

# MENU

## START

<b>MIXED OLIVES</b>	<b>8</b>
<b>PANE DI CASA</b>	<b>12</b>
Olives, Balsamic & Olive Oil	
<b>SPICED TATERS (VE)</b>	<b>10</b>
<b>PITA</b>	<b>16</b>
Roast Pepper & Chickpea Hummus, Pomegranate, Mint (VE*AV)	
<b>HALOUMI CHIPS</b>	<b>15</b>
Lime Aioli (V, GF)	
<b>ENOKI MASHROOM</b>	<b>15</b>
Pickle Fried, Sriracha Mayo (VE, GF)	
<b>CHORIZO AND HALOUMI</b>	<b>19</b>
Lemon & Chipotle Mayo	

## TAPAS

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

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

## MAINS

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

## SALADS & SIDES

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

## SOMETHING SWEET

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

### CRISPY PURI

Crunchy Pastry, Stuffed W Vege,  
Tamarind, Tzatziki (VE)

### CAJUN CALAMARI

Lime Aioli (GF)

### BEEF 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*