



SMALL BITES

Spanish Chorizo 24

mixed olives, grilled Turkish bread, dip, EVOO & balsamic (gfo)

Recommended

Serrano Jamon, Manchego Croquettes 19

sweet chilli sauce (4pcs)

Local Mushrooms & Truffle Arancini 18

spicy tomato chutney (gf, v, vg)

Fried Chicken Karaage 20

kewpie mayo, lemon

S&P Squid 21

tartare sauce, crispy garlic, chilli, coriander (gfo + 3.5)

Chips 10.5

herb salt, aioli (gf, v, vgo)

*loaded with cheese, bacon & mayo +5

Seasoned Wedges 12.5

sweet chilli sauce (gf, v, vg)

Recommended

Onion Rings 10.5

crisp homemade onion rings, dipping sauce (v)

MAINS *please see board for chef's specials*

De Baun's Thai Salad 28

Asian mix, red onion, tomatoes, capsicum, cashew, fresh herbs, rice noodles, chilli & lime dressing (gf, vo)

*choice of grilled chicken or shaking beef

Kale Falafel Burger 22

mixed mushrooms, fresh tomato, grilled onions, avocado, rocket, vegan mayo, chips (v, vg)

Southern Fried Chicken Burger 23

fried chicken, charcoal bun, tomato, pickles, jalapeno, burger sauce, chips, side of coleslaw

Recommended

Nasi Goreng with Grilled Chicken Skewers 28

Chef special fried rice topped with fried egg, sambal, crispy shallots, chicken skewers (gf)

Lobster Linguine 38

fresh from Geraldton, with chilli, garlic and basilico sauce

Spinach Ricotta Ravioli 28

with avocado and mushroom alfredo sauce (v)

Lamb Cutlets 38

pan-fried parmesan crumbed cutlets with fresh herbs, chips, salad, signature black peppercorn sauce

PUB CLASSICS

Recommended

Surf & Turf Steak Sangra 35

Nominated for 2024 WA's Best Steak Sandwich Competition
Margaret River beef sirloin, tiger prawn, garlic chive sauce, crispy onion rings, BBQ sauce, toasted Turkish sesame bread, beer-battered chips

The Melbourne Burger 25

wagyu beef, streaky bacon, melted cheese, tomato, grilled onions, lettuce, house aioli, chips

DB's Steak Sangra 29

Margaret River beef sirloin, streaky bacon, Kalbarri egg, melted cheese, fresh tomato, grilled onion, Jack Daniel's BBQ sauce, aioli, chips

Chicken Parmigiana 29

tomato basilico sauce, melted mozzarella, salad, chips

Beer Battered Fish of the Day 28

salad, tartare sauce, chips (gfo + 3.5)

Recommended

Black Angus 280g Scotch Fillet 40

served with salad, chips, red wine jus (gf)

SWEET TOOTH

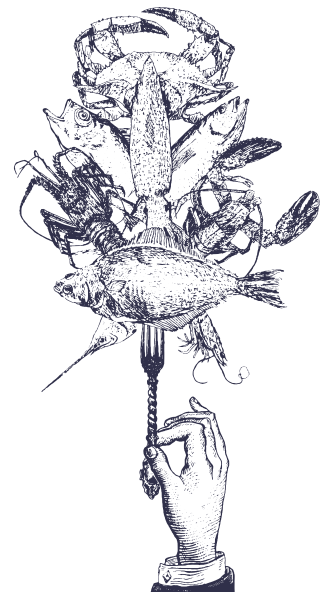
Creme Brulee 12

served with almond biscotti (gfo)

Recommended

Ferrero Rocher 12

almond biscuit base, milk chocolate mousse, premium French couverture chocolate, praline mousse with hazelnut and almond



Please place your order at the bar counter, thank you!



Monday-Friday from 11.30am
Saturday from 2.00pm

Email us at
events@melbournehotel.com.au
for groups larger than 20

 @debaunandco

 De Baun & Co

CHAMPAGNE & PROSECCO

	glass	bottle
Moet & Chandon Brut Imperial NV <i>France</i>	22	125
Chandon Brut NV <i>Victoria</i>	13	59
San Martino Prosecco D.O.C. Extra Dry <i>Italy</i>	13	59
House Pour Sparkling	11	49

RED WINE

St Hugo Cabernet Sauvignon <i>Coonawarra</i>		89
Pierro Cabernet Sauvignon Merlot LTC.f <i>Margaret River</i>		79
Vasse Felix Filius Cabernet Sauvignon <i>WA</i>	14	59
Marchand & Burch Villages Pinot Noir <i>Great Southern</i>	15	69
Langmeil Valley Shiraz <i>Barossa Valley</i>	14	59
House Pour Red	11	49

WHITE WINE

Cloudy Bay Sauvignon Blanc <i>New Zealand</i>		79
Pewsey Vale Riesling <i>Eden Valley</i>	14	65
Forest Hill Sauvignon Blanc <i>Great Southern</i>	13	55
Via Caves Chardonnay <i>Margaret River</i>	14	59
Puiattino Pinot Grigio <i>Italy</i>	15	59
NV, Volodi Farfalle, Moscato D'Asit <i>Italy</i>	14	59
House Pour White	11	49

ROSE

NV Bouchard Aine & Fils De France <i>France</i>	13	55
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BEER & CIDER

Gage Roads Pinky's Sunset Apple Cider		12
Boston Tingletop Ginger Beer		13.5
Gwei Lo Rainbow Sherbet Sour		14.5
Maui Bikini Blonde Lager		13.5
Nomad Rollin Haze Pale Ale		13
Nomad Budgy Smuggler Pale Ale		13
Nomad Trooper XPA		14
Little Creatures Flying Low 0%		9.5

COCKTAILS

Available on request



please note menu items are subject to availability