

duke's

RESTAURANT & BAR

DINNER

2 Course \$65 3 Course \$80

Snacks

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

Entrée

Roast bone marrow with salsa verde and toasted sourdough
House made spaghetti with crab, old bay spice and pangritata
Pork croquette with celeriac remoulade and raisin pinenut agrodolce
Fried zucchini flowers filled with lemon ricotta served with confit tomato sauce
Seared scallops with burnt butter, cauliflower puree and black pudding crumb*

Main

Beef short rib with potato croquette and charred broccolini**
Snapper fillet with red curry sauce, coconut rice and fresh herbs**
Hand made gnocchi with peas, fennel, mint, honey & crème fraiche
Duck breast with miso carrot puree, roast cherry, radicchio and masala jus*
Chicken breast stuffed with mushroom duxelles, onion soubise and fondant potato*

Sides

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

Dessert

Vanilla bean brûlée with biscotti**
Flourless chocolate cake with vanilla bean ice cream and peanut brittle*
Dulce de Leche with banana, whipped cream & biscuit crumb
Affogato, vanilla bean ice cream, Glitch espresso and Frangelico**

* 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