



SMALL PLATES

BREAD 15

Chefs selection of dip w/ charred flatbread

OLIVES 8

Bowl of warm mixed olives **(GF/V)**

ARANCINI 18 (3)

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

KARAAGE CHICKEN 18

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

CHOWDER 25 (entrée size)

Chef's creamy chowder w/ a selection of local seafood w/ charred buttery sourdough & chives pistou **(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 4.5**

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**

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

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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

