

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

Seared scallops with roasted corn, bacon and capsicum*
Crumbed brie with candied pecans and sour apple
Pork croquette with celeriac remoulade and raisin pinenut agrodolce
House made spaghetti with crab, old bay spice and pangritata

Main

Duck breast with miso carrot puree, roast figs, radicchio and masala jus*
Jerusalem artichoke risotto with fresh herbs and parmesan*
Snapper fillet with red curry sauce, coconut rice and fresh herbs**
Beef short rib with potato croquette and charred broccolini**
Roast chicken supreme with warm kipfler potato and olive salad with sauce gribiche*

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*
Eton Mess, meringue, passionfruit curd, cream and fresh berries*
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