

duke's

RESTAURANT & BAR

MENU

2 course \$65 3 course \$75

Snacks

House made dips with melba toast** 16
Australian cheese selection with quince and lavosh** 22

Entrée

Seared scallops with romesco sauce and chorizo*
Pork jowl with green papaya and peanut crumb
Hand cut linguine with crab, old bay spice and pangritata
Zucchini ribbons with macadamia puree, pine nuts and mint*

Main

King brown mushroom risotto with crème fraiche*
Snapper fillet with red curry sauce, coconut rice and fresh herbs*
Masterstock duck maryland with potato rosti and braised red cabbage
Beef short rib with onion tart, carrot puree and buttered asparagus**
Roast chicken supreme with tarragon sauce, spaetzle, zucchini, peas and preserved lemon

Sides

Seasonal Vegetables 12
French fries with aioli 12
Salad with almonds, peach and apple cider dressing* 12

Dessert

Vanilla bean brûlée with biscotti**
Dulce de leche with banana, cream and biscuit crumb
Chocolate crèmeux with raspberry, coconut and almonds*
Affogato, vanilla bean ice cream, Crema 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.



@dukesrestaurantandbar