

DOUBLESHOT

LUNCH until 6pm

Smaller Plates

- 58 **Baby Kale Salad** ✓
Quinoa, strawberries, Pecorino Romano, and almonds in a balsamic honey dressing.
- 78 **Roasted Cauliflower**
Cauliflower florets with a savoury anchovy and garlic sauce.
- 108 **Smoked Salmon on Brioche**
24-hour house cured and smoked Norwegian salmon with capers, pickled red onion and dill cream cheese.
- 68 **Hummus with Tahini** ✓
Puréed chickpeas with sesame and olive oil, served with house flat bread.
- 68 **Crispy Brussels Sprouts**
Vietnamese vinaigrette with mint and cilantro.
- 88 **"MF" Potatoes** ✓
Batons of thin sheets of potato, fried until crisp, served with a spicy sauce and house-made aioli.

Larger Plates

- 128 **Avocado Toast "2.0"**
Fresh, whole avocado, served with toasted olive bread and four different garnishes: chorizo sausage, burrata cheese, Japanese egg yolk, and togarashi-mango.
(✓ option available)
- 158 **"Katsu-sando"**
Japanese-inspired Ibérico pork cutlet sandwich in toasted brioche with house-made aioli.
- 168 **"Kurobuta" Pork Belly Bun**
Kagoshima pork, slow cooked then grilled in our espresso BBQ sauce, on a brioche bun with purple cabbage slaw; served with fries.
- 168 **The Ultimate Bacon Carbonara**
Sausage Commitment thick-cut bacon, Japanese egg yolks, Pecorino Romano, and spaghetti.
- 138 **Smoked Chicken Caesar Salad**
Baby gem lettuce tossed in a traditional creamy anchovy and garlic dressing, with house-smoked chicken breast, Parmigiano Reggiano, and crispy Ibérico ham.
- 178 **Beef Tartare & Frites**
Hand-cut "Fassona" beef with shallots, gherkins, cherry peppers, and Japanese egg yolk; served with fries.
- 168 **DOUBLESHOT Cheeseburger**
Australian Rangers Valley Wagyu, American Cheddar, caramelised onions, secret burger sauce, on a brioche bun; served with fries.
- 228 **DOUBLE Prawn Pasta**
Wild-caught gamba roja and Carabinero prawns on spaghetti with garlic and tomato.

Sweets

- 88 **Turkish Coffee Panna Cotta**
Single origin Colombia Huila with a cinnamon and cardamom spiced syrup. (Decaf)
- 68 **Burnt Cheesecake**
The famous Basque cheesecake from "La Viña" in San Sebastián.
- 68 **Seasonal Fruit Tart**
Our pastry chef's creation; please ask our servers for today's selection.

Lunch Special

Order any large plate and get one of the below sides for free!

Baby Kale Salad
Crispy Brussels Sprouts
Roasted Cauliflower
24-month Ibérico ham

Add a glass of our house wine for \$40

Available weekdays 11am-3pm (except holidays).
Requires participation of the entire table.

DOUBLESHOT

DINNER after 6pm

Smaller Plates

- 78 **Roasted Cauliflower**
Cauliflower florets with a savoury anchovy and garlic sauce.
- 68 **Crispy Brussels Sprouts**
Vietnamese vinaigrette with mint and cilantro.
- 88 **Heirloom Carrots ✓**
Sautéed heirloom carrots with harissa, served with Greek yogurt.
- 108 **Smoked Salmon on Brioche**
24-hour house cured and smoked Norwegian salmon with capers, pickled red onion and dill cream cheese.
- 198 **Boston Lobster Roll "2.0"**
Whole Boston Lobster, served with toasted brioche, avocado, Amalfi lemon peel, pickled red onion, celery, and house aioli.
- 68 **Hummus with Tahini ✓**
Puréed chickpeas with sesame and olive oil, served with house flat bread.
- 88 **"MF" Potatoes ✓**
Batons of thin sheets of potato, fried until crisp, served with a spicy sauce and house-made aioli.
- 138 **Smoked Chicken Caesar Salad**
Baby gem lettuce tossed in a traditional creamy anchovy and garlic dressing, with house-smoked chicken breast, Parmigiano Reggiano, and crispy Ibérico ham.
- 168 **Beef Tartare**
Hand-cut "Fassona" beef with shallots, gherkins, cherry peppers, and Japanese egg yolk.

Larger Plates

- 168 **MFC (Miguel's Fried Chicken)**
A half spring chicken, soaked in buttermilk overnight and fried to crispy perfection. Served with DOUBLESHOT hot sauce and purple slaw. Finger lickin' good.
- 198 **Crispy Duck Leg**
Slow-cooked duck leg, crispy skin, green apple purée, and shallots.
- 298 **Wagyu Steak**
250g Rangers Valley Australian Wagyu bavette with chimichurri, creamy potatoes, and sherry-glazed carrots.
- 198 **Lamb Ragù "Strigoli" Pasta**
Australian lamb shoulder slow-braised with San Marzano tomato over short pasta.
- 228 **Ora King Salmon**
Seared skin-on salmon fillet with burnt eggplant mash and semi-dried cherry tomato.
- 208 **Charred Octopus**
Galician octopus with sautéed broccolini in a warm tomato and Amalfi lemon vinaigrette.
- 268 **DOUBLE Prawn Pasta**
Wild-caught gamba roja and Carabinero prawns on spaghetti with garlic and tomato.
- 288 **Creamy Scallop and Carabinero Rice**
Japanese scallops and Spanish red prawns cooked in a rich seafood stock.

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