

Lunch Menu

SMALL PLATES

BREAD 18

Charred sourdough & flatbread w/ house made hummus, paprika & crispy chickpeas

PRAWN SPRING ROLLS 18 (3)

House made prawn & noodle spring rolls w/ lime chilli dipping sauce

KARAAGE CHICKEN 18

Japanese style fried chicken w/ kewpie mayo

ARANCINI 18 (4)

Mushroom arancini w/ truffle mayo (V)

CHOWDER 28 (entree size)

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

MEATBALLS 23 (5)

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 chilli sauce (GFO)

SALADS

TERIYAKI SALMON DON 32

Grilled salmon, kewpie mayo, cucumber, edamame, carrot, pickled ginger, red cabbage and ponzu rice (GF)

KARAAGE DON 26

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

CHICKEN & CAULIFLOWER SALAD 28

Roasted cauliflower, mix lettuce, crispy chickpeas, cherry tomatoes, quinoa, pickled onion, herbs w/ coconut dressing & poached chicken breast in coconut milk

Add grilled chicken 8 | add squid 8 | add grilled prawn 12

SIDES

Rustic fries w/ aioli 12 (GV, V)

Chat potatoes w/ brown butter, smoked ricotta, crispy shallots & chives 12 (GF,V)

Green leaf salad w/ honey & mustard dressing 12 (GF,V)

Grilled asparagus, white wine, lemon & almond flakes 12 (GF, V)

MAIN PLATES

FROM THE OCEAN

PRAWN LINGUINI 37

King prawns, white wine, garlic, cherry tomatoes, chilli & lemon sauce, basil, pecorino & a dash of extra virgin olive oil

FISH TACOS 24

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

CHEF'S CATCH OF THE DAY (MP)

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

CHOWDER 38

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

FROM THE LAND

GNOCCHI 33

Potato gnocchi, eggplant, capsicum, celery, onion, garlic, grilled asparagus in a rich tomato sauce and bocconcini cheese with fresh basil

SATAY NASI GORENG 36

Indonesian style fried rice w/ pork belly, prawn pieces, topped w/ a fried free range egg and grilled chicken sambal sauce & sweet soy, served w/ garlic crackers

LAMB 34

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

PORTERHOUSE 39

300gr Black Angus sirloin mb2, served w/ a side of 2 house made golden potato croquettes, grilled asparagus, fried mushroom and truffle sauce

GOURMET BURGERS

SOUTHERN FRIED CHICKEN BURGER 27

Chicken breast fried southern style, lettuce, aioli, melted Jack cheddar, bacon, hot honey, side of fries & aioli
Add avo 4.5

LAMBWICH 25

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

DBKB 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)

Drinks Menu

COFFEE & HOT BEVERAGES

Flat white | Cappuccino | Latte | Long Black | Mocha | Chai Latte | Dirty Chai | Hot Chocolate
8oz cup **4.80** | 12oz mug **5.3** | 16oz (takeaway only) **6**

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

TUMERIC LATTE

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

TRAVALON LOOSE LEAF TEA **4.8**

Aussie Breakfast, Earl Grey Reserve, Lemongrass & Ginger, Pure Green Tea, Karma Chai Sutra, Cool Mint, Serenity, Rooibos Vanilla

TIRAMISU ICED LATTE **9.5**

Traditional iced latte topped w/ whipped cream, chocolate dust & Italian ladyfinger biscuit

Extras

Decaf, Extra Shot, Honey **0.8**

Coconut, Almond, Soy, Oat, Lactose Free, Cream **0.7**

House made Vanilla, Caramel, Hazelnut, Maple Syrup **0.7**

Ice-cream **2**

COLD DRINKS

Smoothies **9.5**

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

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

CHOC BERRY - blueberries, raspberries, dark choc nibs, strawberries, cranberries & full cream milk

BOOSTER - banana, mango, spinach, lime juice, coconut water

Add protein powder shot **2**

MILKSHAKES **6.5**

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

Iced Long Black **6**

Iced Chocolate | Iced Latte | Iced Mocha | Iced Chai **8**

COLD PRESSED JUICES **8.5**

GOODNESS GREEN - apple, cucumber, celery, pineapple, banana & lime

PINK PASSION - watermelon, strawberry & seedless passionfruit

PINEAPPLE SPLASH - pineapple, orange & apple

CLASSIC OJ - orange

Soft Drinks **5**

Coke | Coke No Sugar | Lemonade | Tonic | Soda Water | Lemon Lime Bitters | Ginger Beer

Purezza - Sparkling Water **4 per person unlimited**

DESSERTS

CHOCOLATE BROWNIE **16**

Chef's decadent chocolate brownie w/ vanilla ice-cream, hot caramel sauce and Persian floss

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

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CREDIT CARD SURCHARGE 1.1%

1 BILL PER TABLE

15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS

GF Gluten Free | V Vegetarian | GFO Gluten Free option available upon request

*Please advise staff of any food allergies you have
Menu may vary according to availability