

# LITTLE BROTHER

Bar & Restaurant – Dunsborough

## Share Plates

|                                                                               |            |                                                                                                        |               |
|-------------------------------------------------------------------------------|------------|--------------------------------------------------------------------------------------------------------|---------------|
| Grilled yallingup woodfired bread with organic olio bello whole green olives  | [DF] 10    | Tasmanian pepperberry fried squid with lemon                                                           | [GF,DF] 16    |
| Fried soy mirin chicken wings with a miso mayo                                | [DF,GF] 14 | Zesty rocket pesto salad with confit heirloom tomatoes, parmesan and smoked ricotta                    | [VG/VA,GF] 16 |
| Mediterranean marinated prawns with a tomato chili dipping sauce              | [GF] 20    | Fries with aioli                                                                                       | [GFA] 9       |
| Crispy pork belly in a nuoc cham sauce, fresh herbs and a green paw paw salad | [GF] 18    | Grilled zucchini and haloumi on a bed of smoked eggplant hummus, topped with kasundi and pumpkin seeds | [VG/VA,GF] 16 |

## Burgers

Served in a milk loaf bun, gluten free option available for \$2 extra. All burgers come with fries on the side.

|                                                                                |    |                                                                               |            |
|--------------------------------------------------------------------------------|----|-------------------------------------------------------------------------------|------------|
| <b>Cheeseburger</b>                                                            | 16 | <b>Grilled chicken</b>                                                        | 17         |
| Beef patty, cheese, tomato relish, mustard, pickles, white onion               |    | Grilled chicken breast, avocado, bacon, lettuce, mayo, tomato relish          |            |
| <b>Classic beef</b>                                                            | 18 | <b>Turkish falafel</b>                                                        | [VG/VA] 16 |
| Beef patty, cheese, tomato, lettuce, mayo, tomato relish, pickles              |    | Falafel patty, tomato kasundi, roast capsicum, chipotle mayo, lettuce, tomato |            |
| <b>Fillet steak burger</b>                                                     | 20 | <b>Chef Special</b>                                                           | 20         |
| Grilled steak, caramelised onion, cheese, tomato, lettuce, mayo, tomato relish |    | See the board or ask a member of staff                                        |            |

### Extras

+ 0.50

Mayonnaise  
American mustard  
Tomato relish  
BBQ sauce

+ 2

Caramelised onion  
Bacon  
Jalapenos  
Beetroot  
Extra cheese

+ 3

Double patty  
Avocado

## Dessert

|                                                                            |         |
|----------------------------------------------------------------------------|---------|
| <b>Chocolate Brownie</b>                                                   | [GF] 10 |
| Chocolate milk stout brownie, salted caramel, popcorn, chocolate ice cream |         |

[VG] = Vegetarian

[VA] = Vegan available

[GF] = Gluten free

[DF] = Dairy free

Please order at the bar

Please advise staff of any allergies or dietary requirements

# Beer & Cider

## ON TAP

|                               | ABV % | SCHOONER / PINT |   |    |
|-------------------------------|-------|-----------------|---|----|
| <b>Black Brewing Co</b>       |       |                 |   |    |
| Apple cider                   | 5     | 8               | / | 10 |
| Lager                         | 4.8   | 8               | / | 10 |
| Honest Ale                    | 4.5   | 8               | / | 10 |
| Pale Ale                      | 5.5   | 8               | / | 10 |
| <b>Rocky Ridge Brewing Co</b> |       |                 |   |    |
| Ace American Pale Ale         | 6.2   | 8               | / | 10 |
| <b>Eagle Bay Brewing Co</b>   |       |                 |   |    |
| Kolsch                        | 4.7   | 8               | / | 10 |
| <b>Beerfarm</b>               |       |                 |   |    |
| American IPA                  | 5.6   | 8               | / | 10 |

## PACKAGED

|                            | ABV % | BTL / CAN |
|----------------------------|-------|-----------|
| Boston Brewing Ginger Beer | 3.0   | 10        |
| Black Brewing Fresh Ale    | 4.5   | 8         |
| Stone & Wood Pacific Ale   | 4.4   | 9         |
| Black Brewing Saison       | 4.8   | 8         |
| Feral Hop Hog              | 5.8   | 10        |
| Black Brewing IPA          | 6.4   | 8         |
| Colonial Australian IPA    | 6.5   | 9.5       |
| Bao Bao Milk Stout         | 4.5   | 8         |
| Colonial Small Ale         | 3.5   | 9         |

# Wine

|                                                              | GLS  | BTL |                                                     | GLS  | BTL |
|--------------------------------------------------------------|------|-----|-----------------------------------------------------|------|-----|
| <b>Sparkling</b> Azahara Sparkling, Murray Darling, Victoria | 8    | 35  | <b>Rose</b> Ground to Cloud, 2017, M. River         | 8    | 35  |
| Bianca Vigna Prosecco, NV, Italy                             | 12   | 55  | Blind Corner, 2017, M. River                        |      | 45  |
| Billiecart Brut NV, Eppernay, France                         |      | 110 |                                                     |      |     |
|                                                              |      |     | <b>Red</b> The Sum Pinot Noir, 2017, Great Southern | 8    | 35  |
| <b>White</b> Ground to Cloud SSB, 2017, M. River             | 8    | 35  | Juniper 'Small Batch' Tempranillo, 2017, M. River   | 9    | 40  |
| Credaro Pino Gris, 2017, M. River                            | 8    | 35  | Windance Shiraz, 2017, M. River                     | 10   | 45  |
| Higher Plane Fumé Blanc (Sav Blanc), 2017, M. River          | 8.50 | 38  | Blind Corner Cabernet, 2017, M. River               | 11.5 | 50  |
| Si Vintners White (Sem, Chard), 2015, M. River               | 10   | 45  | Windance Cabernet Merlot, 2017, M. River            | 10   | 45  |
| Wines of Merrit Chenin, 2016, Margaret River                 |      | 64  |                                                     |      |     |
| Vasse Felix Premier Chardonnay, 2017, M. River               | 12.5 | 55  |                                                     |      |     |
| Ground to Cloud Chardonnay, 2016, Calgardup                  | 10   | 45  | <b>Sweet</b> Windance Reserve Tokay 500mL           | 8.5  | 70  |
| Pierro Chardonnay, 2017, M. River                            |      | 90  |                                                     |      |     |

# Cocktails

|                           |                                                |    |                             |                                                                                                                           |    |
|---------------------------|------------------------------------------------|----|-----------------------------|---------------------------------------------------------------------------------------------------------------------------|----|
| <b>Kir Royale</b>         | chambord, sparkling wine                       | 10 | <b>Long Island Iced Tea</b> | vodka, tequila, gin, rum, cointreau, lemon, cola                                                                          | 17 |
| <b>Aperol Spritz</b>      | aperol, prosecco, soda                         | 12 | <b>Lychee Martini</b>       | vodka, lychee liqueur, dry vermouth, lychee syrup                                                                         | 14 |
| <b>Negroni</b>            | campari, gin, sweet vermouth                   | 15 | <b>Espresso Martini</b>     | kraken, kahlua, espresso                                                                                                  | 18 |
| <b>Mai Tai</b>            | havana rum, kraken, disaronno, cointreau, lime | 16 | <b>Sours</b>                | choose your spirit - amaretto, johnnie walker whiskey or havana blanco rum, lemon, bitters, whites                        | 16 |
| <b>Coconut Margarita</b>  | tequila, cointreau, lime, coconut syrup        | 15 | <b>Old Fashioned</b>        | choose your spirit - makers mark bourbon, appleton estate rum or el jimador reposado tequila, bitters, sugar, orange zest | 16 |
| <b>Strawberry Collins</b> | gin, lemon, strawberry, cucumber, soda         | 14 |                             |                                                                                                                           |    |