

duke's

RESTAURANT & BAR

LUNCH

Snacks

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

Entrée

- Mushroom vol-au-vent with herb salad 18
- Seared scallops with capsicum, bacon and charred corn 23
- Roast bone marrow with radish and eschalot salad and toast 22
- Zucchini flowers stuffed with prawn mousse, with tomato sugo 21
- Pomegranate glazed lamb rib with cucumber salad and hommus 22

Main

- Beetroot risotto with ricotta and hazelnuts 27
- House made spaghetti with crab, old bay spice and pangritata 35
- Braised duck leg with red curry sauce, potato dumplings and Asian greens 35
- Pork cutlet with artichoke puree, roasted cabbage and cumquat marmalade 34
- 250g Cape Grim Beef sirloin with potato and pea croquette, braised eschalot and jus 37

Sides

- Asian greens 12
- French fries with aioli 12
- Roasted cabbage with miso butter 12

Dessert

- Honeycomb cheesecake with caramelised pineapple 14
- Dark chocolate semifreddo with peanut brittle and berry coulis 14
- Flourless chocolate cake with brown bread crumb and vanilla ice cream 14
- Affogato, house made vanilla bean ice cream, Crema espresso and frangelico 14



@dukesrestaurantandbar