

duke's

RESTAURANT & BAR

MENU

Snacks

- House made dips with melba toast** 20
Australian cheese selection with quince and lavosh** 26

Entrée

- Seared scallops with roasted corn, bacon and capsicum* 26
Crumbed brie with candied pecans and sour apple 23
Pork croquette with celeriac remoulade and raisin pinenut agrodolce 26
House made spaghetti with crab, old bay spice and pangritata 27

Main

- Duck breast with miso carrot puree, roast figs, radicchio and masala jus* 42
Jerusalem artichoke risotto with fresh herbs and parmesan* 34
Snapper fillet with red curry sauce, coconut rice and fresh herbs** 42
Beef short rib with potato croquette and charred broccolini** 39
Roast chicken supreme with warm kipfler potato and olive salad with sauce gribiche* 38

Sides

- Seasonal Vegetables 14*
French fries with aioli 14
Salad with almonds, peach and apple cider dressing* 14

Dessert

- Vanilla bean brûlée with biscotti** 16
Flourless chocolate cake with vanilla bean ice cream and peanut brittle* 16
Eton Mess, meringue with passionfruit curd, cream and fresh berries* 16
Affogato, vanilla bean ice cream, Glitch espresso and Frangelico** 18

* Gluten free, **Gluten free option

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or sesame. Please advise waitstaff of any allergies prior to ordering. Ingredients are subject to availability/change.

10% Surcharge on Sundays & Public Holidays