



Lunch Menu

Breads

BAGUETTE 9

Charred sourdough baguette served w/ balsamic glaze & EVOO (V)

FLAT BREAD 14.5

Charred flat bread served w/ beetroot hummus & spicy capsicum dip (V)

Small Plates

WARM OLIVES 8

Bowl of warm olives

OYSTERS

Seasonal - please ask our friendly staff which variety we are serving today

Natural - mignonette & lemon

Natural - soy, ponzu & chilli

6 oysters **26** | 12 oysters **46**

SASHIMI 28

Chefs selection of fresh sashimi finished w/ a chilli infused citrus ponzu, soft herbs & orange

SANDCRAB LASAGNE 26

Individual fresh sandcrab lasagne served w/ a sauce Americaine

SARDINES 18

Italian tinned sardines served w/ pickled vegetables & crusty baguette wafers (GFO)

LIGHTLY SPICED TENDER SQUID 15

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

BURRATA 16

Fresh soft burrata w/ orange, fennel, hazelnuts, soft herbs & EVOO (GFV)

Add charred baguette 7

DUCK ARANCINI 18.9

Golden fried arancini filled w/ duck & smoked tomato (3)

From The Sea

DAILY FISH (MP)

Grilled locally sourced fresh fish served w/ seasonal salad, hand cut pommes gaufrettes & lemon beurre blanc (GF)

BUG FETTUCCINE 39

Fresh fettuccine pasta, preserved lemon, chives and Moreton Bay bug tossed in a shaved garlic & white wine cream sauce topped w/ a half grilled Moreton Bay bug

MUSSELS 32

Fresh South Australian black mussels steamed in white wine & tossed in a coconut, lime coriander & chilli broth served w/ a crusty sourdough roll (GFO)

RAVIOLI DUMPLINGS 36

Handmade steamed prawn ravioli dumplings served in a soy miso broth w/ daikon, crispy shallots & lotus chips finished w/ salmon roe (3)

From The Land

TRUFFLED MUSHROOM GNOCCHI 34

Soft pillows of house made gnocchi w/ truffled mushroom ragu, finished w/ fresh shaving of Grana Padano (V)

SATAY CHICKEN NASI GORENG 27

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

CHICKEN 33

Succulent chicken breast, served over blistered bok choy, butternut pumpkin purée & thyme roasted mushroom finished w/ pan butter (GF)

EYE FILLET 46

250g chargrilled Black Angus grass-fed free-range eye fillet served w/ hand cut pommes gaufrettes & blistered vine ripened cherry tomatoes (GF)

NEW YORKER 48

400g chargrilled New York style sirloin served w/ hand cut pommes gaufrettes & blistered vine ripened cherry tomatoes (GF)

CAMPFIRE 40

250g sirloin coated in a Huston style chipotle rub, pan fried medium to medium rare (GF)
Chef recommends this steak served w/ horseradish cream

All steaks come with your choice of the following sauces - red wine jus, mushroom suce or horseradish cream

Add chargrilled Moreton Bay bug **14** | Add grilled tiger prawns (2) **14**

Sides

Broccolini in garlic butter w/ crispy shallots (GFV) **10**

Baby gem salad w/ dill, radish & honey mustard vinaigrette (GFV) **10**

Crunchy twice cooked potatoes fried in duck fat, finished with rosemary salt (GFV) **12**

Bowl of rustic fries w/ aioli (V) **10**

Bowl of sweet potato fries w/ aioli (V) **11.5**



Lunch Menu

Salads

TUNA NIÇOISE 28

Niçoise salad of green beans, cherry tomatoes, chat potato, olives, baby gem lettuce, boiled egg & rare seared sashimi grade tuna, finished w/ a house vinaigrette **(GF)**

DBK CAESAR SALAD 19.9

Crisp cos lettuce, grilled double smoked bacon, soft poached free range egg, sourdough crouton, parmesan crumb & house caesar dressing finished w/ fresh grated Grana Padano **(GFO)**

POWER SALAD 19.9

Charred butternut pumpkin, balsamic onions, cherry tomatoes, rocket, quinoa & beetroot hummus topped w/ a free range poached egg. Finished w/ EVOO & toasted almond flakes **(VIGF)**

Add grilled tiger prawns (2) **14** | Add grilled chicken **6.5** | Add squid **6.5** | Add smoked salmon **5.5**

Gourmet Burgers

SOUTHERN FRIED CHICKEN BURGER 19.5

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

OPEN STEAK SANDWICH 23

Tender char-grilled Black Angus sirloin fillet, served w/ rocket sliced roma tomato, caramelised onion, swiss cheese & seeded mustard aioli on charred thick cut sourdough. Served w/ rustic fries & aioli **(GFO)**

SALMON BURGER 23

Grilled salmon, lemongrass & ginger patty, pickled cucumber, red onion & coriander cream on a soft brioche bun. Served w/ rustic fries & aioli **(V)**

Please Check In & Be Covid Safe



Dessert

SPRING PANNA COTTA 16

Chef's selection glass set pannacotta **(V)**

CHOCOLATE BROWNIE 18

Warm house made chocolate brownie, salted caramel sauce, vanilla bean ice-cream & chocolate Persian fairy floss **(GFIV)**

AFFOGATO 16

A scoop of vanilla bean ice-cream served w/ a fresh shot of hot espresso & Cape Byron Macadamia Liqueur **(GFIV)**

CHEESE SELECTION

All cheeses served with seasonal fruit, date purée & lavosh,

Your Choice of South Cape blue | South Cape triple cream brie | Mersey Valley vintage cheddar **(V)**

2 cheese plate **24** | 3 cheese plate **32**

Selection may vary seasonally

Kids Menu

12 years and under

GRILLED CHICKEN & CHEESE BURGER 13.5

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 and parmesan **(V)**

KIDS VANILLA ICE CREAM SUNDAE 6

with your choice of choc, vanilla, strawberry or caramel topping & sprinkles

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AMEX 1.5% 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