



AUTHENTIC
BASQUE CUISINE



A.P BAKERY™
Artisanal Loaf

4pp
Served w/ Whipped
Espelette Butter
LA BOQUERIA

Sliced to Order

Warm Olives (GF, V) 9
36 months Ibérico de Cebo
Jamón (GF) 36
Serrano Jamón (GF) 22
Stone Axe MB9+ Wagyu Bresaola (GF) 36
Basque Paté,
Espelette Pepper (GF) 6
Spanish Petit Fuet, Picos 15
Basque Saucisson (GF) 14
Iberico Pate (GF) 16

HOUSE
CROQUETAS

Served w/ Shaved Ossau Iraty,
Sauce Gribiche

8ea



- Ham & Cheese
- Confit Duck
- Bacalao Fish

OUR
Desserts

Blood Orange Sorbet (GF, V) 14
In his shell
Churros 14
Dulce de leche or Nutella
Crema Catalana (GF) 14
Flamed at the table, Red Fruit Coulis
Burnt Basque Cheesecake of the day 15
Ask our server the flavour

DEUX FRÈRES

PINTXOS & BAR

PINTXOS
FROM THE COUNTER

A small snack, typically eaten in bars, traditional in northern
Spain and especially popular in the Basque country.

Tomato, Serrano Ham 8ea Gildas (GF) 6ea
Guindilla, Olive, Anchovy
Brie Cheese, Serrano Ham, Walnut, 9ea Ibérico Jamón Bocadillos 12ea
Honey
Brioche, Foie Gras, Onion Jam 12ea Wagyu Tartare, Anchovy, Guindilla 12ea
Prepared with Wagyu Raw Meat

Lobster Brioche Roll 16ea
Served w/ Tarragon Mayonnaise

House Tapas
made on the day

Tuesday to Friday LUNCH ONLY (until sold out)
Paella 15

Traditional Spanish Rice, Prawns, Mussels, Calamari, Chorizo & Chicken

Boquerones (GF) 18 Ajo Soup (V) 12
Olive Oil & Vinegar marinated Anchovies,
Whipped Espelette Butter
Spanish Garlic Soup, Croutons, Truffle Oil
Gambas Al Ajillo (GF) 23 Grilled Green Asparagus (GF, V) 16
"Cooked at the table" Garlic Shrimps & Paprika
Shaved Basque Cheese, Crispy Garlic, Béarnaise
Tortilla de Patatas (GF, V) 20 Breaded Artichokes (V) 18
"A la Minute" Crumbed with Nuts, Romesco Sauce
Pimiento del Piquillo (GF) 10ea Calamari Frito (GF) 29
"Espinaler" Tuna & Goat Cheese Stuffed
Lemon Wedges, Homemade Aioli
Patatas Bravas (GF, V) 18 Pulpo a la Gallega (GF) 25
Deep Fried Potatoes, Brava Sauce, House Aioli
Pan Seared Octopus, Steamed Potatoes,
Salsa Brava
Piperade Basque (GF, V) 16 Torreznos 19
Onion, Espelette Peppers, Tomatoes & Fried Egg
Homemade 7 Days Dry Aged Crispy Kurobuta Pork Belly,
Chimichurri Rojo Sauce
Stuffed Tomato (GF, V) 19

Goat Cheese, Black Olive Crumb,
Balsamic Glaze

FROM OUR HIBACHI GRILL

180g Wagyu Rump Cap MBS 5+ (GF) 45
Port Wine Glaze, Confit Shallot
Txistorra "Chorizo" (GF) 23
Cider Glaze, Calvados Flamed at the Table
Chipirones "A la Plancha" 32
Parsley & Garlic



TRADITIONAL
PINTXOS BAR

BASQUE
FRENCH / SPANISH
imported products
OUR CHEESES

Served w/ Artisan Loaf and
Itxassou Cherries Jam



BLACK TRUFFLE MANCHEGO,
Hard Sheep Milk,
Spain (V) 18

MAHÓN
Soft to Hard Cow Milk
Menorca Spain (V) 14

OSSAU IRATY,
Hard Sheep Milk
Basque Country (V) 12

OUR

Conservas

Served w/
Patatas Fritas "Bonilla a la Vista"

Marinated Sardines,
France (GF) 26

Anchovy Fillet,
Spain (GF) 20

Tuna Belly,
Spain (GF) 41

Mussels Escabeche,
Spain (GF) 22



PLEASE NOTE ALL OUR DISHES ARE
HOMEMADE AND PREPARED FRESH TO ORDER

1.8% surcharge is applied to all credit cards payment, 15% surcharge
is applied on public holiday and 10% service is applied to all tables of
6+ guests. No BYO allowed.

Some dishes may contain allergens, including nuts.
For any dietary requirements, please consult your waiter

GF - Gluten Free V - Vegetarian





"PINTXOS -BITE-SIZED FINGERFOOD SERVED AT BARS AND TAVERNS, TYPICALLY AS A SNACK BEFORE DINNER - HAVE FORMED THE BACKBONE OF THE LOCAL FOOD CULTURE IN BASQUE COUNTRY SINCE THE 1940S.

STEPPING INSIDE DEUX FRERES YOU'LL FEEL AS IF YOU'VE JUST WANDERED THROUGH A MAZE OF COBBLESTONE STREETS AND STUMBLED INTO A BAR IN DONOSTIA - SAN SEBASTIAN

WHERE MAKING PINTXOS IS AN ART FORM, AND EATING THEM IS A SOCIAL EVENT!
WE OFFER A VARIETY OF SMALL PLATES - BOTH HOT AND COLD

FOR YOU TO PICK AND CHOOSE, ALONG WITH HOME-MADE VERMOUTH, ALL TO BE ENJOYED IN A BEAUTIFUL VENUE DESIGNED TO REFLECT THE OWNERS' OWN EUROPEAN HERITAGE"



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