

duke's

RESTAURANT & BAR

DINNER

2 Course \$60

3 Course \$70

Snacks

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

Entrée

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

Main

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

Sides

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

Dessert

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



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