



Lunch / Dinner Menu

Starters to Share

FLAT BREAD 14.5

Charred flat bread served w/ house made cashew butter & chimichurri cream cheese (V)

GARLIC & ROSEMARY PIZZA BREAD 14.5

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

BAKED CAMEMBERT 21

Baked garlic and thyme infused Camembert served w/ charred baguette & chili jam (V,GFO)

CHARCUTERIE BOARD 35

Selection of cured meats, cheeses, spicy pickles, balsamic pickled onions, olives & 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

Chef's creamy velouté filled w/ a selection of local seafood w/ charred buttery sourdough (GFO)
entrée 20

SASHIMI 24

Fresh salmon sashimi w/ a citrus ponzu, nori flakes, soft herbs, sesame seeds & fried shallots (GF)

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)

SCALLOPS 21

Seared Hokkaido Scallops w/ celeriac puree, crispy pancetta & truffle oil (3) (GF)

From The Sea

STONE & WOOD BATTERED FLATHEAD 33

Freshly Battered flathead fillets 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

CHEF'S CATCH OF THE DAY (MP)

Pan seared crispy skin fish of the day w/ potato galette, lemon caper butter & shaved fennel
(please ask your friendly server for todays catch) (GF)

From The Land

PORK 36

Slow cooked rolled pork neck topped w/ roasted pear on a bed of celeriac cream, finished w/ pan jus

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

EYE FILLET 46

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

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

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

Sides

Broccolini in almond butter & flaked almonds (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



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BOWLS

ABURI SALMON SALAD 25

Buckwheat soba noodles w/ snow pea tendrils, cucumber, red cabbage, fried shallots, cashews, carrot, fresh herbs topped w/ Aburi flamed salmon & finished w/ a miso chilli dressing

KARAAGE DON 24

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

AUTUMN SALAD 22

Dukka roasted sweet potato & cauliflower, spinach, pearl cous cous, feta, candy walnuts & halloumi w/ finished w/ a orange balsamic dressing (V)
add grilled chicken 6.5 | add squid 6.5

Gourmet Burgers

SOUTHERN FRIED CHICKEN BURGER 19.5

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

PULLED PORK BURGER 21

BBQ chilli (mild) pulled pork shoulder w/ green apple & cabbage slaw, double melted jack cheddar, chipotle mayo on a toasted brioche bun served w/ rustic fries & aioli

Dessert

ANZAC COOKIE SKILLET 17 (12 min bake time)

Anzac biscuit cookie dough baked fresh in a skillet topped w/ hokey pokey ice cream & chocolate ice magic (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



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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