



ENTRÉE

NACHOS Corn chips with mozzarella cheese, mild salsa, guacamole, sour cream, black beans & jalapenos	\$18
EGGPLANT CHIPS (8) (V) Crumbed & deep-fried eggplant, tossed with parmesan cheese & served with house made aioli & balsamic glaze	\$15
DUKE'S CRUNCHY PLATTER Mixed platter of mini dims sims, prawn cone, crumbed prawn, cocktail samosas & spring rolls served with sweet chilli & soy sauce	\$18
CHEESY GARLIC PIZZA (V) Mozzarella, cheese, oregano & garlic	\$13
DEEP FRIED CHICKEN WINGS (GF) served with BBQ sauce or hot sauce	1/2KG \$16 1KG \$21

SALADS

CAESAR SALAD (V) Cos lettuce, crispy bacon & croutons dressed with house made Caesar dressing, topped with a poached egg, anchovies & parmesan cheese	\$19
GRILLED CALAMARI SALAD (GF) Tender grilled calamari tossed with garlic oil, cherry tomatoes, cucumber, onion, rocket & spinach, dressed with a balsamic vinegarette	\$24
GRILLED CHICKEN & AVOCADO SALAD (GF) Chicken tenderloins served with mixed lettuce, cherry tomatoes, cucumber & onion, topped with fresh avocado, dressed with balsamic & mayonnaise	\$23
ROAST PUMPKIN & BEETROOT SALAD (GF) (V) Roast pumpkin, beetroot, walnuts, pumpkin seeds, rocket, goats cheese & a honey lemon vinegarette	\$21
ADD ONS TO ANY SALAD ADD GRILLED CHICKEN TENDERLOINS (3) +\$6 ADD LAMB (100G) + \$10 ADD CALAMARI (125G) +\$8 PRAWNS (4) +\$10	

GRILL

COOKED TO YOUR LIKING & SERVED WITH YOUR CHOICE OF
MASH & VEGETABLES | CHIPS & SALAD | ROAST POTATO & ROCKET SALAD

GRASS FED PORTERHOUSE STEAK (300G) (GFO)	\$40
SCOTCH FILLET (400G) (GFO)	\$45
RIB-EYE (400G) (GFO)	\$48

CHOICE OF SAUCE
GRAVY | MUSHROOM | PEPPER | GARLIC BUTTER | DIJON MUSTARD

MAINS

CHICKEN SCHNITZEL Panko crumbed & fried chicken breast, served with a side of salad & chips	\$26
FISH & CHIPS Grilled or fried barramundi fillets, served with a side salad, chips, tartare sauce & lemon	\$25
LEMON PEPPER CALAMARI Flash fried calamari, served with a side salad & chips, tartare sauce & lemon	\$26
VEGETARIAN STIR FRY Mixed seasonal vegetables, Hokkien noodles, crushed peanuts & dried shallots, tossed with Asian sauce	\$21
SEAFOOD PAELLA (GF) With diced barramundi, prawns, mussels, scallops, green peas, tomato, chorizo & saffron	\$32
DUKE'S BEEF BURGER Wagyu beef patty, lettuce, tomato, tasty cheese, bacon, egg, beetroot, tomato relish & caramelised onion, served with chips	\$25
DUKE'S FRIED CHICKEN BURGER Marinated in buttermilk & spices, topped with lettuce, tomato, tasty cheese, bacon, egg, caramelised onion & chilli mayonnaise, served with chips	\$25
LEMON & HERB CHICKEN BREAST Served with creamy mash potato, steamed vegetables & mushroom sauce	\$26
STEAK SANDWICH Scotch fillet cooked medium, accompanied by bacon, rocket, tasty cheese, caramelised onion, grilled mushroom, mayonnaise & tomato, served with a side of chips	\$28

PIZZA

MARGHERITA PIZZA (V) Napoli, fresh basil & mozzarella cheese	\$15
TROPICAL PIZZA Ham, pineapple & mozzarella cheese	\$17
CAPRICCIOSA PIZZA Ham, mushroom, olives, anchovies & mozzarella cheese	\$18
VEGETARIAN PIZZA (V) Roasted pumpkin, spinach, pine nuts, rocket, parmesan & mozzarella cheese	\$18
CHICKEN PIZZA Spinach, onion, chicken, pineapple, mozzarella cheese & smoky BBQ sauce	\$20
BBQ MEAT LOVERS PIZZA Ham, bacon, chicken, chorizo, BBQ sauce & mozzarella cheese	\$21
HOT SALAMI PIZZA Hot salami, olives, jalapenos & mozzarella cheese	\$21
LAMB PIZZA Tender lamb, potato, spinach, onion, tzatziki & mozzarella cheese	\$23

PANS

CHOICE OF PENNE, FETTUCINE, SPAGHETTI
GNOCCHI (GF), VEGETARIAN TORTELLINI

CARBONARA Cream, garlic & bacon	\$23
BOLOGNESE Slow cooked beef mince in tomato, herb & red wine sauce	\$23
POLLO WITH MUSHROOM Mushroom, chicken, cream, basil pesto & cheese	\$24
VEGETARIAN PASTA (V) Roasted vegetables, pine nuts, spinach, Napoli & cheese	\$22
AMATRICIANA Bacon, olives, onion, garlic, fresh chilli & Napoli	\$22
MUSHROOM RISOTTO (GF) (V) With spinach, mixed mushroom & parmesan cheese	\$23
ROASTED PUMPKIN & SPINACH RISOTTO (GF) (V) With spinach, roasted peppers, pine nuts, goats cheese & roasted pumpkin	\$22

PARMAS

CHICKEN PARMA Panko crumbed & fried chicken breast, topped with Napoli sauce & mozzarella cheese, served with a side of salad & chips	\$28
TROPICAL PARMA Topped with Napoli sauce, ham, pineapple & cheese	\$30
MUSHROOM PARMA Topped with Napoli sauce, mushroom, oregano & cheese	\$30
AUSSIE PARMA Topped with Napoli sauce, ham, bacon, cheese & a fried egg	\$30
MEXICAN PARMA Topped with salsa, cheese, guacamole, sour cream & jalapenos	\$30
BOLOGNESE PARMA Topped with cheese & bolognese sauce	\$30

SIDES

BOWL OF CHIPS (V)	\$9
WARM BREAD & BUTTER	\$5
BOWL OF VEGETABLES (GF) (V)	\$10
BOWL OF WEDGES (V)	\$10
GARDEN SALAD (GF) (V)	\$5
ADD ONS	\$4
Mash Rice Chips Roast Potatoes Steamed Vegetables	
EXTRA SAUCES	\$2
BBQ Mayonnaise Aioli Gravy Pepper Gravy Mushroom Gravy Dijon Mustard Frank's Hot Sauce Tartare	

SENIORS

1 COURSE \$18 | 2 COURSE \$20 | 3 COURSE \$22
SENIORS CARD MUST BE PRESENTED

ENTREE

SOUP OF THE DAY

MAIN

LEMON PEPPER CALAMARI

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

FISH & CHIPS

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

PUMPKIN & SPINACH RISOTTO

Pumpkin, spinach, pine nuts, roasted peppers & parmesan cheese

CHICKEN PARMA

Panko crumbed & fried chicken breast, topped with Napoli sauce & mozzarella cheese, served with a side of salad & chips

CHICKEN SCHNITZEL

Panko crumbed & fried chicken breast, served with a side of salad & chips

ROAST OF THE DAY

Please see our specials board or speak to our friendly staff

DESSERT

SENIOR DESSERT OF THE DAY

KIDS

12 YEARS & UNDER | COMES WITH A FREE DRINK & DESSERT

MAIN

CHICKEN NUGGETS & CHIPS	\$14
BATTERED OR GRILLED FISH (GFO) & CHIPS	\$14
CHEESEBURGER & CHIPS	\$14
CHICKEN TENDERS & CHIPS	\$14
SPAGHETTI BOLOGNESE	\$14

DESSERT

SCOOP OF ICE CREAM
Choice of topping
MINI CAKE

*** A 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS ***

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, eggs, fungi and dairy products so there may be traces of these ingredients. 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.

(V) Vegetarian | (GF) Gluten Free | (GFO) Gluten Free Option



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WINE LIST

WHITE WINE

	G 150ml	G 250ml	B
Willowglen Semi Sauvignon Blanc	8	10.5	32
Squealing Pig Sauvignon Blanc	10	13.5	38
Willowglen Chardonnay	8	10.5	32
The Estate Vineyard Chardonnay	9.5	12.5	40
Willowglen Moscato	8	10.5	32
Brown Brothers Moscato	9.5	13.5	38
Brown Brothers Origin Pinot Grigio	9.5	13.5	38

SPARKLING

Willowglen Brut Cuvée	8	32
Rococo Premium Cuvée	9.5	34
De Bortoli King Valley Prosecco Piccolo (200ml)		11
De Bortoli King Valley Rosé Piccolo (200ml)		11

ROSÉ

	G 150ml	G 250ml	B
De Bortoli Rosé Rosé	9.5	12.5	40

RED WINE

Willowglen Shiraz Cabernet	8	10.5	32
Pepperjack Shiraz	10.5	15.5	44
Woodfired Shiraz	12	15.5	47
Willowglen Cabernet Merlot	8	10.5	32
De Bortoli Winemakers Merlot	14.5	16.5	42
Wynns Cabernet Sauvignon	9	12.5	36
Woodfired Cabernet Sauvignon	12.5	15.5	47
Re-Write the Rules Pinot Noir	10.5	15.5	44