



DOUBLE BARREL
KITCHEN & BAR

HIGH TEA MENU

Join us in our beautiful waterfront venue to celebrate
your special occasion

Dessert

CHOCOLATE BROWNIE 16

Chefs decadent chocolate brownie w/ vanilla ice-cream & hot caramel sauce **(GF)**

COOKIE SKILLET 16

Hot Nutella cookie topped w/ vanilla ice-cream & persian floss

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

Mushroom Arancini w/ Truffle Aioli

Chefs Selection of Warm Mini Quiche Tarilei

Egg & Watercress Finger Sandwich

Poached Chicken, Chive & Mayonnaise Open Sandwich

Freshly Baked Warm Buttermilk Scones w/ Jam & Chantilly Cream

Chefs Selection of Sweet Eclairs, Macarons & Chocolate Brownie

(Slight Variation May Occur to Menu Due to Seasonality)

\$55 per guest w/ Standard Tea or Coffee

**Gluten Free & Vegetarian High Teas Available on Request \$65PP
add a glass of Prosecco on arrival \$12**

High Teas reservations are available with 24 hour notice & must be paid
in full at time of booking.

No refunds will be given for less than 24 hour notice of cancellation.

High Tea is served over a 2 hour reservation period
minimum 2 guests

Monday - Friday 9am-1pm

Weekend availability from 12pm-2pm

**For more information please chat to our friendly team or
email- events@dbkitchenandbar.com**

ALL CREDIT & DEBIT CARD ENURE A 1.1% 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

COCKTAILS

MIMOSA - 14 Jansz Brut NV, fresh orange juice

CLASSIC MARGARITA - 20 Reposado Tequila, Lime Juice, Cointreau, Lemon Juice
*Chili coconut margarita also available

STRAWBERRY MARTINI - 20 Muddled Strawberries, Seabourne Berry Gin, Dry Vermouth

ESPRESSO MARTINI - 20 Absolut vodka, Tia Maria, simple syrup, fresh double shot premium espresso

PORNSTAR MARTINI - 22 Absolut Vanilla Vodka, Passoa Passionfruit Liqueur, Passionfruit Puree, Lime Juice, Sparkling wine

BLOODY MARY - 20 Burleigh Vodka, tomato juice, lemon and lime juice, worcestershire sauce, tabasco & salt & pepper

CLASSIC MOJITO - 20 White rum, fresh lime, sugar syrup, soda & mint

MOCKTAILS \$14

PINK PARASOL - Watermelon, Strawberry, Seedless Passionfruit, Orange Bitters

CITRUS POP - Pineapple, Apple, Orange, Sugar Syrup, Mint Leaves



COLD PRESSED JUICE 9

GOODNESS GREEN - apple, cucumber, celery, pineapple, avocado & mint

PINK PASSION - watermelon, strawberry & seedless passionfruit

PINEAPPLE SPLASH - pineapple, orange & apple

CLASSIC OJ - orange

SOFT DRINKS

Coke | Coke No Sugar | Sprite | Tonic | Soda Water **5**

Lemon, lime & bitters | Ginger Beer **5.5**

Purezza Sparkling water per person (unlimited) **4**

SMOOTHIES 9.5

ACAI - acai, blueberries, banana, date, coconut water

REBOOT - mango, pineapple, banana, passionfruit, coconut milk

VITALITY - strawberry, mango, raspberries, goji Berry, apple juice

BOOSTER - banana, mango, spinach, lime juice, coconut water
add protein powder shot 2

Milkshakes 7

Chocolate | Vanilla | Caramel | Espresso | Strawberry **Kids 4.5**

HOT BEVERAGES

COFFEE

Flat White | Cappuccino | Latte | Long Black | Mocha | Chai Latte | Dirty Chai | Hot

Chocolate 8 oz Cup 4.8 | 12 oz Mug 5.3 | 16 oz (takeaway only) 6

Macchiato | Piccolo Latte 4oz **4.5** Espresso **4.3**

TURMERIC LATTE

8oz cup 5 | 12oz mug 5.5 | 16oz (takeaway only) 6

SYRUP 0.7 Vanilla | Caramel | Hazelnut | Maple

EXTRAS 0.8

Soy | Almond | Lactose Free | Oat | Coconut | Decaf | Extra Shot | Honey

LOOSE LEAF TEA BY TAVOLON TEA 4.8

Aussie Breakfast | Lemongrass & Ginger | Pure Green Tea | Karma Chai

Sutra | Cool Mint | Earl Grey





BEER

ON THE TAPS

Stone & Wood Pacific Ale 390ml	13
Asahi Super Dry 400ml	14
Great Northern Super Crisp 390ml	12.5

LOCAL BOTTLED BEER

Pure Blonde 355ml	10
Cascade Premium Light 375ml	9.5
Balter XPA 375ml can	10

IMPORTED BOTTLED BEER

Corona 355ML	12
Peroni Nastro Azzurro 330ML	12
Heineken 330ML.	12

CIDER/GINGER BEER

Brookvale Union Ginger Beer 330ml	12
Monteiths Apple Cider 330ml	9.5

SPRITZ MENU

DBK'S SUNSET SPRITZ - 20 Seabourne sunset bitter, sparkling wine, soda & fresh orange

THE HUGO SPRITZ - 20 Elderflower liqueur, Prosecco, lime juice, mint, soda

APEROL SPRITZ - 20 Aperol, prosecco, soda, orange

GIN & TONIC BY DBK

CLASSIC DBK G&T - 16 Seabourne coastal dry gin, Fever-Tree mediterranean tonic, rosemary & fresh lemon

BERRY LOVERS G&T - 16 Pink gin, Fever-Tree Mediterranean tonic, fresh berries

PURPLE SUNSET G&T - 16 Ink gin, Fever-Tree Mediterranean tonic, fresh Rosemary

*All g&t's can have soda substituted for tonic





White Wine

		GLS	BTL
Earthworks Eden Valley Riesling	Eden Valley SA	15	70
Deviation Road Pinot Gris	Adelaide Hills SA,	15	70
Twin Islands Sauvignon Blanc	Marlborough, NZ	15	70
Yalumba Samuels Chardonnay	EdenValley, SA	16	75

Rose

		GLS	BTL
Triennes Rose	Provence, France	15	70

Red Wine

		GLS	BTL
Haha Pinot Noir	Marlborough, NZ	15	70
Dalrymple Pinot Noir	Piper River, TAS	-	78
Vasse Felix Cab Sav	Margaret River, WA	15	70
Wirra Wirra Adelaide Shiraz	Adelaide Hills SA	15	70
Langmeil Valley Floor Shiraz	Barossa Valley, SA	-	75
Pitchfork Cabernet Merlot	Margaret River WA	15	70

150ml serving per glass | 1.5 standard drinks



Champagne

			BTL
Pommery Champagne	Reims, France	-	120

Sparkling

		GLS	BTL
Jansz Premium Non Vintage Cuvee	Tasmania	13	60
Dunes & Greene Prosecco	Limestone Coast SA,	12	55

Non Alcoholic Wine

			BTL
McGuigan Zero Sparkling	Hunter Valley, NSW		30

Carafe Wine

		150ml	250ml	500ml
Land Of The Rising Sun Rosé	Yarra Valley, VIC	13	19	35
Within the Clouds Pinot Gris	Yarra Valley, VIC	13	19	35
Under The Palms Sauv Blanc	Yarra Valley, VIC	13	19	35

150ml serving per glass | 1.5 standard drinks