



Lunch / Dinner Menu

Starters to Share

FLAT BREAD 14.5

Charred flat bread served w/ house made capsicum, semi dried tomato & cashew dip, dukka & EVOO (V)

GARLIC & ROSEMARY PIZZA BREAD 14.5

Baked Pizza Bread w/ confit garlic, rosemary, crumbled feta, vincotto & EVOO (V)

BAKED CAMEMBERT 21

Oven baked garlic and thyme infused Camembert served w/ charred baguette & rhubarb & apple compote (V,GFO)

CHARCUTERIE BOARD 35

Selection of cured meats, cheeses, spicy pickles, balsamic pickled onions, semi dried tomatoes, crackers & warm bread

Small Plates

WARM OLIVES 8

Bowl of warm olives (GF/V)

KARAAGE CHICKEN 18

Japanese style fried chicken w/ kewpie mayonnaise & citrus ponzu

SEAFOOD CHOWDER 20

Chef's creamy velouté filled w/ a selection of local seafood w/ charred buttery sourdough (GFO)
entrée

MEATBALLS 19

Italian style meatballs baked in a skillet w/ smokey tomato & red pepper sauce topped w/ parmesan & chives served w/ charred sourdough (GFO)

SARDINES 18

Italian tinned sardines served w/ garlic sun-dried tomatoes, spicy pickles & charred baguette wafers (GFO)

LIGHTLY SPICED TENDER SQUID 15

Served w/ lemon lime aioli & lemon myrtle salt (GFO)

ARANCINI 15.5

Butternut pumpkin & thyme arancini served on a whipped goat chèvre & maple (3) (V)

PORK BELLY 21

Free range pork belly bites w/ sticky Vietnamese caramel sauce, Apple & Fennel slaw (3) (GF)

From The Sea

STONE & WOOD BATTERED FISH N CHIPS 33

Freshly Battered Hoki filets served w/ rustic fries, house made tartare, lemon & petite garden salad

SPANNER CRAB LINGUINE 42

Fraser Island spanner crab, chilli, parsley, heirloom tomato & garlic tossed through al dente linguine & finished w/ EVOO

SEAFOOD CHOWDER 34

Chef's creamy velouté filled w/ a selection of local seafood w/ charred buttery sourdough (GFO)

SPANISH PAELLA 37

Saffron rice, prawns, chicken, chorizo, asparagus, & tomato finished w/ lemon oil & soft herbs (GF)

From The Land

PORK 38

Slow cooked pork neck medallion, pan fried brussel sprouts, speck, pine nuts & pan jus (GF)

GNOCCHI 32

Pan fried fresh gnocchi w/ mixed seasonal mushrooms, truffle duxelles & goat feta (V,GF)

SATAY CHICKEN NASI GORENG 30

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)

SIRLOIN 44

350gm Yard Stick Black Angus, 120 grain-fed free range MB2+ Sirloin (GF)

EYE FILLET 46

250g char-grilled AMA 100 day grain-fed Black Angus eye fillet (GF)

both served w/ potato galette, blistered truss tomatoes & your choice of jus, mushroom or pepper (GF)
add seared scallops 10

LAMB SHOULDER TO SHARE 70

Slow roasted lamb shoulder seasoned w/ a garlic & rosemary rub served w/ roasted new season kipfler potatoes & garlic bulb (GF)

(this dish takes a minimum 40 minutes, but will be worth the wait!) Add some sides to make the perfect feast!

Sides

Pan roast brussel sprouts, speck & pinenuts (GF/V) 10

Bowl of truffled fries topped w/ grano padano & truffle oil (V) 15

Crunchy twice cooked new season kipfler potatoes, finished w/ rosemary salt (GF/V) 12

Fragrant mash w/ garlic, thyme & seeded mustard (GF/V) 12

Bowl of rustic fries w/ aioli (V) 10

Bowl of sweet potato fries w/ aioli (V) 11



Lunch / Dinner Menu

BOWLS

SALMON BOWL 25

Brown rice, Quinoa, almonds, chargrilled peppers, sweet potato, snow pea tendrils topped w/ grilled salmon fillet, avocado, chimichuri & lemon wedge (GF)

KARAAGE DON 24

Japanese style Karaage chicken w/ kewpie mayo, cucumber, cabbage, edamame, carrot, pickled ginger & ponzu rice

WINTER SALAD 22

Dukka roasted sweet potato & cauliflower, spinach, pearl cous cous, feta, toasted almond flakes & halloumi finished w/ balsamic & EVOO dressing & tahini coconut yogurt (V)
add grilled chicken 6.5 | add squid 6.5

Gourmet Burgers

SOUTHERN FRIED CHICKEN BURGER 20

Buttermilk soaked chicken breast fried southern style, served w/ lettuce, melted cheddar, bacon, tomato relish & aioli on a soft brioche bun, served w/ rustic fries & aioli

LAMBWICH 24

Slow braised lamb shoulder, minted greek yogurt, pickled red onion, melted swiss cheese on charred thick cut sourdough, served w/ rustic fries & aioli

FISH BUTTY 23

Stone & Wood battered hoki fillets, lettuce, Spanish onion rings & fresh chunky tartare on a soft brioche bun, served w/ rustic fries & citrus aioli

CHEESE BURGER 23

Seasoned house-made beef patty, double melted jack cheddar, spicy pickles, onion jam & our special burger sauce on a toasted brioche bun served w/ rustic fries & aioli
add bacon 6 | add fried egg 3

Dessert

STICKY DATE PUDDING 18

House made sticky date pudding topped w/ warm butterscotch sauce, hokey pokey ice-cream & vanilla persian floss (V)

WARM CHOCOLATE BROWNIE 18

Warm house made chocolate brownie, butterscotch sauce, decadent chocolate ice-cream, topped w/ Persian fairy floss (GF/V)

AFFOGATO 18

Coconut Rough - Toasted coconut 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

Kids Menu

12 years and under

GRILLED CHICKEN & CHEESE BURGER 13.5

w/ tomato sauce & a side of fries

FRESH BATTERED FLAT HEAD 12.5

w/ tomato sauce & a side of fries

CALAMARI 12.5

w/ aioli & a side of fries (GFO)

CHICKEN NUGGETS 12.5

w/ tomato sauce & a side of fries

KIDS PASTA 12

Tossed in butter & parmesan (V)

KIDS VANILLA ICE CREAM SUNDAE 6

w/ your choice of chocolate, vanilla, strawberry or caramel topping & sprinkles

Please Check In & Be Covid Safe



FOLLOW US:



@doublebarrelkitchenandbar

@doublebarrelbenowa

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