

MENU

START

MIXED OLIVES	8
PANE DI CASA	12
Olives, Balsamic & Olive Oil	
SPICED TATERS (VE)	10
PITA	16
Roast Pepper & Chickpea Hummus, Pomegranate, Mint (VE*AV)	
HALOUMI CHIPS	15
Lime Aioli (V, GF)	
ENOKI MASHROOM	15
Pickle Fried, Sriracha Mayo (VE, GF)	
CHORIZO AND HALOUMI	22
Lemon & Chipotle Mayo	

TAPAS

PRAWN DUMPLINGS (8)	22
Ginger, Sesame, Shallot, Soy	
CAJUN CALAMARI	21
Lime Aioli (GF*AV)	
PRAWN TWISTERS	22
Rolled In a Crispy Pastry W Sweet Chilli Coriander Lime Dressing	
SALMON CEVICHE	23
Avocado, Spanish Onion, Tomato, Coriander, Lime, Corn Chips (GF*AV.)	
POMODORO PRAWNS	24
Rich Tomato Garlic Sauce & Pane	
LIME & TEQUILA SALMON TACOS (3)	20
Slaw, Chipotle Mayo, Avocado	
MISO TOFU	17
Homemade Satay Sauce, Peanut, Fried Shallots (VE, GF)	
PUMPKIN & HALLOUMI ARANCINI	20
Pesto Mayo, Parmesan (V)	
ROAST CAULI & CHICKPEAS TACOS (3)	19
Pico De Gallo (VE)	
SOUTHERN FRIED CHICKEN TACOS (3)	20
Slaw, Harissa Mayo, Avocado	
CHICKEN YAKITORI(3)	22
Coriander, Pickled Ginger, Sesame, Tare Glaze	
BUTTERMILK CHICKEN	22
Slaw, Chipotle Honey Butter (GF)	
BEEF MEATBALLS	20
Saffron Infused Curry Sauce, Pita, Almond Flakes, Fried Onion	
PORK BELLY BAO (3)	22
W Crispy Slaw, Smokey Texas Sauce	

VE = VEGAN, V = VEGO, GF = GLUTEN FREE

MAINS

STUFFED FIELD MUSHROOMS	27
Bed Of Grilled Eggplant W House made Ajvar, Parmesan (V) (VEGAN OPTIONAL)	
FETTUCCINE MARINARA	30
Prawn, Mussel, Salmon, Calamari, Garlic Chilli Tomato Sauce	
PORK BELLY	32
Smashed Pumpkin & Cleric, Currants, Almond Flakes Spiced Apple Relish	
BRAISED LAMB SHOULDER	38
Baba Ghanoush, Roast Vege, Feta, Warm Pita (GF Pita Available)	
BLUE DIAMOND STEAK	38
100 Day Grain Fed Kilcoy Blue Diamond Beef Tenderloin W Kumara Chips, Broccolini And 3 Doors Down Butter	

SALADS & SIDES

BEET SALAD	16
Roasted Beetroot, Pumpkin, Rocket Fetta, Pistachio	
SEASONED FRIES (VE)	10
GREENS	12
Broccolini And Asparagus V Ketjap Manis Sauce and Fried Shallots	
ROASTED CAULI	14
Hummus, Pomegranate, Sumac, Herbs	

SOMETHING SWEET

CARAMEL SWIRL CHEESECAKE	12
PARADISE PASSIONFRUIT TART	15
GAYTIME SUNDAE	10
Add Butterscotch Schnapps	15
LEMON SORBET (VE)	12
Add Limoncello	17
RASPBERRY SORBET (VE)	12
AFFOGATO	12
Add Liqueur	17

DRINKS MENU



PLEASE ADVISE ANY
DIETARY REQUIREMENTS
PRIOR TO ORDERING

 @3doorsdown_bar

FEED ME.

65 SET MENU

PANE DE CASA

Balsamic & Olive Oil (VE)

CAJUN CALAMARI

Lime Aioli (GF)

BEEF MEATBALLS

Saffron Infused Curry Sauce,
Pita, Almond Flakes, Fried Onion

PRAWN DUMPLINGS

Ginger, Sesame, Shallot, Soy

SOUTHERN FRIED CHICKEN TACOS

Slaw, Harissa Mayo, Avocado

PORK BELLY

Smashed Pumpkin & Cleric, Currants,
Almond Flakes Spiced Apple Relish (GF)

70 SET MENU

PITA

Roast Pepper & Chickpea Hummus,
Pomegranate, Mint (VE)

HALOUMI CHIPS

Lime Aioli (V, GF)

CAJUN CALAMARI

Lime Aioli (GF)

BEET SALAD

Roasted Beetroot, Pumpkin, Rocket
Fetta, Pistachio

BUTTERMILK CHICKEN

Slaw, Chipotle Honey Butter (GF)

LIME & TEQUILA SALMON TACOS

Slaw, Chipotle Mayo, Avocado

BRAISED LAMB SHOULDER

Baba Ghanoush, Roast Vege, Feta,
Warm Pita (GF Pita Available)

60 VEGO MENU

PITA

Roast Pepper & Chickpea Hummus,
Pomegranate, Mint (VE)

HALOUMI CHIPS

Lime Aioli (V, GF)

PUMPKIN & HALLOUMI ARANCINI

Pesto Mayo, Parmesan (V)

VEGO DUMPLINGS

Ginger, Sesame, Shallot, Soy

ROAST CAULI & CHICKPEAS TACOS

Pico De Gallo (VE)

STUFFED FIELD MUSHROOMS

Bed Of Grilled Eggplant W House made
Ajvar Parmesan (V) (VEGAN OPTIONAL)

2HRS UNLIMITED DRINKS PACKAGE

**2 HOURS OF BOTTOMLESS WINE &
SANGRIA \$105PP (WITH \$65 SET MENU)**

SANGRIA

ROSE, WHITE & LYCHEE OR RED

WHITE WINE

The Family 2016 **Moscato**
Pocketwatch 2019 **Pinot Gris**
Talinga Park 2020 **Sauvignon Blanc**
Cookathama 2019 **Chardonnay**

SPARKLING

Secret Garden **Brut Sparkling**

RED

Talinga Park 2017 **Pinot Noir**
Secret Garden 2017 **Cabernet Sauv**
Circa 2018 **Shiraz**
Beach Hut 2018 **Cabernet Merlot**

LONG LAZY SUNDAY LUNCH \$60PP

HALOUMI CHIPS

Lime Aioli (V)

SALMON CEVICHE

Avocado, Spanish Onion, Cherry

Tomatoes, Coriander, Lime

Corn Chips (Gf)

BEET SALAD

Roasted Beetroot, Pumpkin, Rocket Fetta, Pistachio

BUTTERMILK CHICKEN

Slaw, Chipotle Honey Butter (GF)

BRAISED LAMB SHOULDER

Baba Ghanoush, Roast Vege, Feta,

Warm Pita

ADD 2 HRS BOTTOMLESS COCKTAILS OR WINE &
SANGRIA OR BEER

COCKTAILS \$50

CLASSIC MARGARITA (Add Passionfruit)

Jose Cuervo, Triple Sec, Agave, Lime

STRAWBERRY DAIQUIRI

Bacardi, Strawberry Liqueur, Fresh Strawberries,
Lime

LYCHEE MARTINI

Soho, Vodka, Lime, Sugar, Lychees

COSMO

Vodka, Triple Sec, Cranberry, Lime
Passionfruit

LYCHEE DAIQUIRI

Bacardi, Soho Liqueur, Lychees, Lime

MOSCOW MULE

Vodka, Lime, Angostura Bitters, Ginger Beer,
Mint

COVID BLUES

Jose Cuervo, Fresh Lime, Curacao, Agave, Triple
Sec

COCONUT LYCHEE BAE

Malibu, Soho Liqueur, Coconut Water

MOJITO (Add Passionfruit)

Bacardi, Lime, Mint, Soda

APPLE MARTINI

Sour Monkey, Vodka, Apple Juice, Lime, Sugar

SPRING FLING

Vodka, Grapefruit, Rosemary Syrup, Elderflower

FRENCH MARTINI

Chambord, Vodka, Pineapple Juice

WINE & SANGRIA \$40

SANGRIA

Rose, White & Lychee or Red

WHITE WINE

The Family 2016 **Moscato**

Pocketwatch 2019 **Pinot Gris**

Talinga Park 2020 **Sauvignon Blanc**

Cookathama 2019 **Chardonnay**

SPARKLING

Secret Garden **Brut Sparkling**

RED

Talinga Park 2017 **Pinot Noir**

Secret Garden 2017 **Cabernet Sauv**

Circa 2018 **Shiraz**

Katnook Founders Block **Merlot**

BEERS \$40

PERONI

ASAHI

CORONA

PERONI ZERO

BLONDE

GREAT NORTHEN SUPER CRISP

APPLE CIDER

*Please Note: Bottomless Option Can Only
be added with above Set Menu Due to
RSA Regulation*