

duke's

RESTAURANT & BAR

DINNER

2 Course \$60

3 Course \$70

Snacks

House made dips with melba toast 14
Australian cheese selection with quince and lavosh 18

Entrée

Crumbed brie with roast figs and honey
Seared scallops with capsicum, bacon and charred corn
Pork croquette with rhubarb compote and mustard mayo
Roast bone marrow with radish and eschalot salad and toast
House made spaghetti with crab, old bay spice and pangritata

Main

Roast Chicken with almond and parsnip puree and roasted carrots
Snapper fillet with red curry sauce, coconut rice green beans and herb salad
House made ravioli with Warrigal greens, labna, ricotta, macadamia and zucchini
250g Cape Grim Beef sirloin with potato galette, greens, king brown mushroom and jus
Master stock duck leg with potato and spring onion cake, broccolini, and spiced orange sauce

Sides

French fries with aioli 10
Pear, walnut and parmesan salad 10
Roast carrots with spiced yoghurt 10

Dessert

House made tiramisu
Vanilla bean brûlée with short bread
Dark chocolate semifreddo with peanut brittle and berry coulis
Affogato, house made vanilla bean ice cream, Crema espresso and frangelico



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