

# duke's

## RESTAURANT & BAR

### DINNER

**2 Course \$65**

**3 Course \$75**

#### Snacks

House made dips with melba toast 14

Australian cheese selection with quince and lavosh 18

#### Entrée

Mushroom tart with parmesan and fresh herbs

House made tortellini with lamb shoulder, labna and rocket

Seared tuna with jalapeno, lime crema and coriander dressing

Beetroot with smoked goats cheese, blackberry and buckwheat

Seared scallops with watercress puree, apple, radish and pork floss

#### Main

Beef short rib with celeriac puree, witlof and jus

Macadamia crusted barramundi with tomato and nectarine salad

House made gnocchi with sweet peas, fennel, mint and mascarpone

Spiced pork with cherry and rhubarb agrodolce and creamed lentils

Braised duck leg with potato dumplings, baby corn, snow peas and citrus sauce

#### Sides

Seasonal vegetables 12

French fries with aioli 12

#### Dessert

Vanilla bean brûlée with biscotti

Pavlova with passionfruit curd, cream and berries

Dulce de leche with banana, cream and biscuit crumb

Affogato, vanilla bean ice cream, Crema espresso and Frangelico



@dukesrestaurantandbar