

# duke's

## RESTAURANT & BAR

### LUNCH

#### Snacks

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

#### Entrée

- Crumbed brie with roast figs and honey 18
- Seared scallops with bacon and charred corn 22
- Pork croquette with rhubarb compote and mustard mayo 18
- Roast bone marrow with radish and eschalot salad and toast 17
- House made spaghetti with crab, old bay spice and pangritata 19

#### Main

- Warrigal greens ravioli with labna, ricotta and zucchini 26
- Roast Chicken with almond and parsnip puree and roasted carrots 32
- Snapper fillet with red curry sauce, coconut rice green beans and herb salad 32
- 250g Cape Grim Beef sirloin with potato galette, greens, king brown mushroom and jus 35
- Master stock duck leg with potato and spring onion cake, broccolini, and spiced orange sauce 35

#### Sides

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

#### Dessert

- House made tiramisu 14
- Vanilla bean brûlée with short bread 14
- Dark chocolate semifreddo with peanut brittle and berry coulis 14
- Affogato, house made vanilla bean ice cream, Crema espresso and frangelico 14



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