

SMALL PLATES

BREAD 18

Charred sourdough & flatbread w/ whipped goat feta, honey & walnut crumb

PRAWN SPRING ROLLS 18 (3)

House made Prawns & noodle spring rolls with lime chilli dipping sauce

KARAAGE CHICKEN 18

Japanese style fried chicken w/ kewpie mayo

ARANCINI 18 (3)

Mushroom arancini w/ truffle mayo (V)

CHOWDER 28 (entrée size)

Chef's creamy chowder w/ a selection of local seafood, charred buttery sourdough & chives (GFO)

MEATBALLS 23

Italian style meatballs baked in a skillet w/ pomodoro sauce topped w/ parmesan & chives served w/ charred sourdough

CALAMARI 18

Crispy calamari w/ paprika seasoning & sweet chili sauce (GFO)

SALADS

SALMON NOODLE SALAD 32

Grilled salmon, vermicelli noodle, cabbage, carrots, tomato, cucumber, mint and coriander with tamarind dressing (GF)

KARAAGE DON 26

Japanese style Karaage chicken, kewpie mayo, cucumber, edamame, carrot, pickled ginger, red cabbage & ponzu rice (GF)

GOODNESS BOWL 24

Moroccan Cous Cous, dukka roasted butternut pumpkin, spinach, cherry tomatoes, avocado, lemon honey dressing topped w/ halloumi cubes & snow pea tendrils (V,GFO)

add grilled chicken 8 | add squid 8 | add grilled prawns 12

Lunch Menu

MAIN PLATES

FROM THE OCEAN

PRAWN LINGUINE 37

King prawns, white wine, garlic, cherry tomato, chili and lemon sauce, basil, pecorino and dash of extra virgin olive oil

FISH TACOS 24

Two soft flour tortillas topped w/ crumbed flathead, mesclun, pineapple pico de galo, coriander & chipotle aioli

CHEFS CATCH OF THE DAY (MP)

Grilled fresh fish fillet served w/ petite bouche salad & fries (GF)

CHOWDER 38

Chef's creamy chowder filled w/ a selection of local seafood, charred buttery sourdough & chives (GFO)

FROM THE LAND

GNOCCHI 33

Potato gnocchi with mushroom, roasted spiced pumpkin, broccolini, basil cheese sauce, crumbed mushroom and parsley (V,GF)

SATAY NASI GORENG 36

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

LAMB 34

Slow cooked lamb shoulder 200gm, minted pea puree, brown butter chat potatoes & house made lamb jus (GF)

RIB EYE 39

Chargrilled Ribeye 250gr (Silver Fern Grass fed New Zealand), grilled broccolini, charred shallots, truffle fries and house made Jus (GF)
Add grilled Qld prawns 12

Sides

Rustic fries w/ aioli 12 (GF,V)

Chat potatoes with confit garlic and chives 12 (GF,V)

Green leaf salad w/ dill Vinaigrette 12 (GF,V)

Broccolini w/ garlic butter 12 (GF,V)





DOUBLE BARREL
KITCHEN & BAR

Lunch Menu

Gourmet Burgers

SOUTHERN FRIED CHICKEN BURGER 25

Chicken breast fried southern style, lettuce, aioli, melted jack cheddar, bacon, tomato relish, side of fries & aioli
add avo 4.5

LAMBWICH 25

Slow braised lamb shoulder, minted greek yogurt, pickled red onion, melted Swiss cheese on charred thick cut sourdough, side of fries & aioli **(GFO)**

DBK BEEF BURGER 28

Flame grilled Beef patty, caramelized onion, lettuce, tomato, pickled beetroot, bacon, jack cheese, bbq sauce, paprika aioli & a side of fries & aioli **(GFO)**

Dessert

CHOCOLATE BROWNIE 16

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

COOKIE SKILLET 16

Hot white chocolate & salted caramel 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

Let us help you celebrate your next event!

High Teas, Birthdays, Engagements,
Baby Sprinkles, Wakes,
Christmas Parties, Small weddings
You choose the event & let our professional
friendly team do the rest

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**ALL CREDIT & DEBIT CARDS 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