



@18knotsrooftopbar | @DoubletreeWaterfront

## SMALL BITES

---

<b>Mixed marinated local olives</b> <i>GF, V, Veg</i>	15
Rosemary & confit garlic	
<b>Prawns cigars (5pcs)</b>	16
Ginger & plum dip	
<b>Crispy spiced squid tentacles</b>	21
Spiced salt, Nam jim	
<b>Doubletree signature fries</b> <i>GF</i>	15
Parmesan, truffle aioli	
Add loaded with bacon and cheese \$5	
<b>Cauliflower popcorn</b> <i>V</i>	16
Gochujan emulsion	
<b>Pumpkin Arancini bites (6pcs)</b> <i>V, GF, VEG</i>	15
Pesto mayo	
<b>Open soft lamb taco</b>	9 ea
Slow cooked lamb, pickles, Tzatziki	
<b>Mini beef steak slider</b> <i>GFO</i>	9 ea
Angus beef fillet, tomato relish, smoky BBQ, lettuce	
<b>Mini vegan burger</b> <i>GFO, V</i>	9 ea
Vegan pattie, pesto, beetroot relish	

## TO SHARE

---

<b>Doubletree grazing board</b> <i>GFO</i>	42
House made chutneys, duck liver pate, jamon, bresaola, marinated olives, fetta and lavosh,	
<b>Artisan Cheese Platter</b> <i>GFO</i>	36
Selection of local & international cheese, dried fruits, walnuts, quince paste, muscatels and crackers	

GF: GLUTEN FREE | GF: GLUTEN FREE OPTION | V: VEGETARIAN | VEG: VEGAN

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

Please note, a menu is subject to change based on supplier availability. Credit card payment incur a 2% merchant service fee, please note a 15% surcharge applies on public holidays'

## FLAME ROASTED SKEWERS

---

\*All skewers come with smoky chipotle coleslaw

\*Build your own tasting plate, choose any 5 for \$40

<b>Exmouth Tiger Prawn</b> <i>GF, DF</i>	10 ea
Fresh lemon and parsley	
<b>Lemon Peppered Chicken</b> <i>GF</i>	9 ea
Drizzled with ranch dressing	
<b>Lamb Kofta</b> <i>GF</i>	9 ea
Preserved lemon and cumin yoghurt	
<b>Angus Beef</b> <i>GF, DF</i>	9 ea
Marinated beef with Thai herbs and spices	
<b>Char Siu Pork Belly</b> <i>DF</i>	9 ea
Slow cooked pork belly brushed with Char Siu sauce and toasted sesame	
<b>Abrolhos Island Octopus</b> <i>GF, V</i>	10 ea
chimichurri and lemon	
<b>Halloumi &amp; Pumpkin</b> <i>GF, V</i>	9 ea
Sumac aioli	

GF: GLUTEN FREE | GF: GLUTEN FREE OPTION | V: VEGETARIAN | VEG: VEGAN

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

Please note, a menu is subject to change based on supplier availability. Credit card payment incur a 2% merchant service fee, please note a 15% surcharge applies on public holidays'