



# Lunch Menu

## Starters to Share

### FLAT BREAD 14.5

Charred flat bread served w/ house made tahini coconut yoghurt & Sundried tomato & cashew dip (V)

### HUMMUS 14.5

Traditional chickpea hummus w/ smoked paprika served w/ hand cut corn tortilla chips (V,GF)

### BAKED CAMEMBERT 21

Baked garlic and thyme infused Camembert served w/ charred fruit baguette, local honey (V,GFO)

### CHARCUTERIE BOARD 35

Selection of cured meats, cheeses, cornichons, balsamic pickled onions, olives & warm bread

## Small Plates

### WARM OLIVES 8

Bowl of warm olives (GF/V)

### SEAFOOD CHOWDER

Chef's creamy velouté filled w/ a selection of local seafood w/ charred buttery sourdough entrée 18 main 32

### SASHIMI 15

Fresh Ocean Trout Sashimi, house made yuzu ponzu, wasabi & japanese delicates (4) (GF)

### SARDINES 18

Italian tinned sardines served w/ garlic sun-dried tomatoes, lemon infused EVOO & crusty 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)

### CHICKEN LIVER PARFAIT 24

Jar set chicken liver parfait served w/ fig compote & charred fruit wafers (GFO)

### SOUTHERN CHICKEN WINGS 16

Golden southern fried chicken wings w/ your choice of smokey BBQ or Hot n Spicy sauce (6)

## From The Sea

### STONE & WOOD BATTERED FLATHEAD 33

Battered to order Stone & Wood flathead fillets served w/ rustic fries, house made tartare, lemon & petite garden salad

### SCALLOP RISOTTO 39

Tomato saffron risotto w/ seared asparagus, Hokkaido scallops, finished w/ lemon oil & rocket (GF)

### SPANNER CRAB LINGUINE 42

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

### CHEF'S CATCH OF THE DAY (MP)

Pan seared crispy skin fish of the day w/ French spring salad, finished dill & lemon butter sauce (please ask your friendly waiter for todays catch) (GF)

## From The Land

### SOUS VIDE CHICKEN 36

Chicken Supreme breast on sweet potato mash, w/ blistered choy sum finished w/ sage & brown butter pan jus

### SATAY CHICKEN NASI GORENG 27

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

### PORK CUTLET 38

Japanese Panko Crumbed Goralie (QLD) free range pork cutlet served w/ cabbage slaw & dill dressing

### SIRLOIN 44

350gm Bass Straight Reserve Black Angus, grass-fed free range MB3+ Sirloin served w/ twice cooked crunchy potatoes, seared asparagus spears & your choice of jus, mushroom, pepper or Diane sauce (GF)  
add seared scallops 10

### EYE FILLET 46

250g char-grilled Bindaree 120 day grain-fed Black Angus eye fillet served w/ fragrant mash potato, blistered baby truss tomatoes w/ choice of jus, mushroom, pepper or Diane sauce (GF)  
Add seared scallops 10

### LAMB TO SHARE 70

Chargrilled Lamb rack w/ whipped goat chèvre, blistered truss cherry tomatoes, fried basil, crispy golden chats, finished w/ shiraz jus

## Sides

Broccolini in almond butter & flaked almonds (GF/V) 10

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

Baby gem salad w/ dill, honey mustard dressing (GF/V) 10

Crunchy twice cooked potatoes fried in duck fat, 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



FOLLOW US:



@doublebarrelkitchenandbar @doublebarrelbenowa

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



# Lunch Menu

## Salads

### ABURI & SOBA SALAD 25

Buckwheat soba noodles w/ mizuna, edamame, pickled ginger topped w/ Aburi flamed Trout & finished w/ a sweet soy reduction

### DBK CAESAR SALAD 19.9

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

### WARM SPRING SALAD 19.9

Roasted dukkah spiced cauliflower, caramelised red onion, rocket, cranberries, quinoa, toasted almonds, tahini coconut yohgurt, balsamic vinaigrette topped w/ a free range poached egg **(V)**

add avo 4 | halloumi 5 | 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/ 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 Bass Straight Sirloin, served w/ oak lettuce, sliced roma tomato, caramelised onion, swiss cheese & seeded mustard aioli on charred thick cut sourdough, served w/ rustic fries & aioli **(GFO)**

### FISH BUTTY 23

Stone & Wood battered flathead fillets, oak lettuce, Spanish onion rings & a fresh chunky tartare on a soft brioche bun, served w/ rustic fries & citrus aioli **(V)**

### CLASSIC NYC REUBEN SANDWICH 21

Pastrami, sauerkraut, swiss cheese, dill pickles, Russian dressing on a toasted dark rye sourdough served w/ rustic fries

## Dessert

### CRÈME BRÛLÉE 16

Traditional vanilla bean crème brûlée w/ macadamia praline **(GF)**

### BROWNIE & RASPBERRY SUNDAE 18

Warm house made chocolate brownie, smooth raspberry sauce, vanilla bean ice-cream, topped w/ chocolate crumb & 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

### FISH 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

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