caramel Colada - Coconut sorbet, Malibu, spiced rum, caramel sauce & black salt



doublebarrelkitchenandbar

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ALL CREDIT & DEBIT CARDS 1% SURCHARGE

1 BILL PER TABLE 15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS

NO BYO

GF Gluten Free | V Vegetarian | GFO Gluten Free option available upon request

*Please advise staff of any food intolerances you have
Menu may vary according to availability



DOUBLE BARREL
KITCHEN & BAR

