

duke's

RESTAURANT & BAR

TAKE AWAY

Snacks

- House made dips with melba toast 12
Australian cheese selection with quince and lavosh 16

Entrée

- Mushroom vol-au-vent with herb salad 16
Seared scallops with capsicum, bacon and charred corn 21
Roast bone marrow with radish and eschalot salad and toast 19
Zucchini flowers stuffed with prawn mousse, with tomato sugo 18
Pomegranate glazed lamb rib with cucumber salad and hommus 20

Main

- Beetroot risotto with ricotta and hazelnuts 25
House made spaghetti with crab, old bay spice and pangritata 33
Braised duck leg with red curry sauce, potato dumplings and Asian greens 33
Pork cutlet with artichoke puree, roasted cabbage and cumquat marmalade 32
250g Cape Grim Beef sirloin with potato and pea croquette, braised eschalot and jus 35

Sides

- French fries with aioli 10
Roasted cabbage with miso butter 10
Asian greens 10

Dessert

- House made tiramisu 12
Vanilla bean brûlée with short bread 12
Dark chocolate semifreddo with peanut brittle and berry coulis 12
Affogato, house made vanilla bean ice cream, Crema espresso and frangelico 12

Call 4030 5889 to place your order



@dukesrestaurantandbar