

duke's

RESTAURANT & BAR

MENU

Snacks

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

Entrée

- Mushroom tart with parmesan and fresh herbs 18
- House made tortellini with lamb shoulder, labna and rocket 22
- Seared tuna with jalapeno, lime crema and coriander dressing 22
- Beetroot with smoked goats cheese, blackberry and buckwheat 19
- Seared scallops with watercress puree, apple, radish and pork floss 22

Main

- Beef short rib with celeriac puree, witlof and jus 37
- Macadamia crusted barramundi with tomato and nectarine salad 33
- House made gnocchi with sweet peas, fennel, mint and mascarpone 28
- Spiced pork with cherry and rhubarb agrodolce and creamed lentils 36
- Braised duck leg with potato dumplings, baby corn, snow peas and citrus sauce 38

Sides

- Seasonal vegetables 12
- French fries with aioli 12

Dessert

- Vanilla bean brûlée with biscotti 14
- Pavlova with passionfruit curd, cream and berries 14
- Dulce de leche with banana, cream and biscuit crumb 14
- Affogato, vanilla bean ice cream, Crema espresso and Frangelico 14



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