



AUTHENTIC
BASQUE CUISINE

DEUX FRÈRES

— PINTXOS & BAR —

TRADITIONAL
PINTXOS BAR



Artisan Loaf
4p/Slice
Served w/ Whipped
Espelette Butter

LA BOQUERIA

Sliced to Order

- 36 months Ibérico de Cebo
Jamón (GF) 36
- Serrano Jamón (GF) 22
- Coppa de Cerdo (GF) 16
- Basque Paté,
Espelette Pepper (GF) 6
- Mortadella (GF) 14
- Basque Saucisson (GF) 14

HOUSE CROQUETAS

Served w/ Shaved Ossau Iraty,
Sauce Gribiche
8ea

- Ham & Cheese
Confit Duck
Bacalao Fish

OUR Desserts

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
- Gravlax, Crème Fraiche, Dill 8ea
- Brie Cheese, Serrano Ham, Walnut, Honey 9ea
- Brioche, Foie Gras, Onion Jam 12ea
- Ibérico Jamón Bocadoillos 12ea
- Gildas (GF) 6ea
Lemon, Olive, Anchovy
- Lobster Brioche Roll 16ea
served w/ Tarragon Mayonnaise

House Tapas made on the day

- Basque Country
Boquerones (GF) 18
Olive Oil & Vinegar marinated Anchovies
- Gambas Al Ajillo (GF) 23
"Cooked at the table" Spanish Garlic Shrimps
- Tortilla de Patatas (GF) 18
"A la Minute"
- "Espinaler" Tuna & Goat Cheese
Stuffed Piquillos Pepper (GF) 10ea
Roasted Pine Nuts
- Patatas Bravas (GF) 18
Deep fried Potatoes, Brava Sauce, House Aioli
- Piperade Basque (GF) 16
Typical Basque dish. Onion, peppers, tomatoes,
Fried egg, Espelette pepper
- Warm Olives (GF, V) 9
- Goat Cheese Stuffed Tomato,
Black Olive Crumb (GF, V) 19
- Cold Gazpacho Soup (GF, V) 12
- Patatas Aliñadas, 18
Cold potatoes, Egg, Tuna Salad from Cadiz, Spain
- Breaded Artichokes,
Romesco sauce (V) 18

FROM OUR HIBACHI GRILL

- 180g Wagyu Rump Cap MB5 + (GF) 42
Port Wine Glaze, Confit Shallot
- Txistorra "Chorizo" (GF) 23
Cider Glaze, Calvados flamed at the table
- Fresh Line Caught Chipirones Squid
"A la Plancha" (GF) 32
Parsley & Garlic

- 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
- "The Real" Basque Cake of the Day 14

BASQUE
FRENCH / SPANISH
imported products

OUR CHEESES

Served w/ Artisan Loaf and
Itxassou Cherries Jam

- Black Truffle Manchego,
Spain (V) 18
- Garrotxa,
Catalonia, Spain (V) 14
- Ossau Iraty,
Basque Country (V) 12

OUR Conservas

Served w/
Patatas Fritas "Bonilla a la Vista"

- Sardines, Piccanti all' Olio d'
Oliva,
Italy (GF) 26
- Anchovy Fillet,
Spain (GF) 20
- Razor Clams,
Spain (GF) 24
- 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 can contain some allergen and nuts.
For any dietary requirements, please consult your waiter

GF - Gluten Free V - Vegetarian





FRÈRES
& BAR —

“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”



DEUX I
— PINTXOS

@ DEUXFRERES DEUXFRERES

DEUXFRERES.COM.AU

CONTENTS

	PAGES
COCKTAILS	03
MOCKTAILS	03
BOTTLED BEERS & CIDERS	04
BASQUE/FRENCH/SPANISH APERITIFS	04
VERMÚT/QUINQUINA	05
PASTIS	05
OTHERS/DESSERT WINES/FORTIFIED	05
SPIRITS	06
WINE BY THE GLASS, CARAFE, PICHET	07
WHITE WINES BY BOTTLE	08
RED WINES BY BOTTLE	09





OUR COCKTAILS

16

— Our cocktails are made with freshly squeezed juices on the day —



Biarritz Colada

Pineapple & Coconut Rum, Demerara Syrup
& Coconut Crushed



Ciboure Mojito

Rum, Chambord, Passionfruit, Lime, Mint



Bayonne Split

Vodka, Dulce de Leche, & Crème de Banane



Manhattan to Guéthary

Whiskey, Orange Bitter, Strawberry, Tarragon



Itxassou Southside

Gin, Citrus, Cucumber, Mint & Thyme



Hendaye Spritz

Cognac, Cava Sparkling, Chamomile, Lavender



Bilbao Negroni

Coriander infused Gin, Aperol, Red Vermouth



Bidart Sour

Citrus Gin, Vanilla, Elderflower, Passion Fruit Foam



OUR MOCKTAIL



12

SAINT JEAN DE LUZ

Pineapple, Strawberry, Thyme, Passion Fruit Foam





BOTTLED BEERS & CIDERS

ORGANIC CRAFT BEERS 16

La Brasserie Fondamentale

France, Pale Ale 5%

La Parisienne Titi Parisien

France, India Pale Ale 6%

La Parisienne

France, Wheat Ale 5.5%

La Parisienne

France, Amber Ale 5.5%

Biere Montmorillon

France, Dark Ale 6.5%

OUR BEERS

12

Kronenbourg 1664

France, Lager 5%

Estrella (on tap)

Spain, Lager 4.6%

ORGANIC CRAFT CIDERS 14

FDP Rosé Hibiscus & Elderflower

France, Semi dry 3.5%

FDP Apple Sauvage

France, Semi dry 5.5%



— Aperitif —

BASQUE/FRENCH/SPANISH



Housemade Sangria
White or Red

75ml Glass 12

250ml Carafe 35

500ml Pichet 60

1L Le Litre 95



Vermut de la Casa

75ml Glass 12

250ml Carafe 39

500ml Pichet 78

750ml Bottle 95





VERMÚT / QUINQUINA



RED

Noix De La St Jean <i>France</i>	16
Dolin <i>France</i>	12
Byrrh <i>France</i>	16
St Raphael <i>France</i>	16
Lustau <i>Spain</i>	16
Quiles <i>Spain</i>	16
Barbadillo <i>Spain</i>	16
Antica-Formula <i>Italy</i>	14
Cocchi <i>Italy</i>	16

WHITE

Dolin <i>France</i>	12
Lustau <i>France</i>	16
MAiDENii <i>Australia</i>	16
Lacuesta <i>Spain</i>	17

PASTIS



Hemri Bardouin
France

14

Cazalla Cerveró
Spain

14

OTHER / DESSERT WINES / FORTIFIED

Izarra, <i>Peppermint Liqueur</i> <i>Basque Country</i>	16	Pablo Esparza, <i>Sloe Rose Liqueur</i> <i>Spain</i>	14
Izarra, <i>Green Liqueur</i> <i>Basque Country</i>	16	Don Zolio, <i>Fino Sherry</i> <i>Spain</i>	16
Bitter des Basques, <i>Bitter</i> <i>Basque Country</i>	16	Soleta dos cortados 20Y, <i>Fino Sherry</i> <i>Spain</i>	19
Manzana, <i>Apple Liqueur</i> <i>Spain</i>	14	Rinquinquin, <i>Peach Liqueur</i> <i>France</i>	16
Lustau, <i>Rare Amontillado</i> <i>Spain</i>	16	Campari, <i>Bitter</i> <i>Italy</i>	14
Lustau Añada 2003, <i>Sherry</i> <i>Spain</i>	19	Aperol, <i>Bitter</i> <i>Italy</i>	14
Pedro Ximénez, <i>El Candado Sherry</i> <i>Spain</i>	14		





— SPIRITS —



GIN

Hickson House Distilling (Dry)	14
<i>AUS</i>	
Citadelle	14
<i>France</i>	
Christian Drouin, <i>Pear Gin</i>	16
<i>France</i>	
Xoriguer Mahon	14
<i>Spain</i>	
Larios	14
<i>Spain</i>	
Hendricks	15
<i>Scotland</i>	
Bombay Sapphire	14
<i>England</i>	

VODKA

Grey Goose	16
<i>France</i>	
Banks & Solander	14
<i>AUS</i>	
Archie Rose	14
<i>Australia</i>	
Naud	16
<i>France</i>	

WHISKEY/BOURBON/RUM

Couvreur 4Yo, <i>Whisky</i>	16
<i>France</i>	
Jacoulot 13Yo, <i>Scotch/Whisky</i>	18
<i>France</i>	
Jack Daniel's, <i>Whisky</i>	14
<i>USA</i>	
Maker's mark, <i>Bourbon/Whisky</i>	14

TEQUILA/MEXCAL PISCO/CACHACA

Arete Blanco, <i>Tequila</i>	14
<i>Mexico</i>	
Arete Reposado, <i>Tequila</i>	14
<i>Mexico</i>	
Fortaleza Blanco, <i>Tequila</i>	26
<i>Mexico</i>	
Fortaleza Reposado, <i>Tequila</i>	28
<i>Mexico</i>	
Fortaleza Anejo, <i>Tequila</i>	30
<i>Mexico</i>	
Nuestra Soledad Cenizo, <i>Mezcal</i>	16
<i>Mexico</i>	
Barsol, <i>Pisco</i>	14
<i>Peru</i>	
Germana 2YO, <i>Cachaca</i>	14
<i>Brazil</i>	
Germana 10YO, <i>Cachaca</i>	16
<i>Brazil</i>	

COGNAC/ARMAGNAC CALVADOS

Martell VS <i>Cognac</i>	14
Drouet XO <i>Cognac</i>	25
1990 Groperrin <i>Cognac</i>	39
Delord VSOP 5Y <i>Armagnac</i>	14
1990 Lamaestre <i>Armagnac</i>	39

Need fancier Spirits? Ask for our premium list from Bouillon L'Entrecôte





WINES

By the Glass

Need fancier wines?
Ask for our Premium list from
BOUILLON L'Entrecôte

WHITE

	GLASS	CARAFE	PICHET	BOTTLE
2021 Bidaia Txakoli, <i>Getariako</i> <i>Basque Country, Spain</i>	19	30	59	95
2018 Baumard, <i>Coteaux du Layon</i> <i>Loire Valley, France</i>	19	30	59	95
2020 D. du Nozay, <i>Byo Sauvignon Blanc</i> <i>Sancerre, France</i>	28	45	85	125
2022 Fèvre, <i>Organic Chardonnay</i> <i>Chablis, France</i>	28	45	85	125
2021 Felsa Spranger, <i>Riesling</i> <i>Alsace, France</i>	19	30	59	95

ROSÉ

2020 Max, <i>Grenache/Caladoc</i> <i>Mediterranee, France</i>	16	25	49	75
2020 Bidaia, <i>Rose Txakoli</i> <i>Basque Country, Spain</i>	19	30	59	95

RED

2022 Casa Copain, <i>Pinot Noir</i> <i>Yarra Valley, AUS</i>	19	32	62	90
2021 Bernardine, <i>Grenache/Syrah</i> <i>Chateaufort du Pape, France</i>	27	44	87	130
2019 Ch. du Moulin Noir, <i>Merlot</i> <i>Saint Emilion, France</i>	29	48	95	140
2002 Bel Air Gallier, <i>Merlot/Cabernet</i> <i>Bordeaux, France</i>	59	95	187	280
2016 Ribera del duero, <i>Tempranillo</i> <i>Rioja, Spain</i>	17	29	57	80
2020 Casa Copain, <i>Shiraz</i> <i>Barossa, AUS</i>	19	32	62	90

CHAMPAGNE/SPARKLING WINE

	GLASS 75ML	BOTTLE 750ML
NV Delespierre, <i>Champagne 1er Cru</i> <i>France</i>	29	50
NV Cerdon, <i>Sparkling Rosé</i> <i>Spain</i>	19	90
NV Freixenet, <i>CAVA Gran Seleccion</i> <i>Spain</i>	16	75

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WINES

By the Bottle



LIGHT BODIED

WHITE

BOTTLE

2022 Tourlaudière, *Biodynamic Melon de Bourgogne*
Muscadet, France

75

2018 Baumard, *Coteaux du Layon*
Loire Valley, France

90

2021 Artomaña Txakoli, *Hondarrabi Zuri*
Basque Country, Spain

80

2022 Aux 4 Vents, *Vermentino Blend*
Languedoc, France

80

MEDIUM TO FULL BODIED

2022 Zuazo Gaston, *Alavesa*
Rioja, Spain

85

2022 Les Athletes du Vin, *Sauvignon Blanc*
Loire Valley, France

110

2021 Charles Frey, *Riesling*
Alsace, France

95

2022 Fèvre, *Organic Chardonnay*
Chablis France

125

2020 Nozay, *Organic Sauvignon Blanc*
Sancerre, France

125

2022 Martin Codax, *Albariño*
Rias Baixas, Spain

125

2022 BK Wines "Yamba", *Organic Chardonnay*
Adelaide Hills, AUS

95

ROSE

2020 Max, *Grenache/Caladoc*
Provence, France

75

2020 Bidaia, *Grenache/Caladoc*
Basque Country, Spain

95

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WINES

By the Bottle



LIGHT BODIED

MEDIUM BODIED

FULL BODIED

RED

2022 Le Mas, *Syrah/Grenache/Carignan*

Languedoc, France

2022 Casa Copain, *Pinot Noir*

Yarra Valley, AUS

2021 Coulaïne, *Cabernet Franc*

Chinon, France

2023 Timo Mayer, *Sangiovese*

Yarra Valley, AUS

2020 Les Epicuriens, *Grenache/Syrah*

Cote du Rhone, France

2016 Ch. du Moulin Noir, *Merlot*

Saint Emillion, France

2021 Bernardine, *Grenache/Syrah/Mouvedre*

Chateauneuf du Pape, France

2021 Hey Diddle, *Montepulciano/Cabernet*

Barossa Valley, AUS

2022 Garzon, *Tannat*

Punta del Este, Uruguay

2020 Delmonico, *Merlot /Cabernet*

Bordeaux, France

2019 Ostatu Crianza, *Tempranillo/Garnacha*

Rioja, Spain

2002 Bel Air Gallier, *Merlot/Cabernet*

Bordeaux, France

2016 Ribera del Duero, *Tempranillo*

Rioja, Spain

2020 Casa Copain, *Shiraz*

Barossa Valley, SA

2019 Bhilar Tinto, *Byodynamic Garnacha*

Rioja, Spain

2021 Le Petit Couscouri, *Grenache/Syrah*

Collioure, France

2014 La Pleiade, *Shiraz*

Heathcote, VIC

2019 Catena Zapata, *Malbec*

Mendoza, Argentina

2021 Jasper Hill, *Biodynamic Shiraz*

Heathcote, VIC

2020 Raul Perez "La Vitoriana", *Granache Blend*

Bierzo, Spain

BOTTLE

125

90

105

125

90

140

130

85

85

110

90

280

80

90

145

125

145

260

165

245

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