

Lunch Menu



SMALL PLATES

BREAD 18

Charred sourdough & flatbread w/ beetroot hummus & confit garlic & goat feta

OLIVES 8

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

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 22

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

CALAMARI 18

Salt and pepper calamari served with fresh lemon & garlic 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 ginger, red cabbage & ponzu rice **(GFO)**

GOODNESS BOWL 24

Quinoa, roasted maple butternut pumpkin, beetroot hummus, mesclun, cherry tomatoes, avocado smash, feta, lemon, sesame seeds & halloumi cubes **(V,GF)**

add avo **4.5** | add grilled chicken **8** | add squid **8** | add grilled prawns **12**

MAIN PLATES

FROM THE OCEAN

PRAWN LINGUINE 37

Queensland prawns tossed w/ spicy nduja butter, tomatoes, salsa verde & pecorino

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, chat potatoes w/ French dressing **(GF)**

CHOWDER 38

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

FROM THE LAND

MUSHROOM GNOCCHI 33

Pan fried gnocchi, chefs selection of wild mushrooms, truffle duxelles, spinach, cream, shaved pecorino & fresh chives **(V,GF)**

SATAY NASI GORENG 34

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 TACOS 24

Slow braised lamb shoulder, rocket, pickled red onion, crumbled feta, pico de galo & salsa verde

EYE FILLET 45

Chargrilled eye fillet (200g) served with crispy chat potatoes, green beans, slow roasted tomatoes & jus **(GF)** Add grilled Qld prawns **12**

Sides

Rustic fries w/ aioli **12 (V)**

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

Green beans w/ ndjua butter **12 (GF)**

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





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

DBK BEEF BURGER 28

Flame grilled beef patty, double bacon, melted jack cheddar, pickles, fresh tomato smokey BBQ sauce side of fries & aioli

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



FOLLOW US:



[doublebarrelkitchenandbar](#)

[@doublebarrelbenowa](#)

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



DOUBLE BARREL
KITCHEN & BAR