



SHARES

Chorizo, Olives, Grilled Bread	16
Trio Mushrooms & Truffle Arancini <i>basil sugo (v, gf)</i>	15
Jean's Twice Cooked Spicy Sticky Chicken Wings (gf)	16
Crumbed S&P Calamari <i>lemon aioli (gfo)</i>	18
Margherita Panini Pizzette (v)	16
Garlic Prawns Panini Pizzette	24
Crispy Five Spice Duck Spring Roll <i>plum sauce</i>	15
Tacos Duo <i>peri peri chicken or grilled fish</i>	16
Chips <i>herb salt, aioli (v, gf, vg)</i>	9
Sweet Potato Wedges <i>sour cream (v, gf, vg)</i>	12

PUB GRUB *(all come with chips)*



Add-ons egg +3, wagyu pattie +5, avocado +3

The Melbourne Burger <i>wagyu beef, streaky bacon, melted cheese, beetroot, lettuce, house tangy aioli</i>	22
Chicken Royale Burger <i>topped with melted cheese, streaky bacon, lettuce, house tangy mayo</i>	20
West End Steak Sanga <i>Angus beef striploin, streaky bacon, grilled onions, rocket, beetroot, hickory sauce, house tangy mayo</i>	24

Chicken Parmi <i>tomato basilico, melted mozzarella, salad</i>	25
Beer Battered Snapper <i>salad, tartare sauce (gf)</i>	25
Homemade Falafel Burger <i>chickpea patty, haloumi, grilled mushrooms, beetroot, guacamole, sour cream (v, vg)</i>	21

BIGGER PLATE



Add-ons garlic prawns +8

350g Angus T-Bone Steak <i>choice of jus, peppercorn or mushroom sauce (gf)</i>	30
Fresh Fish of the Day (gf)	30
St Louis Pork Ribs <i>smoky hickory sauce basting (gf)</i>	30

De Baun's Chicken Salad <i>avocado, cashew nuts, crispy fried noodles, garden salad, Thai dressing (gf)</i>	25
Slow Roasted Lamb Shank <i>rosemary jus (gf)</i>	28
Devil's Red Curry of Beef Brisket <i>pickled vegetables, aromatic rice (gf)</i>	25
Seafood Linguine <i>prawns, scallops, mussels, snapper, chilli, garlic and basilico sauce</i>	28
Butternut Pumpkin Gnocchi <i>roasted vegetables, ricotta, basilico sauce (gf, v, vg)</i>	24

SWEET CORNER

Sticky Date Pudding <i>ice cream, butterscotch sauce</i>	12
Vanilla Crème Brûlée <i>fresh berries (gf)</i>	12

DRINKS



CHAMPAGNE & PROSECCO



Segura Viudas Brut Reserve Heredad, <i>Spain</i>		99
Moet & Chandon Brut Imperial NV, <i>France</i>	20	110
San Martino Prosecco D.O.C.G. Extra Dry NV, <i>Italy</i>	11	49
House Pour Sparkling	9	39

RED WINE

“Prunotto” Barbera D’Alba, <i>Italy</i>		65
Tomfoolery Young Blood Shiraz, <i>SA</i>	11	49
Vasse Felix Filius Cabernet Sauvignon, <i>WA</i>	12	55
Howard Park Flint Rock Pinot Noir, <i>WA</i>	12	55
Guigal Cotes Du Rhone Rouge, <i>France</i>	14	65
House Pour Red	9	35

WHITE WINE

Leeuwin Estate Art Series Sauv Blanc, <i>WA</i>		65
Howard Park Miamup SBS, <i>WA</i>	11	49
Mad Fish Chardonnay, <i>WA</i>	11	45
Vavasour Marlborough, <i>New Zealand</i>	12	55
Marcarini Moscato D’Asti, <i>Italy</i>	13	59
House Pour White	9	35

ROSE

NV Bouchard Aine & Fils De France, <i>France</i>	11	49
Charles Melton Rose of Virginia, <i>SA</i>		55

PACKAGED BEER & CIDER

Peroni Leggera		9
Corona		9.5
Heineken		9.5
Matso’s Ginger Beer		12
The Hills Apple Cider		9
Carlton Zero (non-alcoholic)		8

TAP BEERS

As listed.

COCKTAILS

Available on request.

please note menu items are subject to availability



@debaunandco

