

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

# MENU

## START

<b>MIXED OLIVES</b>	<b>8</b>
<b>PANE DI CASA</b>	<b>10</b>
OLIVES, BALSAMIC & OLIVE OIL	
<b>PITA</b>	<b>16</b>
ROAST PEPPER & CHICKPEA HOMMUS, POMEGRANATE, MINT (VE)	
<b>HALOUMI CHIPS</b>	<b>15</b>
LIME AIOLI (V, GF)	
<b>BURRATA</b>	<b>20</b>
TOM BERRY TOMATOES, BASIL, CRUNCHY PANE (V) <i>ADD PROSCIUTTO</i>	<b>\$4</b>

## TAPAS

<b>SALMON CEVICHE</b>	<b>23</b>
AVOCADO, SPANISH ONION, TOMATO, CORIANDER, LIME, CORN CHIPS (GF*AV.)	
<b>CRISPY PURI</b>	<b>16</b>
CRUNCHY PASTRY, STUFFED W VEGE, TAMARIND, TZATZIKI (VE)	
<b>CHEESY CHICKEN PURI</b>	<b>19</b>
CRUNCHY PASTRY, MOZZARELLA W CHIPOTLE MAYO	
<b>PUMPKIN &amp; SAGE ARANCINI</b>	<b>17</b>
PESTO MAYO, PARMESAN (V)	
<b>BUTTERMILK CHICKEN</b>	<b>20</b>
SLAW, CHIPOTLE HONEY BUTTER (GF)	
<b>POMODORO PRAWNS</b>	<b>22</b>
RICH TOMATO GARLIC SAUCE & PANE	
<b>VEGE PAKORA</b>	<b>17</b>
MANGO CHUTNEY, TZATZIKI (VE, GF)	
<b>WINGETTES</b>	<b>16</b>
BUFFALO STYLE, RANCH DRESSING	
<b>PRAWN DUMPLINGS (8)</b>	<b>19</b>
GINGER, SESAME, SHALLOT, SOY	
<b>CAJUN CALAMARI</b>	<b>18</b>
LIME, AIOLI (GF)	
<b>ROAST CAULI TACOS (3)</b>	<b>17</b>
PICO DE GALLO (VE)	
<b>GRILLED SALMON TACOS (3)</b>	<b>19</b>
SLAW, CHIPOTLE MAYO, AVOCADO	
<b>HERB BAKED RICOTTA (VE)</b>	<b>18</b>
BREAD, PARSELY, CHERRY TOMATO	

## MAINS

<b>STUFFED FIELD MUSHROOMS</b>	<b>25</b>
OLIVES, RICH TOMATO SAUCE, HOUSE MADE CHEESEY STUFFING (V) (VEGAN AV)	
<b>PRAWN LINGUINE</b>	<b>28</b>
CAPERS, PRESERVED LEMON, GARLIC, WHITE WINE	
<b>PORK BELLY</b>	<b>32</b>
APPLE FENNEL SLAW, CHILLI TOMATO RELISH (GF)	
<b>BRAISED LAMB SHOULDER</b>	<b>38</b>
BABAGANOUS, ROAST VEGE, FETA, WARM PITA (GF PITA AVAILABLE)	
<b>STEAK FRITES</b>	<b>34</b>
3 DOORS HERB BUTTER, SHOESTRING FRIES (GF, SERVED M – MED RARE)	

## SALADS & SIDES

<b>SUMMER SALAD</b>	<b>16</b>
KIWI FRUIT, MIXED SLAW, AVOCADO, ALMOND FLAKES, HERBS (V)	
<b>WATERMELON SALAD</b>	<b>17</b>
W HALOUMI, MINT, OLIVE, WALNUTS, HOUSE DRESSING (V)	
<b>SEASONED FRIES (VE)</b>	<b>10</b>
<b>ROASTED CHAT POTATOES (VE)</b>	<b>10</b>

## TO FINISH

<b>BAKED PASSIONFRUIT CHEESECAKE</b>	<b>15</b>
<b>LEMON MERINGUE TART</b>	<b>10</b>
<b>GAYTIME SUNDAE</b>	<b>10</b>
<i>ADD BUTTERSCOTCH SCHNAPPS</i>	<i>15</i>
<b>LEMON SORBET (VE)</b>	<b>10</b>
<i>ADD LIMONCELLO</i>	<i>15</i>
<b>AFFOGATO</b>	<b>10</b>
<i>ADD LIQUEUR</i>	<i>15</i>

## drinks

## MENU



PLEASE ADVISE ANY  
DIETARY REQUIREMENTS  
PRIOR TO ORDERING

@3doorsdown\_bar



# FEED ME.

## 57 VEGO MENU

### 57 SET MENU

#### PANE DE CASA

BALSAMIC & OLIVE OIL (VE)

#### CAJUN CALAMARI

LIME, AIOLI (GF)

#### HERB BAKED RICOTTA (VE)

BREAD, PARSLEY, CHERRY TOMATO

#### PRAWN DUMPLINGS

GINGER, SESAME, SHALLOT, SOY

#### BUTTERMILK CHICKEN

SLAW, CHIPOTLE HONEY BUTTER (GF)

#### PORK BELLY

BROCOLINI, SAFFRON CAULIFLOWER  
& FENNEL PUREE, PLUM JUS (GF)

#### PITA

ROAST PEPPER & CHICKPEA HOMOUMS,  
POMEGRANATE, MINT (VE)

#### HALOUMI CHIPS

LIME AIOLI (V, GF)

#### HERB BAKED RICOTTA (VE)

BREAD, PARSLEY, CHERRY TOMATO

#### BURRATA

MIXED TOMATOES, BASIL, SAGE EVO,  
CRUNCHY BREAD (VE)

#### GRILLED CAULIFLOWER

HOMOUMS, POMEGRANATE, ALMOND  
FLAKES (VE, GF)

#### STUFFED FIELD MUSHROOMS

OLIVES, RICH TOMATO SAUCE, HOUSE  
MADE CHEESEY STUFFING  
(CAN BE MADE VEGAN)

### 67 SET MENU

#### PITA

ROAST PEPPER & CHICKPEA HOMOUMS,  
POMEGRANATE, MINT (VE)

#### CRISPY PURI

CRUNCHY PASTRY, STUFFED W VEGE,  
TAMARIND, TZATZIKI (VE)

#### CAJUN CALAMARI

LIME, AIOLI (GF)

#### SUMMER SALAD

KIWI FRUIT, MIXED SLAW, AVOCADO,  
ALMOND FLAKES, HERBS (V)

#### BUTTERMILK CHICKEN

SLAW, CHIPOTLE HONEY BUTTER (GF)

#### GRILLED SALMON TACOS

SLAW, CHIPOTLE MAYO, AVOCADO

#### BRAISED LAMB SHOULDER

BABAGANOUS, ROAST VEGE, FETA,  
WARM PITA

## 2HRS UNLIMITED DRINKS PACKAGE

*2 HOURS OF BOTTOMLESS WINE &  
SANGRIA \$105PP (WITH \$57 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)

### BUTTERMILK CHICKEN

SLAW, CHIPOTLE HONEY BUTTER (GF)

### SUMMER SALAD

KIWI FRUIT, MIXED SLAW, AVOCADO,

ALMOND FLAKES, HERBS (V)

### BRAISED LAMB SHOULDER

BABAGANOUS, ROAST VEGE, FETA,

WARM PITA

## + 2 HRS BOTTOMLESS COCKTAILS \$40PP

### CLASSIC MARGARITA

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 MARGARITA

Jose Cuervo, Triple Sec, agave, lime, fresh 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

Bacardi, lime, mint, soda

### WATERMELON MARGARITA

Fresh watermelon, watermelon liq, tequila, lime

### PASSIONFRUIT MOJITO

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