

Entrees

Nachos V, GF	\$17
<i>Corn chips triangles with Mozzarella cheese, mild salsa, Guacamole, sour cream and black beans</i>	
Eggplant Chips (8 pieces) V	\$14
<i>Crumbed and deep-fried eggplant tossed with Parmesan cheese served with house made Aioli and balsamic glaze</i>	
Dukes Crunchy Platter	\$17
<i>Mixed platter of mini dim Sims, prawn cone, crumbed prawn, cocktail samosas, and spring rolls served with sweet chili and soy sauce</i>	
Cheesy Garlic Pizza V	\$12
<i>Mozzarella, cheese oregano and garlic</i>	
Deep fried Chicken Wings GF	Half kilo \$15 OR 1 kilo \$20
<i>With goat cheese and hot sauce</i>	

Salads

Caesar Salad V	\$18
<i>Cos lettuce, crispy bacon and croutons dressed with house made Caesar dressing topped with poached egg, anchovies and Parmesan cheese</i>	
Grilled Lamb and Quinoa salad GF	\$26
<i>Grilled lamb, quinoa, mix lettuce, tomato, cucumber, onion, and olives dressed with balsamic vinegar, and tzatziki</i>	
Grilled Calamari Salad GF	\$23
<i>Tender grilled Calamari tossed with garlic oil, cherry tomato, cucumber, onion, rocket and spinach and dressed with balsamic vinaigrette</i>	
Grilled Chicken and Avocado Salad GF	\$22
<i>Chicken tenderloins served with mix lettuce, cherry tomato, cucumber and onion, topped with fresh avocado and dressed with balsamic and mayonnaise</i>	
Roast Pumpkin and Beetroot Salad V, GF	\$20
<i>Roast pumpkin, beetroot, walnuts, pumpkin seeds, rocket, goat cheese and honey lemon vinaigrette</i>	

Adds on

<i>Grilled chicken tenderloin (3 pieces of tenderloin)</i>	\$6
<i>Lamb (100 gm)</i>	\$10
<i>Calamari (125 gm)</i>	\$8
<i>Prawns (4 pieces)</i>	\$10

Sides

Bowl of Chips V	\$10
Warm Bread & Butter	\$5
Bowl of Vegetables V, GF	\$10
<i>Mixed seasonal veggies with olive oil</i>	
Bowl of Wedges V	\$10
<i>Add bacon and cheese</i>	\$5
Garden Salad GF, V	\$5

Adds on

Mash/ Rice/ Chips/ Roasted Potatos/ Steam Veggies

Extra sauces

BBQ/ Mayonnaise/ Aioli/ Gravy/ Pepper Gravy/ Mushroom Gravy/ Djon/ Frank's Hot Sauce/ Tartare

\$2



Mains

Chicken Parmigiana	\$ 25
<i>Panko crumbed & fried chicken breast, topped with Napoli sauce and mozzarella cheese, served with a side of salad and chips</i>	
Chicken Schnitzel	\$25
<i>Panko crumbed & fried chicken breast served with a side of salad and chips</i>	
Fish and Chips	\$24
<i>Grilled or fried barramundi fillets served with a side salad, chips, tartare sauce & lemon wedge</i>	
Lemon Pepper Calamari	\$23
<i>Flash fried calamari served with side salad & chips, tartare sauce & lemon wedge</i>	
Vegetarian Stir Fry	\$20
<i>Mixed seasonal vegetables, Hokkine noodles, crushed peanuts, dried shallots tossed with Asian sauce</i>	
Seafood Paella GF	\$30
<i>With diced barramundi, prawns, mussels, scallops, roasted capsicum, green peas, tomato and saffron</i>	
Duke's Beef Burger	\$23
<i>Wagyu beef Pattie, lettuce, tomato, tasty cheese, bacon, egg, beetroot tomato relish and caramelized onion</i>	
Duke's Fried Chicken Burger	\$23
<i>Marinated in buttermilk and spices topped with, lettuce, tomato, tasty cheese, bacon, egg, caramelized onion and chili mayonnaise</i>	
<i>Both burgers served with side chips</i>	
Eggplant Parma	\$22
<i>Eggplant topped with Napoli sauce and cheese, served with a side of salad and chips</i>	
Lemon and Herb Chicken Breast GF	\$24
<i>Served with creamy mash potato, steamed vegetables and mushroom sauce</i>	

Grill

Porterhouse Steak (Grass fed) 300gm	\$34
Choice of Sauce	
<i>Pepper, mushroom, garlic butter, gravy, Dijon mustard</i>	
Choice of Sides	
<i>Mash and vegetables /chips and salad/ roast potato and rocket salad</i>	
Steak Sandwich	\$24
<i>Scotch fillet accompanied by bacon, rocket, tasty cheese, caramelized onion, grilled mushroom, mayonnaise and tomato, served with a side of chips</i>	

Food Allergies

Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, egg, fungi & dairy products. Customers requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner

Pastas & Risotto

CHOOSE YOUR PASTA

Fettuccini, Penne, Spaghetti, Potato Gnocchi (gluten free), Vegetarian Tortellini	
Carbonara	\$21
<i>Cream, garlic and bacon</i>	
Bolognaise	\$21
<i>Slow cooked beef mince in tomato, herb and red wine sauce</i>	
Pollo with Mushroom	\$22
<i>Mushroom, chicken, cream, basil pesto and cheese</i>	
Vegetarian Pasta V	\$ 20
<i>Roasted vegetables, pine nuts, spinach, Napoli and cheese</i>	
Amatriciana	\$20
<i>Bacon, olives, onion, garlic, fresh chili and Napoli</i>	
Mushroom Risotto GF, V	\$21
<i>With spinach, mixed mushroom and parmesan cheese</i>	
Roasted Pumpkin and Spinach Risotto GF, V	\$20
<i>With spinach, roasted peppers, pine nuts goat cheese and roasted pumpkin</i>	

Pizza

Margarita Pizza V	\$12
<i>Napoli, fresh basil and mozzarella cheese</i>	
Tropical Pizza	\$15
<i>Ham, pineapple and mozzarella cheese</i>	
Capriccioso pizza	\$16
<i>Ham, mushroom, olives, anchovies and mozzarella cheese</i>	
Vegetarian Pizza V	\$16
<i>Roasted pumpkin, spinach, pine nuts, rocket, parmesan and mozzarella cheese</i>	
Chicken Pizza	\$18
<i>Spinach, onion, chicken, pineapple, mozzarella cheese and smoky BBQ sauce</i>	
BBQ Meat Lovers	\$19
<i>Ham, bacon, chicken, chorizo, BBQ sauce and mozzarella cheese</i>	
Hot Salami Pizza	\$19
<i>Hot salami, olives and jalapenos and mozzarella cheese</i>	
Lamb Pizza	\$21
<i>Tender lamb, potato, spinach, onion, tzatziki and mozzarella cheese</i>	

Seniors

1 Course \$15 2 Course \$17 3 Course \$19

3 Course includes soup of the day as your entrée, your choice of main, with our dessert of the day

Lemon Pepper Calamari

Tender flash fried calamari served with side salad, chips, house made tartare & lemon wedge

Fish & Chips

Grilled or fried barramundi fillet served with side salad, house made tartare & lemon wedge

Pumpkin & Spinach Risotto (V) (GF) *Pumpkin, spinach, pine nuts, roasted peppers and parmesan cheese*

Chicken Schnitzel *served with a side salad & chips*

Chicken Parmigiana *served with a side salad & chips*

Roast of day *Ask your server for today' variety*