



# DOORS DOWN

## FOOD MENU

### BITES AND BEGINNINGS

#### VARIÉTÉ D'OLIVES [V,VE,GF] 10

RICH AND BUTTERY KALAMATA OLIVES AND TANGY ROBUST GREEN OLIVES

#### CHEESY JALAPENO BITES [V] 15

SOFT CHEESE CENTRE W CHUNKS OF SPICY JALAPENO AND CORN

#### CRUNCHY CROSTINI [V, VEAV, GF AV] 17

TOASTED SOURDOUGH BREAD TOPPED WITH A DELIGHTFUL MIX OF TANGY TOMATO AND BASIL, CREAMY GOAT CHEESE

#### GOLDEN HALOUMI CHIPS [V, GF] 18

SAVORY GOLDEN HALOUMI CHEESE, CRISPY FRIED TO PERFECTION AND SERVED WITH ZESTY DIPPING SAUCE

#### CLASSIC COCKTAIL PRAWN [GF] 21

SUCCULENT PRAWNS NESTLED ON A BED OF CRISP LETTUCE, TOPPED WITH OUR SIGNATURE COCKTAIL SAUCE AND A SQUEEZE OF FRESH LEMON

#### CHORIZO AND CHEESE BOARD [GFAV] 29

SPANISH CHORIZO, CREAMY BRIE, PLUMP OLIVES, AND SOURDOUGH BREAD.

DRINKS  
MENU



FOR DRINK  
SPECIALS  
PLEASE CHECK  
OUR SOCIALS

### TAPAS

#### CITRUS-KISSED SALMON CEVICHE [GF] 25

FRESH SALMON MARINATED IN ZESTY CITRUS JUICES, SERVED WITH AVOCADO SALSA AND CORN CHIPS

#### OCEAN'S DUO CRUDO [GF] 26

TANTALIZING FUSION OF FRESH SALMON AND TUNA, DELICATELY SLICED AND DRIZZLED WITH EXTRA VIRGIN OLIVE OIL, SCATTERED WITH BRINY CAPERS, AND FINISHED WITH A ZESTY SALSA VERDE

#### SPICED CALAMARI 25

DELICATELY SEASONED WITH LEMON PEPPER FOR A BURST OF CITRUSY FLAVOUR. SERVED WITH A SIDE OF ZESTY HARISSA MAYO

#### CHEESY PUMPKIN ARANCINI(5) [V, VEAV] 23

A SAVORY BLEND OF PUMPKIN AND HALLOUMI CHEESE, PERFECTLY FRIED TO GOLDEN PERFECTION. SERVED WITH A SIDE OF BASIL PESTO MAYO AND TOPPED WITH GRATED PARMESAN

#### TACO VEG(3) [V, VE, GFAV] 21

OUR VEGGIE TACO FEATURING CRISPY BATTERED CAULIFLOWER, PERFECTLY PAIRED WITH A REFRESHING MANGO CORIANDER SALSA

#### TACO GRILLED CHICKEN(3) [GFAV] 23

GRILLED CHICKEN TACOS, FEATURING TENDER CHICKEN GRILLED TO PERFECTION AND NESTLED IN WARM TORTILLAS. TOPPED WITH CREAMY AVOCADO PURÉE FOR A SMOOTH TEXTURE AND DRIZZLED WITH ZESTY SALSA CHIPOTLE MAYO



# DOORS DOWN

## FOOD MENU

### TAPAS

#### CRISPY CAULIFLOWER DELIGHT [(V, VE, GF)] 19

INDULGE IN OUR CRISPY CAULIFLOWER DELIGHT, WHERE PERFECTLY BATTERED CAULIFLOWER MEETS THE TROPICAL TANG OF MANGO SALSA

#### BUTTERMILK BLISS CHICKEN [GF] 25

OUR BUTTERMILK BLISS CHICKEN, FEATURING TENDER AND JUICY CHICKEN SMOTHERED IN A CREAMY BUTTERMILK MARINADE, PAIRED WITH A REFRESHING SIDE OF CRISP SLAW

#### FLAMING BUFFALO WINGS [GF] 22

COOKED TO PERFECTION AND DRENCHED IN OUR SIGNATURE BUFFALO SAUCE. EACH BITE IS A FIERY EXPLOSION OF FLAVOUR

#### CHEESEBURGER SLIDERS(2) 24

EXPERIENCE THE CLASSIC AMERICAN TASTE IN EVERY BITE OF OUR CHEESEBURGER SLIDERS, FEATURING JUICY BEEF PATTIES, MELTED AMERICAN CHEESE, CRUNCHY ONION, AND TANGY PICKLE, ALL WRAPPED UP IN OUR SIGNATURE BURGER SAUCE.

#### LOADED BEEF NACHOS [GF] 28

DIVE INTO OUR LOADED BEEF NACHOS, A MOUNTAIN OF CRISPY CORN CHIPS GENEROUSLY TOPPED WITH SEASONED GROUND BEEF, MELTED CHEESE, ZESTY TOMATO SALSA, CREAMY AVOCADO, TANGY SOUR CREAM, AND FRESH CORIANDER

### MAIN COURSE MARVELS

#### GOLDEN SEARED CALAMARI 32

DELICATELY PAN-FRIED CALAMARI, SERVED WITH WARM SOURDOUGH BREAD AND DRIZZLED WITH EXTRA VIRGIN OLIVE OIL, PERFECTLY COMPLEMENTED BY A SPICY CHILI GARLIC PASTE

#### CRISPY COASTAL CATCH 30

FLAKY FILLET OF FISH, LIGHTLY COATED IN A CRISPY GOLDEN BATTER, ACCOMPANIED BY A GENEROUS SERVING OF SHOESTRING FRIES AND A SIDE OF FRESH GARDEN SALAD

#### SUCCULENT LAMB 38

EXPERTLY MARINATED IN OUR SPECIAL 3DD SAUCE FOR A BURST OF UNIQUE FLAVOUR. ACCOMPANIED BY A REFRESHING CRÈME MINT SAUCE AND SERVED ALONGSIDE SEASONAL ROASTED VEGETABLES

#### ZESTY TEQUILA LIME CHICKEN GRILL 35

EXPERIENCE THE BOLD FLAVORS OF MEXICO IN OUR GRILLED CHICKEN, MARINATED IN A TANGY BLEND OF TEQUILA, LIME, GARLIC, AND SPICES, SERVED WITH A FRESH AND FLAVORFUL BLACK BEAN SALAD

#### CRISPY BREADED CHICKEN MEDALLIONS 30

DELICIOUSLY TENDER CHICKEN BREAST, LIGHTLY BREADED AND FRIED TO GOLDEN PERFECTION, SERVED WITH GOLDEN FRIES AND A FRESH GARDEN SALAD

#### PARMESAN CHICKEN MEDLEY 32

TENDER CHICKEN BREAST COATED IN A CRISP BREADCRUMB CRUST, SMOTHERED IN RICH MARINARA SAUCE, AND MELTED MOZZARELLA CHEESE SERVED WITH GOLDEN FRIES AND A FRESH GARDEN SALAD

DRINKS  
MENU



FOR DRINK  
SPECIALS  
PLEASE CHECK  
OUR SOCIALS



# DOORS DOWN

## FOOD MENU

### MAIN COURSE MARVELS

#### SAVORY EGGPLANT PARMIGIANA[V] 30

TENDER SLICES OF BREADED EGGPLANT, LAYERED WITH MARINARA SAUCE AND MELTED MOZZARELLA CHEESE, SERVED WITH A SIDE OF CRISPY FRIES AND A FRESH GARDEN SALAD

#### PRIME SCOTCH CUT STEAK 37

INDULGE IN A SUCCULENT SCOTCH FILLET STEAK, PERFECTLY GRILLED TO YOUR LIKING, ACCOMPANIED BY A POTATOES AND SEASONAL VEGETABLES

#### SMOKED BBQ RIB FEAST

FALL-OFF-THE-BONE TENDER BBQ PORK RIBS, SLOW-COOKED TO PERFECTION AND GENEROUSLY GLAZED WITH OUR SIGNATURE BARBECUE SAUCE. SERVED WITH A SIDE OF CRISPY, GOLDEN CHIPS AND A REFRESHING SLAW FEATURING CRISP CABBAGE, CARROTS, AND A TANGY DRESSING 39

### SALAD & SIDE SELECTIONS

#### SEASONED FRIES [V, VE] 12

CRISPY ON THE OUTSIDE AND FLUFFY ON THE INSIDE, EXPERTLY SEASONED WITH OUR SPECIAL BLEND OF HERBS AND SPICES.

DRINKS MENU



FOR DRINK SPECIALS PLEASE CHECK OUR SOCIALS

### SALAD & SIDE SELECTIONS

#### AVO AND HALLOUMI SALAD [V, VE, GF] 23

INDULGE IN THE CREAMY RICHNESS OF AVOCADO, PAIRED HARMONIOUSLY WITH TENDER PUMPKIN, CRISP SPINACH, PEPPERY ROCKET, AND GOLDEN SEARED HALOUMI

#### CRISP PEAR ROCKET SALAD 21

ADD GRILLED CHICKEN \$5 OR GRILLED SALMON \$7

A HARMONIOUS BLEND OF PEPPERY ROCKET, SWEET PEAR, AND NUTTY PARMESAN, WITH A LIGHT DRESSING THAT ELEVATES THE FRESHNESS OF EACH INGREDIENT

### DESSERTS

#### GAYTIME SUNDAE 15

#### BELGIAN MINI WAFFLES 15

BANANA ICE CREAM, MAPLE SYRUP, WALNUT, STRAWBERRY

#### CHURROS 15

CHOCOLATE AND CARAMEL DIPPING SAUCE, STRAWBERRY

ADD TO ANY DESSERT 7  
BUTTERSCOTCH SCHNAPPS/  
WHITE CREME DE CACAO/  
KAHLUA/  
BAILEYS

VE(VEGAN), V(VEG), GF(GLUTEN FREE), GFAV(GLUTEN FREE AVAILABLE), VEAV(VEGAN AVAILABLE)  
PLEASE ADVISE ANY ALLERGIES AND DIETARY REQUIREMENTS PRIOR TO ORDERING  
GLUTEN FREE \$2 EXTRA  
CAKEAGE \$2PP



# DOORS DOWN

## SET FOOD MENU

MIN. 2 PEOPLE

### CLASSIC BANQUET \$49

HOUSE WINE OR  
PREMIUM BEER – CHOOSE ONE  
CRUNCHY CROSTINI [V, VEAV, GF AV]  
CRISPY CAULI DELIGHT [(V, VE, GF)]  
BUTTERMILK BLISS CHICKEN [GF]  
PARMESAN CHICKEN MEDLEY

### EQUISITE BANQUET \$69

CLASSIC COCKTAIL – CHOOSE ONE  
CHORIZO AND CHEESE BOARD [GFAV]  
CITRUS-KISSED SALMON CEVICHE [GF]  
CHEESY PUMPKIN ARANCINI [V, VEAV]  
FLAMING BUFFALO WINGS [GF]  
CHEESEBURGER SLIDERS  
PRIME SCOTCH CUT STEAK

### ROYAL BANQUET EXTRAVAGANZA \$79

ONE SIGNATURE COCKTAIL OF  
YOUR CHOICE

GOLDEN HALOUMI CHIPS [V,GF]  
CLASSIC COCKTAIL PRAWN [GF]  
SPICED CALAMARI  
BUTTERMILK BLISS CHICKEN[GF]  
TACO VEG [V,VE,GFAV]  
SUCCULENT LAMB CUTLETS

*VE(VEGAN), V(VEG), GF(GLUTEN FREE), GFAV(GLUTEN FREE  
AVAILABLE), VEAV(VEGAN AVAILABLE)  
PLEASE ADVISE ANY ALLERGIES AND DIETARY REQUIREMENTS PRIOR  
TO ORDERING  
GLUTEN FREE \$2 EXTRA  
CAKEAGE \$2PP*



# DOORS DOWN LUNCH MENU

## BOTTOMLESS DRINKS

90MINS OF BOTTOMLESS  
COCKTAILS OR WINE &  
SANGRIA OR BEER PACKAGE  
\*\$45PP

### COCKTAILS \$50PP

CLASSIC MARGY,  
STRAWBERRY DAQUIRI,  
LYCHEE MARTINI, COSMO, MOJITO,  
FRENCH MARTINI, MANGO DAIQUIRI,  
MOSCOW MULE, LYCHEE DAQUIRI,  
MIDORI SPLICE, MOSCOW MULE

### SANGRIA & WINE / BEER \$45PP

SANGRIA - ROSE, WHITE & LYCHEE OR RED

WHITE WINE  
FIORE MOSCATO, POCKETWATCH PINOT GRIS,  
PIKORVA SAUVIGNON BLANC, ANNAIS  
ORGANIC CHARDONNAY

SPARKLING  
SECRET GARDEN BRUT SARKLING

RED  
WILDFLOWER 2019 CABERNET SAUV, CIRCA 2020  
SHIRAZ

BEER  
PERONI, ASAHI, CORONA, BLONDE, GREAT  
NORTHERN,  
HEINEKEN ZERO, SOMERSBY CIDER

*\*BOTTOMLESS OPTIONS CAN ONLY BE  
ADDED WITH SET MENU DUE TO RSA  
REGULATIONS.*

## LUNCH BANQUET \$55

CRUNCHY CROSTINI

[V, VEAV, GF AV]

CHEESY PUMPKIN ARANCINI

[V, VEAV]

SPICED CALAMARI

FLAMING BUFFALO WINGS [GF]

PRIME SCOTCH CUT STEAK

## WHAT'S ON

### HAPPY HOUR

EVERYDAY 5.30-7 PM

\$14 CLASSIC COCKTAILS\*

\$7 SHOUSE WINES &  
STANDARD BEERS

### TACO & TEQUILA THURSDAY

\$6 TACO\*

\$12 MARGY\*

### BOTTOMLESS BOOZY SUNDAYS

5 - COURSE LUNCH SET MENU &  
BOTTOMLESSCOCKTAILS

FOLLOW US &  
STAY UPDATED WITH DEALS AND EVENTS



Facebook



Instagram

*VE(VEGAN), V(VEG), GF(GLUTEN FREE), GFAV(GLUTEN FREE  
AVAILABLE), VEAV(VEGAN AVAILABLE)  
PLEASE ADVISE ANY ALLERGIES AND DIETARY REQUIREMENTS PRIOR  
TO ORDERING  
GLUTEN FREE \$2 EXTRA  
CAKEAGE \$2PP*

info@3doorsdown.com.au

(02) 9543 9999

PLEASE NOTE THAT OUR FOOD ITEMS WILL BE SERVED IN A  
SEQUENCE, ONE DISH AT A TIME. IF YOU WOULD LIKE TO HAVE ALL  
YOUR DISHES SERVED AT THE SAME TIME, PLEASE LET YOUR SERVER  
KNOW AND WE WILL DO OUR BEST TO ACCOMMODATE YOUR  
REQUEST.